

## Perkins V: 2022 - 2023 Program of Study

Program Name: Culinary Arts (8800500)		Program Code and/or CIP	Participating Schools and Institutions	Accelerated Credit Opportunity
<b>Secondary</b>	<i>Middle School:</i>	N/A	N/A	N/A
	<i>High school:</i> Culinary Arts 1 – 4 (4 semesters)	<a href="#">Culinary Arts Program: 8800500</a> CIP: 0420040210	<a href="#">St. Johns Technical High School</a>	<a href="#">Certified Food Protection Manager</a> (ServSafe - NRAEF003)  Dual Enrollment with First Coast Technical College
<b>Postsecondary</b>	<i>Registered Apprenticeship:</i>	N/A	N/A	N/A
	<i>Technical College/Center:</i> Dual Enrollment (4 semesters)	<a href="#">Professional Culinary Arts &amp; Hospitality</a> CIP: 0412050312	<a href="#">First Coast Technical College</a>	Professional Culinary Arts & Hospitality – N100500 (1200 hours)  First Coast Technical College – Certified Food Protection Manager (ServSafe - NRAEF003) articulates to clock hours towards completing one (1) OCP
	<b>FCS Institution:</b>	Culinary Management, A.S. CIP: 1612050401  Restaurant Management, A.S.	<a href="#">Florida State College Jacksonville</a>  <a href="#">Daytona State College</a>  <a href="#">Hillsborough Community College</a>	Certified Food Protection Manager (ServSafe - NRAEF003) articulates to (3) three college credit hours to the A.S. degree in Restaurant Management or Culinary Management

		CIP: 1252090501	<a href="#">Indian River State College</a>	
	<b><i>University:</i></b>	B.S. Restaurant & Foodservice Management B.S Hospitality Management B.S. Event Management B.S Entertainment Management B.S. Senior Living Management	<a href="#">University of Central Florida – Rosen College of Hospitality Management</a>	