

Career Cluster: Hospitality and Tourism				CTE Program: Culinary Arts (8800500) Academy of Culinary Arts – St. Johns Technical High School			
Career Cluster Pathway: Restaurants and Food and Beverage Services				Industry Certification: ProStart (NRAEF002); ServSafe (NRAEF003); SafeStaff Food Handler			
16 CORE CURRICULUM CREDITS						8 ADDITIONAL CREDITS	
ENGLISH 4 credits		MATH 4 credits		SCIENCE 3 credits, 2 with lab		SOCIAL STUDIES 3 credits	
				OTHER REQUIRED COURSES FINE ARTS (1 credit) PHYSICAL EDUCATION (1 credit)		CAREER AND TECHNICAL EDUCATION COURSES	
<ul style="list-style-type: none"> Students are encouraged to use mycareershines.org to explore careers and postsecondary options. 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. 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 							
9th	English 1	Science/Math Prep Algebra 1	Physical Science	World Geography	HOPE – Health Opportunities through Physical Education	Culinary Arts 1 & 2 (8800510 & 8800520)	
10th	English 2	Geometry	Biology	World History	Fine or Practical Arts	Culinary Arts 3 & 4 (8800530 & 8800540-Track1*)	*Track 1: Culinary/Hospitality Management Skills
11th	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
12th	English 4	Algebra II (optional)	Chemistry (optional)	American Government .5 + Economics .5	Elective	Internship (0500300)	
TECHNICAL CENTER PROGRAM(S)		COMMUNITY COLLEGE PROGRAM(S)				UNIVERSITY PROGRAM(S)	
First Coast Technical College, St. Augustine - Commercial Foods and Culinary Arts, Culinary Apprenticeship		Florida State College of Jacksonville - AS in Culinary Management, AS in Hospitality and Tourism 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	
Sample Career Specialties – Careers from the Targeted Occupations List are in bold.							
Food Preparation Workers, Combined Food Preparation and Serving Workers, Cooks, Food Service Managers, Chefs and Head Cooks		First-Line Supervisor of Food Preparation and Serving Workers , Food Service Management Professional, Meeting and Convention Planners				Food Scientists and Technologists, Nutritionists, Hospitality and Culinary Management, Food Production Managers, Food Safety Management	
Articulation and CTE Dual Enrollment Opportunities							
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 - National Pro-Start Industry Certification (NRAEF002) articulates to HFT 1000 - Introduction to Hospitality-3 credit hours; Food Service Manager (NRAEF001) or ServSafe (NRAEF003) articulates to FOS 1201 - Sanitation and Safety – 3 credit hours. 3 credit hours = \$308.64 in 2014-15.				NA	
Career and Technical Student Association							
Family, Career and Community Leaders of America (FCCLA); SkillsUSA							
Internship/Work Experience Recommendations							
Career Academy students may apply for summer internships after their junior year.							
Program of Study Graduation Requirements: http://www.fldoe.org/workforce/perkins/pdf/POS-GradChecklist.pdf							