


Career Cluster: Hospitality & Tourism
 Career Cluster Pathway: Restaurant and Food/Beverage Service.

CTE Program: **Com. Foods & Culinary Arts (N100500)**
 Industry Certifications: NRAEF002,003 and ACFED002

16 REQUIRED CREDITS

8 ELECTIVE CREDITS REQUIRED

	ENGLISH (4 credits)	MATH (4 credits)	SCIENCE (3 credits, 2 with lab)	SOCIAL STUDIES (3 credits)	CAREER EDUCATION PROGRAM COURSES	RECOMMENDED ELECTIVES (State University Alignment) (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	<u>Other Requirements:</u> Pass FCAT 2/PARC – Reading Level 3, pass Algebra I EOC, and 30% of EOC Exam for Biology, Algebra 2, Geometry, US History

Dual enrollment and CTE courses satisfy graduation and Bright Futures Gold Seal Vocational Scholar requirements. Agriscience Foundations and Aerospace Technology satisfy core science requirements. 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. One online course and a 2.0 are required for graduation. Visit www.flvs.org and your counselor.

HIGH SCHOOL	9	English 1 or Honors (1)	Algebra 1 or Honors or Geometry/ Honors (1)	Earth & Space Science or Honors or AP Environmental Science (1)	World Geography or AP Human Geography or Intens. Reading (1)	Digital Information Technology (1) (*PA requirement)	HOPE (1)	Elective or Foreign Language 1 or Intensive Math (1)	
	10	English 2 or Honors (1)	Informal Geometry or Geometry/ Honors or Algebra 2 or Honors (1)	Biology or Honors (1)	World History or Honors or AP (1)	Humanities or Intensive Reading(1)	Elective (1)	Elective or Foreign Language 2* or Intensive Math (1)	
	Students must take the TABE within 6 weeks of attending classes at the Immokalee Technical College						Program N100500 Commercial Foods and Culinary Arts at ITC (2 Pds.)		
	Students are encouraged to take the ACT, SAT or PERT during 11th grade								
	11	English 3 or Honors or DE or AP (1)	Geometry or Honors or Algebra 2 or Honors or DE or AP (1)	Chemistry or Physical Science or DE or AP (1)	American History or Honors, DE or AP (1)	Elective (1)	Commercial Foods & Culinary Arts: (N100500) - HMV0100 (300) (Summer courses may be offered)		
	12	English 4 or Honors or DE or AP (1)	Algebra 2/Honors or Math for College Readiness or DE or AP (1)	Physics or Any Elective (1)	American Gov/ Economics or Honors or DE or AP (1)	Program N100500 Commercial Foods and Culinary Arts at ITC (2-3 Periods)			
						Commercial Foods & Culinary Arts: (N100500) HMV0170 (300) and begin HMV0171(300), HMV0126 (300)			

Based on this Career Cluster and identified career and identified technical education program, the following postsecondary options are available

PSTSECONDARY	TECHNICAL CENTER/COLLEGE PROGRAM(S)	COMMUNITY/ STATE COLLEGE PROGRAM(S)	UNIVERSITY PROGRAM(S)
	N100500 Commercial Foods and Culinary Arts (1200 hrs.) PSAV Certificate - ITC and LWTC	- Small Business Management w/ specialization in Hospitality (CC), (24 hrs.)- FSW - Business Administration & Management, BS (64 hrs.)- FSW -Culinary Management , AS (statewide) -Baking & Pastry, AS. (84 cr.) - Keiser University -Culinary Arts, AS (84 cr.) – Keiser University	-Business Management, BS (122 hrs)- Hodges -Resort & Hospitality Management, BS (120 hr) FGCU -Business Administration, AS (60 hrs)- Hodges Johnson & Wales -Baking & Pastry Arts, AS (96 hrs) -Culinary Arts, AS (96 hrs) -Baking & Pastry/Food & Bev. Mgmt., AS/BS (97.5-199 hrs) -Culinary Arts and Food Service Mgmt., BS (196-5 hrs)

ARTICULATIONS/ CREDIT	High School Students Dual Enrolled in PSAV Technical Center Program	Technical Center or High School to Community or State College	State and Community Colleges to Universities
	<p align="center"><u>ITC & LWTC</u></p> <p><u>Commercial Foods & Culinary Arts:</u> PSAV: N100500</p> <p>OCP A – Food Preparation (300 hours) OCP B – Cook, Restaurant (300 hours) OCP C – Chef Head Cook (300 hours) OCP D – Food Service Mgmt. (300 hours)</p>	<p align="center">Statewide Articulation:</p> <p>(1)NRAEF003 Professional Food Service certification = (3 cr.) toward AAS/AS in Restaurant Management and (3 cr.) toward Culinary Management (CCC Culinary Arts)</p> <p>(2) NRAEF002 National Pro-Start Certificate of Achievement = (3 cr.) toward Culinary Management (CCC Culinary Arts)</p> <hr/> <p>PSAV to AS, (9 cr.) Business Management or CCC in Small Business Management, FSW</p>	<p align="center">PSAV ProStart Labs Bethune-Cookman University Orlando Culinary Academy</p> <p>(Upon acquiring specific certifications such as sanitation and ServSafe and in some cases, specified exams)</p> <p align="center"><u>Johnson & Wales University</u> Completion of 2 yr. Com. Foods & Culinary Arts Program = (9 qtr. hrs.) Stocks & Sauces Storeroom Operations American Regional Cuisine Introduction To baking & Pastry Principles of Foodservice Production</p>
Based on the Career Cluster of interest and identified CTE program the following sample career specialties			
CAREERS	Technical Center or Technical College	Community or State Colleges	4 Year Colleges and Universities
	<p>Cooks Food Preparation Worker First-Line Supervisor of Food Preparation & Serving Workers Food Service Worker</p>	<p>Chefs and Head Cooks Food Service Managers Catering/Sales Manager Concierge Culinary Manager (DOL) Vocational Ed. Teacher, Postsecondary (HSHW)</p>	<p>(DOL) General Manager/CEO (HSHW) (DOL) Operations Manager (HSHW) Restaurant Manager Hospitality Manager Food Service Managers Conference/Convention Manager</p>
INDUSTRY CERTIFICATIONS			
<p>All certifications students have the opportunity to take while in this POS: NRAEF002 National ProStart Certificate of Achievement, National Restaurant Association Educational Foundation NRAEF003 Certified Food Protection Manager, ServSafe®, National Restaurant Association Educational Foundation</p>			
CAREER AND TECHNICAL STUDENT ASSOCIATION			
SkillsUSA, Inc.			
INTERNSHIP/WORK EXPERIENCE RECOMMENDATIONS			
<p>Volunteer, intern, shadow, work at restaurants, hotels, resorts. Shadow food service cooks, chefs, managers. Refer to http://collierschools.com/careertech/internships.htm for district approved internship opportunities.</p>			
****	<p>Reviewed May 1, 2016 and updated annually. 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: http://www.fldoe.org/academics/graduation-requirements</p>		

Commercial Foods and Culinary Arts (ITC - Postsecondary) #N100500