


<b>Career Cluster: <i>Hospitality and Tourism</i></b>				<b>CTE Program:</b> Secondary: <b>Culinary Arts (8800500)</b> Postsecondary: <b>State CIP Code 0420040210</b>				
<b>Career Cluster Pathway: <i>Restaurants and Food/Beverage Services</i></b>				<b>Industry Certification:</b> Secondary: <b>Certified Food Protection Manager (ServSafe) (NRAEF003)</b> Postsecondary:				
	<b>16 CORE CURRICULUM CREDITS</b>					<b>8 ADDITIONAL CREDITS</b>		
	<b>ENGLISH</b> 4 credits	<b>MATH</b> 4 credits	<b>SCIENCE</b> 3 credits, 2 with lab	<b>SOCIAL STUDIES</b> 3 credits	<b>OTHER REQUIRED COURSES</b> FINE ARTS (1 credit) PHYSICAL EDUCATION (1 credit)	<b>CAREER AND TECHNICAL EDUCATION COURSES</b>	<b>RECOMMENDED ELECTIVES</b> <small>(ALIGNED WITH COMMUNITY COLLEGE &amp; STATE UNIVERSITY SYSTEM PROGRAMS)</small>	
<b>HIGH SCHOOL</b>	<ul style="list-style-type: none"> <li>Students are encouraged to begin planning for careers and postsecondary options by exploring resources at <a href="http://mycareershines.org">mycareershines.org</a></li> <li>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.</li> <li>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</li> </ul>							
	<b>9<sup>th</sup></b>	English I	Algebra I	Earth, Space Science	Elective	Pers Fit (.5 cr) & Ph Ed (.5 cr)	Culinary Arts 1	Elective/Foreign Language
	<b>10<sup>th</sup></b>	English II	Geometry	Biology	American History		Culinary Arts 2	Elective/Foreign Language
	<b>11<sup>th</sup></b>	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.
	<b>12<sup>th</sup></b>	English IV	Statistics	Physics	Am Govt/ Economics		Culinary Arts 4	Other elective course appropriate for student's career and education plan.
<b>POSTSECONDARY</b>	<b>Based on the Career Cluster of interest and identified career and technical education program, the following postsecondary options are available.</b>							
	<b>TECHNICAL CENTER PROGRAM(S)</b>		<b>COMMUNITY COLLEGE PROGRAM(S)</b>			<b>UNIVERSITY PROGRAM(S)</b>		
	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 <b>Bachelor of Science</b> Baking & Pastry Arts Culinary Arts Culinary Nutrition Culinary Science		

<b>CAREER</b>	<b>Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)</b>		
	<ul style="list-style-type: none"> <li>• Cook</li> <li>• Dining Room Personnel</li> <li>• Food Preparation Worker</li> <li>• Server</li> </ul>	<ul style="list-style-type: none"> <li>• Catering/Sales Manager</li> <li>• Chef and Head Cook</li> <li>• Food Service Manager</li> <li>• Restaurant Manager</li> </ul>	<ul style="list-style-type: none"> <li>• Culinary Journalism</li> <li>• Food Service Manager</li> <li>• Hospitality Management</li> <li>• Lodging Manager</li> <li>• Meeting &amp; Convention Planner</li> <li>• Restaurant Owner</li> </ul>
<b>CREDIT</b>	<b>Articulation and CTE Dual Enrollment Opportunities</b>		
	<b>Secondary to Technical Center (PSAV)</b> (Minimum # of clock hours awarded)	<b>Secondary to College Credit Certificate or Degree</b> (Minimum # of clock or credit hours awarded)	<b>PSAV/PSV to AAS or AS/BS/BAS</b> (Statewide and other local agreements may be included here)
			<b>Professional Food Service Manager</b> shall articulate to three (3) college credit hours to the AAS/AS Degree in Culinary Management.
<b>Career and Technical Student Association</b>			
<b>SkillsUSA</b>			
<b>Internship/Work Experience Recommendations</b>			
Internship and OJT			

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

[MyCareerShines](#) – Career and Educational Exploration and Information