

Request for Approval with Assurances Montana Big Sky Pathways (Programs of Study)


The Carl D. Perkins Career and Technical Education Act of 2006 (Perkins IV) calls for states to offer "career and technical programs of study," known as Big Sky Pathways in Montana, as an option to students and their parents when planning for and completing future coursework. These programs, at a minimum, must:

- Incorporate and align secondary and postsecondary education elements,
- Include academic and CTE content in a coordinated, non-duplicative progression of courses,
- Offer the opportunity, where appropriate, for secondary students to acquire postsecondary credits, and
- Lead to an industry-recognized credential or certificate at the postsecondary level, or an associate or baccalaureate degree.

Assurances:

By my signature on this form, I assure that to the best of my ability the proposed Big Sky Pathway submitted for approval by this high school/college satisfies the 10 stated requirements. For approval, all 10 requirements must be checked. NOTE: only the OPI Specialist has the authority to approve.

Name of Big Sky Pathway (cluster level):		CULINARY ARTS Hosp-Tourism	
Name of High School:		HUNTLEY PROJECT	
Names of Secondary Lead Teacher and Counselor:		JEAN OTT Kim KOENIG	
The Lead Secondary Teacher will be contacted if OPI has questions about this request			
Lead Teacher's email address:		jott@huntley.k12.mt.us	
Lead Teacher's phone number:		406-967-2540 ext 408	
Name of College:		UM College of TECHNOLOGY	
Name of College Program:		FOOD SERVICE MANAGEMENT	
Name of College Lead Faculty Member:		TOMAS CAMPBELL	
REQUIREMENTS FOR APPROVAL			√
1.	Includes all state and local graduation requirements		
2.	Identifies the appropriate secondary CTE, academic, and recommended elective courses offered by this high school which will prepare the student for college-level courses without remediation		
3.	Outlines a non-duplicative sequence of courses from grades 9-12 and from secondary to postsecondary education		
4.	Prepares students for entry into a postsecondary program or apprenticeship		
5.	Leads to an industry-recognized postsecondary credential, degree or employment		
6.	Includes appropriate state standards and/or industry skills standards. Identify standards used: FES NATIONAL STANDARDS		
7.	Aligns with an AAS program offered by a Montana college (college of technology, community college, tribal college, MSU-Northern)		
8.	Links with a web-based guidance delivery system such as MCIS If using something other than MCIS, please indicate:		
9.	When applicable, dual enrollment opportunities have been identified.		
10.	When applicable, Advanced Placement, IB courses and CTE START (statewide articulations) have been identified.		
High School Principal's Signature:		Date: 1-28-11	
H.S. Advisory Committee Member's Signature:		Date: 1-28-11	
College Chief Academic Officer's Signature:		Date: 2/10/11	
College Lead Faculty Member's Signature:		Date: 1-31-11	
Please submit this Request for Approval form and a copy of the Big Sky Pathway Proposal to: OPI, Career and Technical Education, P.O. Box 30304, Helena, Montana 59620-2004			
OPI Specialist Approval: <i>Margaret Vincent</i>		Date of Approval: 10/31/11	
OCHE Approval: <i>[Signature]</i>		Date of Approval: 1/7/11	
Both the college and the high school will receive a signed copy when the BSP is approved			

HIGH SCHOOL: Huntley Project High School		 BIG SKY PATHWAY PROPOSAL
COLLEGE: University of Montana COT - Missoula		
COLLEGE DEGREE PROGRAM: Food Service Management A.A.S.		
Cluster Overview: Jobs in the Hospitality and Tourism career cluster involve planning, managing, and providing lodging, food, recreation, conventions, and tourism, and related planning and support services such as travel-related services.	Pathway Options: <ul style="list-style-type: none"> • Lodging • Recreation, Amusements and Attractions • Restaurants and Food/Beverage Services • Travel and Tourism 	Occupation Examples: Baker, Bartender, Casino Manager, Caterer, Concierge, Convention Services Manager, Director of Operations – Lodging, Director of Tourism Development, Event Planner, Executive Chef, Facilities Manager, Maitre d', Museum Director, Reservations Manager, Restaurant Owner/Manager, Sports Promoter, Theme Park Manager, Tour and Travel Guide, Travel Agent, Wine Steward <i>For a complete listing, go to:</i> http://online.onetcenter.org/find/career?c=9&q=Go

SUGGESTED HIGH SCHOOL COURSES

Grade	Course/Requirement	High School Courses	Recommended CTE Cluster Foundation/Pathway Courses
9th	Graduation Requirements Workforce/2-Year College Prep	English 9, Algebra I, Algebra B, Earth Science, PE/Health 9	Recommended CTE Cluster Foundation/Pathway Courses: 7 th /8 th Grade FCS Teen: Choices and Challenges Hospitality and Tourism Culinary Arts I Culinary Arts II
	4-Year MT College/Univ Prep (Rigorous Core)		
	CTE and/or Electives	Fine Arts, Teens: Choices and Challenges	
10th	Graduation Requirements Workforce/2-Year College Prep	English 10, Geometry, Algebra II, Biology I, PE/Health 10, World History	Other Recommended CTE Courses: Introduction to Business Accounting Child Development Family Living Native American Studies
	4-Year MT College/Univ Prep (Rigorous Core)		
	CTE and/or Electives	Fine Arts, Hospitality/Tourism, Native American Studies	
11th	Graduation Requirements Workforce/2-Year College Prep	English 11, Algebra II, U S History	CTE Student Organization(s): FCCLA
	4-Year MT College/Univ Prep (Rigorous Core)	Math Critical Thinking, Biology II, Chemistry	
	CTE and/or Electives	Fine Arts, Culinary Arts I and II	
12th	Graduation Requirements Workforce/2-Year College Prep	English 12, Algebra II, Geometry, Government	
	4-Year MT College/Univ Prep (Rigorous Core)	Calculus, Math Analysis, Math Critical Thinking, Algebra II, Biology II, Chemistry	
	CTE and/or Electives	Fine Arts, Accounting I, Family Living, Child Development	

ADVANCED LEARNING OPPORTUNITIES
High School to College/Career Linkages

CTE START courses:
Advanced Placement or IB courses:
Dual Enrollment courses:
Online courses:
Other:

POSTSECONDARY PROGRAM OF STUDY

	Math	English	Major	Other
13—Semester 1	M115	WRIT121	CULA 101, CULA 105	CULA 150S
13—Semester 2			CULA 180, CULA 156, CULA 157, CULA 158, CULA 160, CULA 161, CULA 165	CAPP 120 PSYX 161S

14—Semester 1			CULA 156,CULA 157, CULA 158,CULA 160, CULA 161,CULA 165	
14—Semester 2			CULA 271,CULA 275, CULA 298	CULA 205 BUS 243

MONTANA POSTSECONDARY OPPORTUNITIES

Montana University System Degree and Program Inventory: <http://www.homepage.montana.edu/~mus/drqinv/>

Your Guide to Montana's Certificate and Associate Degree Programs: <http://mus.edu/twoyear/YourGuide.html>

Colleges of Technology: BLCOT—Billings; GFCOT—Great Falls; HCOT— Helena; TECHCOT—Butte; UMCOT—Missoula; GCP—Bozeman		Community Colleges: DCC—Glendive; FVCC—Kalispell; MCC—Miles City		Tribal Colleges: BFCC—Browning; CDKC—Lame Deer; FBCC—Harlem; FPCC—Poplar; LBHC—Crow Agency; SCC—Box Elder; SKC—Pablo		Four Year Colleges/Universities: MSU—Bozeman; MSUB—Billings; MSUN—Havre; TECH—Butte; UM— Missoula; UMW—Dillon	
MILITARY	<ul style="list-style-type: none"> Requires diploma or GED 17 with parental consent; 18 without 			Air Force, Air Guard, Army, Coast Guard, Marines, and Navy For more information: http://todaysmilitary.com			
PROFESSIONAL CERTIFICATE	<ul style="list-style-type: none"> Requires diploma or GED Less than 30 credits; little/no general ed credits Complete in one year or less 						
APPRENTICESHIP	<ul style="list-style-type: none"> Requires diploma or GED Must be at least 18 Minimum 2,000 hours of supervised experience 			Bakers, Chefs Dinner Cooks See the MT Dept of Labor website for more information: http://wsd.dli.mt.gov/apprenticeship/default.asp			
CERTIFICATE OF APPLIED SCIENCE	<ul style="list-style-type: none"> Requires diploma or GED 30-45 credits; limited general education credits Complete in one year or less 			Culinary Arts — MCOT Hospitality Management — BFCC			
ASSOCIATE'S OF APPLIED SCIENCE DEGREE	<ul style="list-style-type: none"> Requires diploma or GED 60-72 credits; includes 15-25 general ed credits Complete in two years (<i>if prepared academically in math and English</i>) 			Culinary Arts — FVCC Hospitality Management — BFCC Food Service Management — MCOT Small Business Entrepreneurship Technology — HCOT			
BACCALAUREATE DEGREE	<ul style="list-style-type: none"> Requires 4-year college prep for admission 128 credits (approximately) Complete in four years 			Recreation Management/Nature-Based Tourism — UM			

Degree and Program Inventory above may not be all inclusive