Career Cluster: Hospitality and Tourism				CTE Program: Secondary: Culinary Arts (8800500) Postsecondary: State CIP Code 0420040210			
Career Cluster Pathway: Restaurants and Food/Beverage Services				Industry Certification: Secondary: Certified Food Protection Manager (ServSafe) (NRAEF003) Postsecondary:			
ENGLISH 4 credits		16 CO	RE CURRICULU			8 ADDITIONAL 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	RECOMMENDED ELECTIVES (ALIGNED WITH COMMUNITY COLLEGE & STATE UNIVERSITY SYSTEM PROGRAMS)
Students a course rec	are also encouraged to juirements.	participate in dual	enrollment courses v	which may be used to s	atisfy high school graduat	tion or Bright Futures G	old Seal Vocational Scholars
9 th	English I	Algebra I	Earth, Space Science	Elective	Pers Fit (.5 cr) & Ph Ed (.5 cr)	Culinary Arts 1	Elective/Foreign Language
10 th	English II	Geometry	Biology	American History		Culinary Arts 2	Elective/Foreign Language
11 th	English III	Algebra II	Chemistry	World History	Practical Arts or Fine Arts course (1 credit)	Culinary Arts 3	Other elective course appropriate for student's career and education plan.
12 th	English IV	Statistics	Physics	Am Govt/ Economics		Culinary Arts 4	Other elective course appropriate for student's career and education plan.
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)	
Okaloosa Technical College Commercial Foods and Culinary Arts		The Art Institute of Jacksonville AA – Culinary Arts Northwest Florida State College Culinary Arts				Johnson and Wales University Bachelor of Science Baking & Pastry Arts Culinary Arts Culinary Nutrition Culinary Science	
	uster Pathway: CSD • Students • Students • Students • One course 9 th 10 th 11 th 12 th Ba TECHNICAL CENT Okaloosa Tec	uster Pathway: Restaurants and ENGLISH 4 credits Students are encouraged to be Students are encouraged to be Students are encouraged to be Students are also encouraged to course requirements. One course within the 24 credit 9 th English I 10 th English II 11 th English III 12 th English IV Based on the Career Clu TECHNICAL CENTER PROGRAM(S) Okaloosa Technical College	uster Pathway: Restaurants and Food/Beverage In Colspan="2">In Colspan="2">In Colspan="2">In Colspan="2">In Colspan="2">In Colspan="2">In Colspan="2">In Colspan="2">In Colspan="2" Students are encouraged to begin planning for caree Students are encouraged to begin planning for caree Students are encouraged to begin planning for caree Students are also encouraged to participate in dual course requirements. One course within the 24 credit program must be ar 9 th English I Algebra I 10 th English II Geometry 11 th English III Algebra II In Colspan="2" Based on the Career Cluster of interest and TECHNICAL CENTER PROGRAM(S) Okaloosa Technical College	uster Pathway: Restaurants and Food/Beverage Services IGCSD ENGLISH 4 credits MATH 4 credits SCIENCE 3 credits, 2 with lab • Students are encouraged to begin planning for careers and postseconde • Students are encouraged to begin planning for careers and postseconde • Students are encouraged to begin planning for careers and postseconde • Students are encouraged to begin planning for careers and postseconde • Students are encouraged to begin planning for careers and postseconde • Students are encouraged to participate in dual enrollment courses to course requirements. • One course within the 24 credit program must be an online course. Cure 9 th English I Algebra I Earth, Space Science 10 th English II Algebra I Chemistry I1 th English III Algebra II Chemistry I2 th English IV Statistics Physics Based on the Career Cluster of interest and identified career and TECHNICAL CENTER PROGRAM(S) COMMUNITY O Northwest F	uster: Hospitality and Tourism Secondary: Culinary Postsecondary: Stat uster Pathway: Restaurants and Food/Beverage Services Industry Certificat Secondary: Certificat Secondary: Certificat Secondary: The Correct Curreiculum CREDITS SOCIAL SOCIAL A redits A credits A credits A credits A credits Social Social <t< th=""><th>Secondary: Culinary Arts (8800500) Distecondary: State CIP Code 0420040211 Secondary: State CIP Code 0420040211 Industry Certification: Secondary: Certified Food Protection Mana Postsecondary: OTHER REQUIRED COURSED Ind CORE CURRICULUM CREDITS OTHER REQUIRED COURSES Students are encouraged to begin planning for careers and postsecondary options by exploring resources at mycareerst Students are also encouraged to participate in dual enrollment courses which may be used to satisfy high school gradual 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 must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program must be an online course. 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	Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)						
CAREER	 Cook Dining Room Personnel Food Preparation Worker Server 	 Catering/Sales Manager Chef and Head Cook Food Service Manager Restaurant Manager 	 Culinary Journalism Food Service Manager Hospitality Management Lodging Manager Meeting & Convention Planner Restaurant Owner 				
		Articulation and CTE Dual Enrollment Opportunities					
CREDIT	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 may be included here)				
			Professional Food Service Manager shall articulate to three (3) college credit hours to the AAS/AS Degree in Culinary Management.				
Career and 1	Technical Student Association						
SkillsUSA							
Internship/\	Work Experience Recommendations						
Internship a	nd OJT						

Program of Study Graduation Requirements: <u>http://www.fldoe.org/academics/graduation-requirements</u>

<u>MyCareerShines</u> – Career and Educational Exploration and Information