


Career Cluster: Hospitality & Tourism

Secondary CTE Program: Culinary Arts

Post Secondary Program: Commercial Foods & Culinary Arts (PSAV)

Eligible Recipient: Citrus, Crystal River, Lecanto and WTI

	16 CORE CURRICULUM CREDITS					8 ADDITIONAL CREDITS		
	ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	OTHER REQUIRED COURSES	CAREER AND TECHNICAL EDUCATION PROGRAM OF STUDY COURSES	RECOMMENDED ELECTIVES (Aligned with State University System Admissions)	
	4 credits	4 credits	3 credits, 2 with lab	3 credits	Fine Arts (1 Cdt)			
				Physical Education (1 Cdt)				
HIGH SCHOOL	Career Cluster of interest identified by students enrolled in required middle school career education course that includes interest assessment and career exploration through CHOICES and ePersonal Education Planner through FACTS.org.							
	9	English I Or Higher	Algebra I Or Higher	Physical Science	Elective	Physical Education (1 Cdt)	Culinary Arts 1	Business Technology Ed Core
	10	English II Or Higher	Geometry Or Higher	Biology	World History	Fine Arts (1 Cdt)	Culinary Arts 2	
	11	English III Or Higher	Algebra II Or Higher	Chemistry	American History	Elective	Culinary Arts 3	Foreign Language
	12	English IV Or Higher	Pre-Calculus Or Higher	Elective	American Gov't & Economics	Elective	Culinary Arts 4	Foreign Language
POSTSECONDARY	Secondary career and technical education programs may lead to industry recognized certificates, occupational opportunities or postsecondary education options. Based on the Career Cluster of interest and identified career and technical education program, the following postsecondary options are available.							
	COMMUNITY TECHNICAL & ADULT EDUCATION PROGRAM(S)			COLLEGE OF CENTRAL FLORIDA			UNIVERSITY PROGRAM(S)	
	Commercial Foods & Culinary Arts - 1200 Clock Hours			Hillsborough State College - Dietetic Technican, Culinary Management, Restaurant Management; St Petersburg State College: Restaurant Management, Food & Beverage Management			Johnson & Wales: Food Service Mangement	
CAREER	SAMPLE CAREER SPECIALTIES (The Targeted Occupations List may be used to identify appropriate careers.)							
	Dining Room Personnel, Steward, Salad Person, Utility Cook, Breakfast Cook Line Cook, Pastry Cook			Food Service Manager, Chefs & Heaqd Cooks, Catering/Sales Manager, Restaurant Manager			Hospitality Manger, Restaurant Owner, Food Photographer, Culinary Journalsim	
CREDIT	ARTICULATION AND CTE DUAL ENROLLMENT OPPORTUNITIES							
	Secondary to Technical Center (PSAV)			Secondary to College Credit Certificate or Degree			PSAV/PSV to AAS or AS to BS or BAS	
	90 hours towards the Certificate Program in Commercial Foods for Culinary 1 & 2, 90 Hours towards the Certificate Program for Culinary 3 & 4							
*Possible Industry Certifications (Students):								
Secondary:		ProStart, ServSafe						
Postsecondary:		ServSafe						