

HUMAN SERVICES

PATHWAY: Early Care Development & Services

		1	2	3	4	5	6	7	8	9	Additional Course Options:
State Program Area: Early Care and Education Teacher	Early Childhood Teacher Assistant OCAS: 9480 SOC 39.9011 CIP 19.0709 (850 hours)	Nutrition Health & Safety for Children (90 hrs)	Behavior & Guidance of Young Children (90 hrs)	Early Child Program Planning (90 hrs)	Child Development (60 hrs)	Early Care Internship/ Practicum (170 hrs)	Program Management (16 hrs)	Fundamentals of Career Readiness (30 hrs)	Caring for School Aged Children (30 hrs)	Caring for Pre-School Age Children (60 hrs)	Portfolio Development
	Child Development Associate OCAS: 9480,9489 SOC: 25-2011 CIP: 13.1210 (600 hrs)	Safe and Healthy Learning Environment (22 hrs)	Physical and Intellectual Competence (12 hrs)	Social and Emotional Development and Positive Guidance (10 hrs)	Relationships with Families (10 hrs)	Program Management (16 hrs)	Professionalism (20 hrs)	Child Development (10 hrs)	Observation of Children and Recordkeeping (20 hrs)	Professional Work Experience (480 hrs)	
	Master Teacher OCAS: 9480, 9489 SOC: 25-2011.00, 39-9011.00 CIP: 13.1210, 19.0709 (1150 hrs)	Safe and Healthy Learning Environment (22 hrs)	Physical and Intellectual Competence (12 hrs)	Social and Emotional Development and Positive Guidance (10 hrs)	Relationships with Families (10 hrs)	Program Management (16 hrs)	Professionalism (20 hrs)	Child Development (10 hrs)	Observation of Children and Recordkeeping (20 hrs)	Professional Work Experience (480 hrs)	Child Care Center Rotation I Child Care Center Rotation II Complying with Licensing Standards Developing as an Early Education Professional Managing the Curriculum and the Program
	Early Care & Education Director OCAS:9480,9489 SOC: 25-2011 CIP: 13.1210 (1150 hours)	Safe and Healthy Learning Environment (22 hours)	Physical and Intellectual Competence (12 hrs)	Social and Emotional Development and Positive Guidance (10 hrs)	Relationships with Families (10 hrs)	Program Management (16 hrs)	Professionalism (20 hrs)	Child Development (10 hrs)	Observation of Children and Recordkeeping (20 hrs)	CDA Professional Work Experience (480 hrs)	Complying with Licensing Standards Developing as an Early Education Professional Infant and Toddler Care Director- Responsibilities, Skills, and Attributes Director-Planning for Business Success Director-Planning for Educational Practice Director-Hiring, Training, and Retaining Employees Director-Developing Communication Skills for Business Success

HOSPITALITY & TOURISM

PATHWAY: RESTAURANT & FOOD/BEVERAGE SERVICES

		1	2	3	4	5	6	7	8	9	
State Program Area: <i>Culinary Arts</i>	Culinary Arts Management Assistance OCAS: 9426, 9427 SOC: 35-1011, 35-0112, 35-2012, 35-2014, 35-2019 CIP: 12.0500 (800 hrs)	Culinary Business & Management Principles (65 hrs)	Hospitality Business Management (60 hrs)	Restaurant Communication (30 hrs)	Culinary Advance Skills (120 hrs)	Dining Room Management (120 hrs)	Introduction to Hospitality and Tourism (60 hrs)	Bake Shop Principles (60 hrs)	FACSED Career Readiness Core (30 hrs)	Culinary Basic Skills (120 hrs)	FACSED Career Readiness Advanced Workforce Staging Working in a Restaurant Culinary Arts Internship II FCS Ed Capstone
	Culinary Hospitality Assistant OCAS: 9426, 9427 SOC: 35-1011, 11-9051, 35-1012, 35-2013, 35-2019 CIP: 12.0501, 12.0504, 12.0505, 12.0506, 12.0507 (800 hrs)	Introduction to Culinary Arts (120 hrs)	Basic Kitchen Skills/Safety and Sanitation (135 hrs)	Nutrition & Healthy Cooking Techniques (70 hrs)	Foundations in Baking I (65 hrs)	Foundations in Baking II (65 hrs)	Hospitality & Service Techniques (65 hrs)	International Cuisines (65 hrs)	Safety, Sanitation, and Tools (65 hrs)	Hospitality & Tourism Management (100 hrs)	Leadership and Customer Service Management FCS Ed Capstone Garde Manger
	Culinary Arts OCAS Codes: 9426, 9427 SOC: 35-1012, 35-1011, 35-2013, 35-2014, 35-2019 CIP: 12.0501, 12.0504, 12.0505, 12.0506, 12.0507 (800 hrs)	Nutrition (100 hrs)	Culinary Arts Internship I (120 hrs)	Garde Manger (85 hrs)	Cooking Methods (70 hrs)	Culinary Basic Skills (120 hrs)	Breakfast Foods (30 hrs)	FCS Ed Capstone (120 hrs)	Meat and Poultry (50 hrs)	Menus (20 hrs)	Safety, Sanitation and Tools FACSED Career Readiness Core FACSED Career Readiness Advanced Grains, Legumes and Pasta Using Standardized Recipes Fruit and Vegetables Stocks, Soups and Sauces
	Culinary Arts Baker OCAS Codes: 9426, 9427 SOC: 35-1011, 35-1012, 35-2013, 35-2019	Culinary Basic Skills (120 hrs)	Culinary Advanced Skills (120 hrs)	Safety, Sanitation and Tools (65 hrs)	Pastry and Baking for the Chef (100 hrs)	Chocolate Work (15 hrs)	Basic Baking Skills (200 hrs)	Bake Shop Principles (60 hrs)	Specialty Desserts (25 hrs)	FACSED Capstone (120 hrs)	

	CIP: 12.0501, 12.0504, 12.0505, 12.0506, 12.0507 (800 hrs)										
	Culinary Arts Assistant OCAS: 9426, 9427 SOC: 35-1011, 11-9051, 35-2012, 35-2013, 35-2019 CIP: 12.0501, 12.0504, 12.0505, 12.0506, 12.0507 (800 hrs)	Introduction to Culinary Arts (60 hrs)	Culinary Basic Skills (120 hrs)	Safety, Sanitation and Tools (65 hrs)	Dining Room Management (120 hrs)	FCS Ed Capstone (120 hrs)	Garde Manger (120 hrs)	Baking and Pastry (150 hrs)	Culinary Internship (120 hrs)		
	Culinarian OCAS: 9426, 9427 SOC: 35-1011, 11-9051, 35-1012, 35-2013, 35-2019 CIP: 12.0501, 12.0504, 12.0505, 12.0506, 12.0507 (800 hrs)	Safety, Sanitation and Tools (65 hrs)	Dining Room Management (120 hrs)	Garde Manger (85 hrs)	Introduction to Culinary Arts (65 hrs)	Quick Breads (30 hrs)	Desserts (30 hrs)	Knives and Smallware (40 hrs)	Job Readiness (15 hrs)	Culinary Internship (140 hrs)	Culinary Arts Practicum I Culinary Arts Practicum II FCS Ed Capstone FACSED Career Readiness Core FACSED Career Readiness Advanced
	Culinary Assistant Entry Level OCAS: 9426, 9427 SOC: 35-1011, 35-1012, 35-2013, 35-2019 CIP: 12.0501, 12.0504, 12.0505, 12.0506, 12.0507 (800 hrs)	Culinary Basic Skills (120 hrs)	Culinary Advanced Skills (120 hrs)	Working in a Restaurant (40 hrs)	Restaurant Communication (30 hrs)	Hospitality Business Management (60 hrs)	FACSED Career Readiness Core (30 hrs)	FACSED Career Readiness Advanced (30 hrs)	FCS Ed Capstone (120 hrs)	Culinary Arts Internship (200 hrs)	Grains, Legumes and Pasta Stocks, Soups, and Sauces Fruits and Vegetables Meat and Poultry

HOSPITALITY & TOURISM

PATHWAY: LODGING SERVICES

		1	2	3	4	5	6	7	8	9	Additional Course Options:
State Program Area: Lodging Service	Hospitality and Event Coordinator <u>OCAS:</u> 9426, 9427 <u>SOC:</u> 13-1121 <u>CIP:</u> 52.0907 (1050 hrs)	Introduction to Hospitality & Tourism (60 hrs)	Event & Project Planning Management (120 hrs)	Fundamentals of Technology (120 hrs)	Human Resources Concepts (120 hrs)	Lodging Management I (120 hrs)	Lodging Management II (120 hrs)	Business & Personal Finance (120 hrs)	Fundamentals of Administrative Technologies (120 hrs)	Restaurant Communications (30 hrs)	Business Communications Leadership & Customer Service Management Hospitality Business Management Hospitality & Event Business Management Hospitality & Event Management Capstone Restaurant Management
	Hospitality and Tourism Manager <u>OCAS:</u> 9426, 9427 <u>SOC:</u> 11-9051.00, 35-1011.00, 35-1012.00, 35-2013.00, 35-2019.00 <u>CIP:</u> 12.0504, 52.1905, 12.0508, 12.05, 52.0901, 52.0904, 12.9999 (800 hrs)	Marketing Fundamentals (120 hrs)	Office Administration & Management (120 hrs)	Lodging Management II (120 hrs)	Fundamentals of Technology (120 hrs)	Human Resources Concepts (120 hrs)	Introduction to Hospitality & Tourism (60 hrs)	Lodging Management I (120 hrs)	Career Major Capstone (120 hrs)	Fundamentals of Administrative Technologies (120 hrs)	
	Lodging Manager <u>OCAS:</u> 9426, 9427 <u>SOC:</u> 39-6012.00, 11-9081.00, 11-3013.00, 35-1012.00, 35-2019.00 <u>CIP:</u> 12.0504, 52.1905, 12.0508, 12.05, 52.0901, 52.0904, 12.9999 (800 hrs)	Introduction to Hospitality and Tourism (60 hrs)	Business and Marketing Communications (60 hrs)	Lodging Management I (120 hrs)	Leadership and Management (60 hrs)	FCS Ed Capstone (120)	Workforce Staging (30 hrs)	Portfolio Development (75 hrs)	Lodging Management II (120 hrs)	Marketing Fundamentals (120 hrs)	Workforce Connection Safety, Sanitation, and Tools

EDUCATION & TRAINING

PATHWAY: TEACHING/TRAINING

		1	2	3	4	5	6	7	8	9	Additional Course Options:
<p align="center">State Program Area: Teacher Prep</p>	<p align="center">Teacher Prep <u>OCAS:</u> 9241, 9244 <u>SOC:</u> 25-9041,25-2021 <u>CIP:</u> 13.1501 (800 hrs)</p>	School and Society (80 hrs)	Educators Commitment to Excellence (120 hrs)	Introduction to Education (120 hrs)	Educator of Tomorrow (90 hrs)	Teaching & Learning in Elementary, Secondary, and Adult Education (120 hrs)	Guiding Children with Diverse Needs (85 hrs)	Classroom Management (120 hrs)	Activity Development and Lesson Planning (120 hrs)	Teach Oklahoma (120 hrs)	Instructional Planning and Methods Professional Development for Teacher Prep Human Growth and Development FCS Ed Capstone Introduction to Computers and Applications Portfolio Development Work Ethics Workforce Staging Teacher Prep Internship