

# ST. JOHNS TECHNICAL HIGH SCHOOL



## ACADEMY OF CULINARY ARTS

- TEXTBOOK THEORY & HANDS-ON SKILL DEVELOPMENT
- WORKPLACE SAFETY & SAFE FOOD HANDLING
- BASIC FOOD SCIENCE, NUTRITION, & MENU PLANNING
- RECIPE CONVERSION, FOOD PREPARATION & ADVANCED BAKING
- BACK OF THE HOUSE, FRONT OF THE HOUSE & MANAGEMENT DUTIES
- COMMUNITY SERVICE & CATERING EVENTS
- TEAM COMPETITIONS WITH LOCAL CHEFS
- FIELD STUDIES, WORK-BASED LEARNING & SUMMER INTERNSHIPS
- INDUSTRY CERTIFICATION - SERVSAFE FOOD PROTECTION MANAGER
- SKILLSUSA STUDENT ORGANIZATION & TEAM COMPETITIONS
- DUAL ENROLLMENT CAREER PATHWAY TO FIRST COAST TECHNICAL COLLEGE



The **Academy of Culinary Arts** offers students the technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster. Students learn about the history of Culinary Arts and study international cuisine. Textbook theory and hands-on skill development focus on workplace safety, safe food handling, basic food science, basic nutrition, recipe conversion, food preparation, advanced baking, proper use of commercial tools and equipment, menu planning, front of the house and back of the house duties, and food service management. Students will engage in project-based learning, as well as internships with local restaurant partners and hospitality entities. Industry credentials earned in the Academy are SafeStaff Food Handler and ServSafe Certified Food Protection Manager.

Coursework Progression	Internship Opportunities   Business Partners
<ul style="list-style-type: none"> <li>Culinary Arts 1</li> <li>Culinary Arts 2</li> <li>Culinary Arts 3</li> <li>Culinary Arts 4, Track 2 Advanced Baking</li> <li>Culinary Arts 4, Track 1 Management (optional)</li> <li>Culinary Arts 4, Track 3 Gastronomy &amp; Garde Manger (optional)</li> </ul>  <p>Dual Enrollment in the Professional Culinary Arts and Hospitality program at First Coast Technical College (FCTC) is encouraged upon program completion. Four credits in Culinary Arts and a passing score on the ServSafe Manager exam will award 300 clock hours in the FCTC Professional Culinary Arts and Hospitality program.</p>	<p>Blackfly the Restaurant</p> <p>Caps on the Water</p> <p>Chef Amadeus Culinary Concepts, Inc.</p> <p>Chef Ellie Rose - The Kitchen</p> <p>Collage Restaurant</p> <p>Create-A-Cook</p> <p>Flagler College— Hospitality &amp; Tourism Management</p> <p>Fresh Point</p> <p>Gate Hospitality Group</p> <p>La Cocina at the Cellar Upstairs</p> <p>Simon’s House</p> <p>St. Johns Food Service</p> <p>St. Johns Golf &amp; Country Club</p> <p>T.C.C.C. Enterprises</p> <p>U. S. Coast Guard Mayport Station</p>

### Academy Mission Statement

The Academy of Culinary Arts provides students with high quality, industry relevant curriculum and instruction to ensure success in post-secondary education and/or academy related career opportunities. Through collaboration with our business partners, students will engage in applied learning, develop confidence, build long lasting relationships, and gain a sense of community.

### St. Johns Technical High School

St. Johns Technical High School (SJTHS) is centrally located on the campus of First Coast Technical College (FCTC). SJTHS serves the district as a School of Choice. Students must complete the enrollment process and then are given a customized learning path that meets their academic needs and career goals. Students can pursue dual enrollment at FCTC or St. Johns River State College. **Transportation is provided to SJTHS for all enrolled students.**

**To join an Academy at SJTHS, families do not apply through HAC, but instead submit an application directly to the school.** Please visit <https://www-sjths.stjohns.k12.fl.us/registration/> to access the application.

To learn more about St. Johns Technical High School and the Academy of Culinary Arts, please contact:

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