

Career Cluster: Hospitality & Tourism


Career Cluster Pathway: Restaurant and Food/Beverage Svcs.

CTE Program: **Com. Foods and Culinary Arts: (N100500)**

Industry Certification: NRAEF003, ACFED002 and IFSEA001

18 CORE CURRICULUM CREDITS

12 ADDITIONAL CREDITS

	ENGLISH (4 credits)	MATH (4 credits)	SCIENCE (4 credits, 2 with lab)	SOCIAL STUDIES (4 credits)	CAREER EDUCATION PROGRAM COURSES		RECOMMENDED ELECTIVES (State University System 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	<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 high school graduation and Bright Futures Gold Seal Voc. Scholars course requirements. Some CTE courses and certifications satisfy core requirements in math and science. One online course and a 2.0 are required for graduation. Visit www.flvs.org & counselor.

HIGH SCHOOL	9	English 1 or English 1 Honors (1)	Algebra I or Higher Level Math (1)	Earth Space Science or Honors (1)	Geography and History of the World or AP Human Geo.(1)	Advanced Communication or Intensive Reading (1)	HOPE (1) (Florida Virtual)	Spanish I or Higher Level Course (1)	
	10	English 2. or English 2 Honors (1)	Geometry or Higher Level Math (1)	Biology or Biology Honors (1)	World History or World History Honors or AP (1)	Digital Information Technology (1) (PA Requirement)	Semantics & Logic (.5) / Adv. Reading (.5) or Intensive Reading (1)	Spanish 2 or Higher Level Course (1)	
	Students take the TABE within 6 weeks of attending classes at LWTC and are encouraged to take the ACT, SAT or PERT during 11th grade.					Program N100500 Commercial Foods & Culinary Arts at Lorenzo Walker Technical College			
	11	English or English 3 Honors or AP English Comp. (1)	Algebra II or Higher Level Math (1)	Chemistry (1)	American History or AH Honors or AP (1)	N100500 Commercial Foods & Culinary Arts HMV0100 (300), Begin HMV0170 (150)			
	12	English 4 or English 4 Honors or AP (1)	Precalculus or Pro. & Stats. or Higher Level Math	Genetics (1)	American Govt./ Economics or Honors or AP (1)	N100500 Commercial Foods & Culinary Arts Complete HMV0170 (75 hrs), HMV0171 (300), Begin HMV0126 (150) HMV0126 (150) (Students may have to complete program after graduation)			

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

POSTSECONDARY	TECHNICAL CENTER or TECHNICAL COLLEGE PROGRAM(S)	COMMUNITY OR 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)- 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 <u>Dual Enrolled</u> in PSAV Technical Center Program	Technical Center or High School to Community or State College	State and Community Colleges to Universities
	<p style="text-align: center;"><u>LWIT & ITC</u> PSAV: N100500 <u>Commercial Foods & Culinary Arts:</u> (1200 hrs)</p> <p>HMV0100 Food Preparation (300 hrs) OCP A HMV0170 Cook, Restaurant (300 hrs) OCP B HMV0171 Chef Head Cook (300 hrs) OCP C HMV0126 Food Service Mgmt. (300 hrs) OCP D</p> <p>(students may be able to complete the program by graduation)</p>	<p style="text-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> <p>(3) ACFED002 Certified Culinarian certification = (6 cr.) toward AAS/AS in Restaurant Management and (3 cr.) toward AAS/AS in Culinary Management</p> <hr/> <p style="text-align: center;">FL Southwestern State College</p> <p>PSAV to AS, (9 cr.) Business Management or CCC in Small Business Management</p>	<p style="text-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 style="text-align: center;">Johnson & Wales University</p> <p>Completion of 2 yr. Com. Foods & Culinary Arts Program = (9 qtr. hrs.)</p> <p style="text-align: center;">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 (DOL) Food Service Managers (HSHW) Catering/Sales Manager Concierge Culinary Manager First-line Supervisor of Food Prep & Serving Workers</p>	<p>(DOL) General Manager/CEO (HSHW) Restaurant Manager Hospitality Manager (DOL) Food Service Managers (HSHW) Conference/Convention Manager</p>
INDUSTRY CERTIFICATIONS			
All certifications students have the opportunity to take while in this POS:			
ACFED002 Certified Culinarian (CC), American Culinary Federation			
NRAEF003 Certified Professional Food Protection Manager, ServSafe®, National Restaurant Association Educational Foundation			
IFSEA001 Certified Food Associate, International Food Service Executive Association			
CAREER AND TECHNICAL STUDENT ASSOCIATION			
SkillsUSA, Inc.			
INTERNSHIP/WORK EXPERIENCE RECOMMENDATIONS			
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.			
*****	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		

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