


Career Cluster: <i>Hospitality and Tourism</i>				CTE Program: Secondary: Culinary Arts (8800500) Postsecondary: State CIP Code 0420040210				
Career Cluster Pathway: <i>Restaurants and Food/Beverage Services</i>				Industry Certification: Secondary: Certified Food Protection Manager (ServSafe) (NRAEF003) Postsecondary:				
		16 CORE CURRICULUM CREDITS				8 ADDITIONAL CREDITS		
		ENGLISH 4 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)
HIGH SCHOOL	<ul style="list-style-type: none">Students are encouraged to begin planning for careers and postsecondary options by exploring resources at mycareershines.orgStudents 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							
	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.
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)		
	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		

CAREER	Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)		
	<ul style="list-style-type: none"> • Cook • Dining Room Personnel • Food Preparation Worker • Server 	<ul style="list-style-type: none"> • Catering/Sales Manager • Chef and Head Cook • Food Service Manager • Restaurant Manager 	<ul style="list-style-type: none"> • Culinary Journalism • Food Service Manager • Hospitality Management • Lodging Manager • Meeting & Convention Planner • Restaurant Owner
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 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 Technical Student Association			
SkillsUSA			
Internship/Work Experience Recommendations			
Internship and OJT			

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

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