


<b>Career Cluster:</b> Hospitality and Tourism				<b>CTE Program:</b> Culinary Arts (8800500) Academy of Culinary Arts – St. Johns Technical High School				
<b>Career Cluster Pathway:</b> Restaurants and Food and Beverage Services				<b>Industry Certification:</b> SafeStaff Food Handler (FRALA001); Certified Food Safety Manager ((NRFSP001); ServSafe (NRAEF003);				
	<b>16 CORE CURRICULUM CREDITS</b>					<b>8 ADDITIONAL CREDITS</b>		
	<b>ENGLISH</b> 4 credits	<b>MATH</b> 4 credits	<b>SCIENCE</b> 3 credits, 2 with lab	<b>SOCIAL STUDIES</b> 3 credits	<b>OTHER REQUIRED COURSES</b> <b>FINE ARTS</b> (1 credit) <b>PHYSICAL EDUCATION</b> (1 credit)	<b>CAREER AND TECHNICAL EDUCATION COURSES</b>		
<b>HIGH SCHOOL</b>	<ul style="list-style-type: none"> <li>Students are encouraged to use <a href="http://mycareershines.org">mycareershines.org</a> to explore careers and postsecondary options.</li> <li>Students are also encouraged to participate in dual enrollment courses which may be used to satisfy high school graduation or Bright Futures Gold Seal Vocational Scholars course requirements.</li> <li>One course within the 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program</li> </ul>							
	<b>9<sup>th</sup></b>	English 1	Science/Math Prep Algebra 1	Physical Science	World Geography	HOPE – Health Opportunities through Physical Education	Culinary Arts 1 & 2 (8800510 & 8800520)	
	<b>10<sup>th</sup></b>	English 2	Geometry	Biology	World History	Fine or Practical Arts	Culinary Arts 3 & 4 (8800530 & 8800540-Track1*)	*Track 1: Culinary/Hospitality Management Skills
	<b>11<sup>th</sup></b>	English 3	Liberal Arts Math	Earth Science	American History	Elective	Culinary Arts 4** (8800550-Track 2** & 8800560-Track 3***)	**Track 2: Advanced Baking Techniques ***Track 3: Gastronomy/Garde Manger Skills
	<b>12<sup>th</sup></b>	English 4	Algebra II (optional)	Chemistry (optional)	American Government .5 + Economics .5	Elective	Internship (0500300)	
	<b>TECHNICAL CENTER PROGRAM(S)</b>		<b>COMMUNITY COLLEGE PROGRAM(S)</b>				<b>UNIVERSITY PROGRAM(S)</b>	
	First Coast Technical College, St. Augustine - Commercial Foods and Culinary Arts, Culinary Apprenticeship  Daytona State College, Daytona Beach – Baking and Pastry		Florida State College of Jacksonville - AS in Culinary Management, AS in Hospitality and Tourism Management  Daytona State College – Mori Hosseini College of Hospitality and Culinary Management – AS in Hospitality Beverage Science, AS in Culinary Management				Florida State University - Hospitality Management University of Florida – Nutritional Services, Food Science, Food and Resource Economics University of Central Florida – Hospitality Management Florida International University – Hospitality Administration/Management Daytona State College – BAS in Supervision and Management, Hospitality	
<b>CAREER</b>	<b>Sample Career Specialties – Careers from the Targeted Occupations List are in bold.</b>							
	Food Preparation Workers, Combined Food Preparation and Serving Workers, Cooks, Food Service Managers, Chefs and Head Cooks		<b>First-Line Supervisor of Food Preparation and Serving Workers, Food Service Management Professional, Meeting and Convention Planners</b>				Food Scientists and Technologists, Nutritionists, Hospitality and Culinary Management, Food Production Managers, Food Safety Management	
<b>CREDIT</b>	<b>Articulation and CTE Dual Enrollment Opportunities</b>							
	Secondary to Technical Center (PSAV) (Minimum # of clock hours awarded)		Secondary to College Credit Certificate or Degree (Minimum # of clock or credit hours awarded)				PSAV/PSV to AAS or AS/BS/BAS (Statewide and other local agreements included here)	
	NA		FSCJ - ServSafe (NRAEF003) articulates to FOS 1201 - Sanitation and Safety – 3 credit hours				NA	
<b>Career and Technical Student Association</b>								
Family, Career and Community Leaders of America (FCCLA); SkillsUSA								
<b>Internship/Work Experience Recommendations</b>								
Career Academy students may apply for summer internships after their junior year.								
Program of Study Graduation Requirements: <a href="http://www.fldoe.org/workforce/perkins/pdf/POS-GradChecklist.pdf">http://www.fldoe.org/workforce/perkins/pdf/POS-GradChecklist.pdf</a>								