### Career Cluster: Hospitality and Tourism

#### Career Cluster Pathway: Restaurants and Food and Beverage Services

#### CTE Program: Culinary Arts (8800500)
Academy of Culinary Arts – St. Johns Technical High School

#### Industry Certification:
- ProStart (NRAEF002)
- ServSafe (NRAEF003)
- SafeStaff Food Handler

### 16 CORE CURRICULUM CREDITS

<table>
<thead>
<tr>
<th>ENGLISH</th>
<th>MATH</th>
<th>SCIENCE</th>
<th>SOCIAL STUDIES</th>
<th>OTHER REQUIRED COURSES</th>
<th>PHYSICAL EDUCATION</th>
<th>CAREER AND TECHNICAL EDUCATION COURSES</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 credits</td>
<td>4 credits</td>
<td>3 credits, 2 with lab</td>
<td>3 credits</td>
<td>1 credit (Fine Arts)</td>
<td>1 (credit)</td>
<td>Culinary Arts 1 &amp; 2 (8800510 &amp; 8800520)</td>
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</table>

- 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.

<table>
<thead>
<tr>
<th>Grade</th>
<th>Subject 1</th>
<th>Subject 2</th>
<th>Subject 3</th>
<th>Subject 4</th>
<th>Subject 5</th>
<th>Subject 6</th>
<th>Subject 7</th>
<th>Subject 8</th>
</tr>
</thead>
<tbody>
<tr>
<td>9th</td>
<td>English 1</td>
<td>Science/Math Prep</td>
<td>Physical Science</td>
<td>World Geography</td>
<td>HOPE – Health Opportunities through Physical Education</td>
<td>Culinary Arts 3 &amp; 4 (8800530 &amp; 8800540-Track1*)</td>
<td>*Track 1: Culinary/Hospitality Management Skills</td>
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</tbody>
</table>
| 10th  | English 2 | Geometry | Biology | World History | Fine or Practical Arts | Culinary Arts 4** (8800550-Track 2** & 8800560-Track 3*** ) | **Track 2: Advanced Baking Techniques
| 11th  | English 3 | Liberal Arts Math | Earth Science | American History | Elective | Culinary Arts 4** (8800550-Track 2** & 8800560-Track 3*** ) | ***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)
- First Coast Technical College, St. Augustine - Commercial Foods and Culinary Arts, Culinary Apprenticeship

### COMMUNITY COLLEGE PROGRAM(S)
- Florida State College of Jacksonville - AS in Culinary Management, AS in Hospitality and Tourism Management

### UNIVERSITY PROGRAM(S)
- Florida State University - Hospitality Management
- University of Florida – Nutritional Services, Food Science, Food and Resource Economics
- University of Central Florida – Hospitality Administration/Management
- Florida International University – Hospitality 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)

<table>
<thead>
<tr>
<th>Grade</th>
<th>Subject 1</th>
<th>Subject 2</th>
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<th>Subject 6</th>
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<th>Subject 8</th>
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</thead>
<tbody>
<tr>
<td>9th</td>
<td>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.</td>
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### Career and Technical Student Association
- Career and Community Leaders of America (FCCLA); SkillsUSA

### Internship/Work Experience Recommendations
- Career Academy students may apply for summer internships after their junior year.