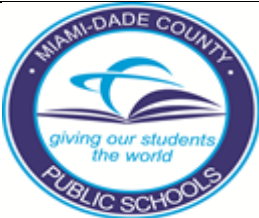


Career Cluster: Hospitality and Tourism					CTE Program: Culinary Arts (8800500)			
Career Cluster Pathway: Restaurants & Food/Beverage Services					Industry Certification: ServSafe© Certified Professional Food Service Manager (NRAEF003) National ProStart Certificate of Achievement (NRAEF002) Certified Culinarian (ACFED002)			
	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 use flchoices.org to explore careers and postsecondary options. • 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. • 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 							
	9th	English Language Arts (ELA) I	Algebra I or Higher	Earth & Space Science or Biology I		Physical Education (1 credit) (Not required for ACCEL Program)	Culinary Arts 1	Foreign Language for SUS admission or other elective appropriate for student's career and education plan.
	10th	English Language Arts (ELA) II	Geometry or Higher	Biology or Chemistry	World History		Culinary Arts 2	Foreign Language for SUS admission or other elective appropriate for student's career and education plan.
	11th	English Language Arts (ELA) III	Algebra II or Higher	Chemistry or Physics or Physical Science	United States History	Practical Arts or Fine Arts course (1 credit)	Culinary Arts 3	Other elective course appropriate for student's career and education plan.
	12th	English Language Arts (ELA) IV	Pre-Calculus or Other Math Course	Science Elective or Other Elective	Economics (.5cr) and United States Govt. (.5cr)		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)
	Lindsey Hopkins Technical College Robert Morgan Educational Center and Technical College Miami Lake Educational Center and Technical College South Dade Technical College Commercial Foods and Culinary Arts (N100500)	<u>Miami Dade College</u> A.S. Culinary Management 22031 Culinary Arts Management Operations CCC 65060 Chef's Apprentice CCC65061	<u>Florida International University</u> <u>St. Thomas University</u> Hospitality Management
CAREER	Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)		
	Food Prep Worker Combined Food Prep and Serving Workers Cooks Food Service Manager	Food Service Manager Kitchen Manager	Food and Beverage Manager Entrepreneur
CREDIT	Articulation and CTE Dual Enrollment Opportunities		
	Secondary to Technical Center (PSAV) <small>(Minimum # of clock hours awarded)</small>	Secondary to College Credit Certificate or Degree <small>(Minimum # of clock or credit hours awarded)</small>	PSAV/PSV to AAS or AS/BS/BAS
	Commercial Foods and Culinary Arts (N100500) 1200 hours Lindsey Hopkins Technical College Robert Morgan Educational Center and Technical College Miami Lake Educational Center and Technical College South Dade Technical College	<u>Miami Dade College Articulated Courses</u> A.S. Culinary Management (22031) HFT 1212 - Safety and Sanitation Passed the Industry Certification ServSafe or ProStart (3 credits) Please Note: Secondary students must complete 3 years of the program and pass the industry Certification Exam	Statewide Articulation Agreement Industry Certification to AAS/AS Degree Program National ProStart Certificate of Achievement (3 credits) ServSafe© Certified Professional Food Service Manager (3 credits) http://www.fldoe.org/academics/career-adult-edu/career-technical-edu-agreements/industry-certification.stml
Career and Technical Student Association			
Skills U.S.A., F.C.C.L.A.			
Internship/Work Experience Recommendations			
Local restaurants and school cafeterias			
Program of Study Graduation Requirements 2014-2015: Program of Study Graduation Requirements Checklist			