

Requirements for Related Instruction

Students must enroll in 1 High School Credit or 3 College Credits for each year that they participate in the program.

Purpose of Related Instruction

The purpose of choosing/assigning a related instruction course for Youth Apprenticeship students is to ensure that students are learning technical and academic skills that support the student's ability to perform their work tasks in their Youth Apprenticeship position. This should be done concurrently with the on the job training to make relevant connections between their learning competencies and their work.

Choosing Related Instruction

Please work in collaboration with your YA Coordinator and School Counselor to determine the most appropriate option for related instruction. If there is a course within your high school's career pathway offerings directly related to the occupational area, that would be ideal especially if it offers dual credit and/or hours related to a potential registered apprenticeship. If there is not something in the district directly related to the occupational area, a related instruction in the same career cluster is also acceptable. If the district does not offer a course within that career cluster, students can request the option to register for a college course through [Start College Now](#) Program with the local technical college, [Early College Credit](#) with a local university or from an alternative provider such as [Destinations Career Academy](#). Suggested courses are included below, yet not all inclusive. There are some non-CTE courses that are allowable because they are often required at the post-secondary level, but CTE courses that directly support the skills needs of the Youth Apprenticeship are preferred.

Cluster/ Occupational Area	YA Work Role with keywords for Instruction	High School Course Examples (May include Dual Credit)	College Course Examples (Dual Enrollment, SCN or ECCP)	Non-CTE Allowable College Level Courses	Career Destination Academy Examples
Hospitality and Tourism					
Food and Beverage	Preparing, presenting, and service food and beverages in restaurants, cafeterias, bakeries, and other	Foods, Culinary Arts, World Cuisine, Nutrition, ProStart, Restaurant Operations	Intro to Food Production, Nutrition for Culinary Arts, Food Service Sanitation, Culinary Fundamentals, Baking Principles/Science of		

	establishments		Baking, Safety and Sanitation		
Lodging, Meetings and Events	Business operations of lodging accommodations and facilities that host meetings, events, conferences and conventions. Planning, promotion and service within each	Intro to Business/Business Principles, Intro to Hospitality, Entrepreneurship, Marketing Principles, Microsoft Office, Tourism & Community Approach			Microsoft Office, Accounting, Intro to Business, Business Concepts, Accounting, Consumer Behavior, Intro to Entrepreneurship