


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: SafeStaff Food Handler (FRALA001); ServSafe (NRAEF003)				
	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	
HIGH SCHOOL	<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 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		
	CAREER	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	
	CREDIT	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)			
FCTC - ServSafe (NRAEF003) articulates to clock hours towards one OCP		FSCJ - ServSafe (NRAEF003) articulates to FOS 1201 - Sanitation and Safety – 3 credit hours			NA			
Career and Technical Student Association								
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								