


<b>Career Cluster:</b> <u>Hospitality &amp; Tourism</u>					<b>Secondary CTE Program:</b> <b>Culinary Arts (8800500)</b>			
<b>Career Cluster Pathway:</b> <u>Restaurant and Food/Beverage Services</u>					<b>Post-Secondary Program:</b> <u>Professional Culinary Arts &amp; Hospitality (N100500)</u>			
<b>16 REQUIRED CREDITS</b>					<b>8 ELECTIVE CREDITS REQUIRED</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>CAREER EDUCATION PROGRAM COURSES</b>		<b>RECOMMENDED ELECTIVES</b> (State University Aligned)  (One virtual course is required)	
	AP- Adv. Placement DE- Dual Enrollment	AP- Adv. Placement DE- Dual Enrollment	AP- Adv. Placement DE- Dual Enrollment	AP- Adv. Placement DE- Dual Enrollment	AP- Adv. Placement DE- Dual Enrollment	<b>Other Requirements:</b> Pass Grade 10 ELA (or ACT/SAT concordant score), pass Algebra I EOC, and 30% of EOC Exam for Biology, Geometry, US History		
<b>HIGH SCHOOL</b>	Dual enrollment and CTE courses satisfy graduation and Bright Futures Scholar requirements. CTE courses designated EQ satisfy core science requirements. CTE courses designated PA satisfy the Fine Arts graduation requirement. State approved industry certifications lead to college credit and may substitute for up to two high school credits of math and one credit of science. Approved industry certifications may also meet the online course requirement. A 2.0 is required for graduation. Students are encouraged to visit <a href="http://www.mycareershines.org">http://www.mycareershines.org</a> or <a href="http://www.fldoe.org/academics/graduation-requirements/">http://www.fldoe.org/academics/graduation-requirements/</a> and your counselor for information.							
	9	English I or Honors (1)	Algebra 1 or Honors or Geometry or Honors (1)	Earth & Space Science or Honors or Biology or Honors (1)	Digital Information Technology(1) (PA requirement)	Intensive Reading or Math Elective if required or HOPE or Elective (1)	Culinary Arts 1 (1)	Foreign Language 1 or Elective (1)
	10	English 2 or Honors (1)	Algebra I/H or Informal Geometry or Geometry/ H (1)	Biology or Honors or Chemistry or Honors (1)	World History or Honors or AP (1)	Intensive Reading or Math Elective if required or HOPE or Elective (1)	Culinary Arts 2 (1) (PA Requirement)	Foreign Language 2 or Elective (1)
	<b>Students are encouraged to take the ACT or SAT during 10<sup>th</sup> or 11<sup>th</sup> grade.</b>							
	11	English 3 or Honors or DE or AP or AICE (1)	Geometry/H or Algebra 2/H or DE or AP (1)	Chemistry or Physical Science or Physics or DE or AP (1)	American History or Honors, DE or AP (1)	Psychology/ Sociology or Elective (1)	Culinary Arts 3-H(1) (PA Requirement)	On-line Course (1) or Elective
	12	English 4 or Honors or DE or AP or AICE (1)	Algebra 2/H or College Ready Math or DE or AP (1)	Environmental Science or Physics or Other Elective (1)	Am Gov/Economics or Honors or DE or AP (1)	Elective (1)	Culinary Arts 4 -H(1)	Executive Internship (1)
<b>POSTSECONDARY</b>	Based on this Career Cluster and identified career and identified technical education program, the following postsecondary options are available.							
	<b>TECHNICAL COLLEGE PROGRAM(S)</b>		<b>STATE COLLEGE PROGRAM(S)</b>		<b>UNIVERSITY PROGRAM(S)</b>			
	<b>Lorenzo Walker Technical College</b> <b>Immokalee Technical College</b>  <b>N100500 Professional Culinary Arts and Hospitality (1200 hours) PSAV Certificate</b>		-Small Business Management with specialization in Hospitality, CC (24 hr)- Florida SouthWestern -Business Administration & Management, AS (64 cr) – Florida SouthWestern State College -Culinary Management, BA (12 cr.)- Keiser University -Baking & Pastry Arts, AS (84 cr) Keiser University -Culinary Arts, AS (72 cr) – Keiser University -Hospitality, AA (60 cr)- Keiser University		-Business Administration, BS (122 cr)-Hodges University -Business Administration, AS (60 cr)- Hodges University -Resort & Hospitality Management, BS (120 cr) Florida Gulf Coast U.  <b>Johnson &amp; Wales University</b> -Baking & Pastry Arts, AS (96 qtr. cr.) -Culinary Arts, AS (96 qtr.cr.) -Baking & Pastry/Food & Bev. Mgmt., AS/BS, (97.5/199 qtr.cr.) -Culinary Arts and Food Service Mgmt., BS (196-5 qtr. cr.)			

<b>ARTICULATIONS/ CREDIT</b>	<b>High School Students to PSAV Technical Center or College Program</b>	<b>Technical Center or High School to Community or State College</b>	<b>State and Community Colleges to Universities</b>
	<p>(Hours awarded are based on competencies achieved)</p> <p style="text-align: center;"><b><u>HS Program Culinary Arts (8800500)</u></b> To Lorenzo Walker Technical College or Immokalee Technical College Toward</p> <p style="text-align: center;"><b><u>PSAV NC100500</u></b> <b><u>Commercial Foods &amp; Culinary Arts</u></b> OCP A – HMV0100- Food Preparation (300 hrs) OCP B – HMV0170- Cook, Restaurant (300 hrs) OCP C – HMV0171- Chef Head Cook (300 hrs) OCP D – HMV0126- Food Svc. Mgmt. (300 hrs)</p>	<p>-PSAV to Business Supervision &amp; Management, AS, (9cr.) or CCC Small Business Mgmt. – <b>Florida SouthWestern State College</b> -HS Culinary Arts 1-4 = <b>AS degree (6 cr)</b> Culinary Arts, <b>Keiser University</b></p> <p style="text-align: center;"><b><u>Statewide Articulation:</u></b></p> <p>(1) <b>NRAEF003 Professional Food Service</b> certification = (3 cr) toward <b>AAS/AS</b> in Restaurant Management (3 cr) toward <b>AAS/AS</b> in Culinary Management (3 cr) toward <b>AAS/AS</b> Bakery and Pasty Management</p> <p>(2) <b>NRAEF002 National Pro-Start Certificate of Achievement</b> = (3 cr.) toward <b>AAS/AS</b> in Culinary Management</p>	<p style="text-align: center;"><b><u>Johnson &amp; Wales:</u></b> Food &amp; Beverage Management, Restaurant Management or Hotel Management AS Programs- Completion of 2-yr. HS ProStart program = FSM1070 – Foods I (4.5 quarter credits) Completion of 2 yr. Com. Foods &amp; Culinary Arts Program = 9 qtr hrs. Completion of <b>SERVESAFE</b> Certification will exempt students from Sanitation Courses.</p> <p style="text-align: center;"><b><u>Culinary Art, AS Program:</u></b> (completion of 2-yr HS program and other criteria): CUL 1345 – Intro to Baking &amp; Pastry Arts (3 qt. cr.) CUL 1355 New World Cuisine (3 qt. cr.) CUL 1385 Fund. of Food Service Production (3 qt. cr.)</p> <p style="text-align: center;"><b><u>Statewide Articulation</u></b> Students completing Commercial Foods and Culinary Arts PSAV may articulate into Culinary Management AS and earn a maximum of 24 credits if graduation from an ACF accredited program.</p>
<b>Based on the Career Cluster of interest and identified CTE program the following sample career specialties</b>			
<b>CAREERS</b>	<b>Technical Centers or Technical Colleges</b>	<b>Community or State Colleges</b>	<b>4 Year Colleges and Universities</b>
	<p>Baristas Cooks, Restaurant Combined Food Preparation and Serving Workers, Including Fast Food First-Line Supervisor of Food Preparation &amp; Serving Workers Food Preparation Worker Food Service Worker</p>	<p>(<b>DOL</b>) Chefs and Head Cooks (<b>HSHW</b>) (<b>DOL</b>) Food Service Managers (<b>HSHW</b>) (<b>DOL</b>) Vocational Teacher, Postsecondary (<b>HSHW</b>) Bakery or Pasty Chef Catering/Sales Manager Concierge Culinary Manager</p>	<p>(<b>DOL</b>) Food Service Executive Managers (<b>HSHW</b>) (<b>DOL</b>) Chef Executives (<b>HSHW</b>) Restaurant Manager Hospitality Manager Conference/Convention Manager Food Scientist Dietician &amp; Nutritionist</p>
<b>INDUSTRY CERTIFICATIONS</b>			
<b><u>All certifications offered to students in this POS:</u></b>			
NRAEF002 National ProStart Certificate of Achievement, National Restaurant Association Educational Foundation			
NRAEF003 Certified Food Protection Manager (SERVSAFE), National Restaurant Association Educational Foundation			
FRALA001 SafeStaff Employee Food Handler Training Certificate, FL Restaurant Association			
<b>CAREER AND TECHNICAL STUDENT ASSOCIATION</b>			
Family, Career and Community Leaders of America (FCCLA) or SkillsUSA			
<b>INTERNSHIP/WORK EXPERIENCE RECOMMENDATIONS</b>			
Volunteer, intern, shadow, work at restaurants, hotels, resorts and school cafeteria. Shadow food service cooks, chefs, managers. Refer to <a href="http://collierschools.com/cte">http://collierschools.com/cte</a> for District approved paid and unpaid internship opportunities.			
*****	Reviewed May 2018. See your Counselor for the most recent plan as student schedules will vary based on the needs of the student. Find detailed graduation requirements at: <a href="http://www.fldoe.org/academics/graduation-requirements">http://www.fldoe.org/academics/graduation-requirements</a>		