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| Career Cluster: Hospitality & Tourism | | | | | CTE Program: Secondary: St. Johns County Academy of Hospitality & Tourism –Hospitality and Tourism Management (8703100)Allen D. Nease High School, St. Johns County School District **Postsecondary: Florida State College at Jacksonville:** Hospitality Management (2214)  **First Coast Technical College, St. Augustine**: Culinary Arts Technical Certificate (6051), Food and Beverage Management Technical Certificate (6050), Guest Services Specialist Technical Certificate (6052), Commercial Foods and Culinary Arts Workforce Certificate (5960) | | | | |
| Career Cluster Pathway: Travel and Tourism | | | | | Industry Certification:Secondary:Certified Food Protection Manager - ServSafe (NRAEF003); Entrepreneurship & Small Business (INTUT002); Certified Internet Web Social Media Strategist (PROSO31) **Postsecondary: First Coast Technical College – None, Daytona Beach State College – None, FL State College at Jacksonville: None** | | | | |
|  | | 16 CORE CURRICULUM CREDITS | | | | | | 8 ADDITIONAL CREDITS | |
| ENGLISH4 credits | MATH4 credits | SCIENCE3 credits, 2 with lab | | SOCIAL STUDIES3 credits | OTHER REQUIRED COURSES  **FINE ARTS** (1 credit)  **PHYSICAL EDUCATION**  (1 credit) | CAREER AND TECHNICAL EDUCATION COURSES | **RECOMMENDED ELECTIVES**  (ALIGNED WITH COMMUNITY COLLEGE & STATE UNIVERSITY SYSTEM PROGRAMS) |
| HIGH SCHOOL | 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 or English 1 Honors | Algebra I (or Alg 1 Honors) or Geometry (or Geo 1 Honors) | Environmental Science or Biology (or Bio Honors) | | World History (or Honors or AP) | HOPE – Health Opportunities through Physical Education | Introduction to Hospitality & Tourism-8850110 | Elective |
| 10th | English 2 or English 2 Honors | Geometry or Algebra II (or Honors) | Biology, Chemistry, Physics, Anatomy (or Honors Level) | | American Government & Writing for College Success | Elective or World Language | Technology for Hospitality & Tourism-8703110 | Elective or Culinary Arts Dual Enrollment at FCTC |
| 11th | English 3, English 3 Honors or AP Language | Algebra II, Probability & Statistics Honors, AP Pre-Calculus | Chemistry, Physics, Anatomy (or Honors Level) | | U.S. History, U.S. History Honors or APUSH | Elective or World Language | Hospitality & Tourism Marketing Management-8703120 (Honors Credit) | Elective or Culinary Arts Dual Enrollment at FCTC |
| 12th | English 4 or English 4 Honors or AP Eng. Literature | Math for College Algebra, AP Statistics, AP Pre-Calculus or AP Calculus | Marine Science, Earth/Space, or Physics, AP Physics, AP Biology, AP Chemistry | | Economics & Personal Financial Literacy, AP Microeconomics | Elective or World Language | Hospitality & Tourism Entrepreneurship-8703130 (Honors Credit) | Elective or Culinary Arts Dual Enrollment at FCTC |
| POSTSECONDARY | **Based on the Career Cluster of interest and identified career and technical education program, the following postsecondary options are available.** | | | | | | | | |
| **TECHNICAL CENTER PROGRAM(S)** | | **COMMUNITY COLLEGE PROGRAM(S)** | | | | | **UNIVERSITY PROGRAM(S)** | |
| **First Coast Technical College, St. Augustine** –  Culinary Arts Technical Certificate-35 credits, Food and Beverage Management Technical Certificate-30 credits, Guest Services Specialist Technical Certificate-15 credits, Commercial Foods and Culinary Arts Workforce Certificate-600 Clock/contact hours  **FL State College of Jacksonville**: Culinary Certificate Programs  Culinary Arts, Food and Beverage Management, Guest Services Specialist, Commercial Foods and Culinary Arts | | **Florida State College at Jacksonville** -- Culinary Management A.S., Hospitality & Tourism Management A.S.  **Daytona State College, Daytona Beach** – Culinary Management A.S., Hospitality Management A.S. | | | | | **University of Central Florida,** **Orlando** – Hospitality & Tourism B.S.  **University of Florida, Gainesville** – Hospitality & Tourism B.S.  **Florida State University, Tallahassee** – Hospitality & Tourism B.S.  **Florida International University, Miami** -- Hospitality & Tourism B.S.  **Flagler College, St. Augustine** – Hospitality and Tourism Management  **Florida Gulf Coast University, Ft.** Myers – Resort & Hospitality Management B.S. | |
| CAREER | **Sample Career Specialties – Careers from the Targeted Occupations List are in bold.** | | | | | | | | |
| Culinary Apprenticeship | | Human Resources Specialist**,** Guest Services Specialist, Resort operations, Front Desk Clerk | | | | | General & Operations Managers, Food Service Managers, Sales Workers, Service Workers, Office and Admin. Support Workers, Hotel 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) | |
| First Coast Technical college: Students do not have to retake the Sanitation Unit if they have ServSafe certification. | | No CTE Dual Enrollment | | | | | No Articulation Agreement  No CTE Dual Enrollment | |
| **Career and Technical Student Association** | | | | | | | | | |
| DECA Organization -- Prepares emerging leaders and entrepreneurs in marketing, finance, hospitality and management in high schools and colleges around the globe.  National Technical Honor Society – recognizes Academy students who are demonstrating high academic achievement | | | | | | | | | |
| **Internship/Work Experience Recommendations** | | | | | | | | | |
| Career Academy students may apply for summer internships after their junior year. Sample internships: front desk, operations, reservations, guest relations. | | | | | | | | | |
| **Program of Study Graduation Requirements:** <http://www.fldoe.org/academics/graduation-requirements> | | | | | | | | | |