


Career Cluster: Hospitality & Tourism					Secondary CTE Program: Culinary Arts (8800500) Post-Secondary Program: Professional Culinary Arts & Hospitality (N100500) or Culinary Arts CCC (0612050301)				
Career Cluster Pathway: Restaurant & Food/Beverage Services					Secondary Industry Certification: NRAEF003 - Certified Food Protection Manager (ServSafe) (.2) NRAEF002 - National ProStart Certificate of Achievement (.2) Post-Secondary Industry Certification: NRAEF001 – Foodservice Management Professional NRFSP001 – Certified Food Safety Manager				
		<b>16 CORE CURRICULUM CREDITS</b>				<b>8 ADDITIONAL CREDITS</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>OTHER REQUIRED COURSES</b> FINE ARTS (1 credit) PHYSICAL EDUCATION (1 credit)	<b>CAREER AND TECHNICAL EDUCATION COURSES</b>	<b>RECOMMENDED ELECTIVES</b> (ALIGNED WITH COMMUNITY COLLEGE & STATE UNIVERSITY SYSTEM PROGRAMS)	
<b>HIGH SCHOOL</b>		<ul style="list-style-type: none"> <li>• 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.</li> <li>• Students should talk with their counselors about the availability and requirements of AP and Dual courses which are paid for by Walton County School District while you are enrolled in high school. The college credit hours may be used in your Post-secondary education.</li> <li>• Students are also encouraged to participate in CTE dual enrollment courses which may be used to satisfy high school graduation or Bright Futures Gold Seal Vocational Scholars course requirements. Three courses are required within one program for BF – GSV.</li> <li>• Students are encouraged to begin planning for careers and postsecondary options by exploring resources at <a href="http://mycareershines.org">mycareershines.org</a>.</li> </ul>							
		<b>9<sup>th</sup></b>	English 1 or English I Honors	Algebra 1 or Geometry	Physical Science or Biology or Biology Honors	AP Human Geography	PE/HOPE (1 credit) Personal Finance (online grad req.)	Culinary Arts 1 8800510 (OCP A)	Student Choice Elective
		<b>10<sup>th</sup></b>	English II or English II Honors	Geometry or Geometry Honors or Liberal Arts or Algebra II or Algebra II Honors	Biology or Biology Honors or Chemistry Honors	World History or AP World History	Practical Arts or Fine Arts course (1 credit)	Culinary Arts 2 8800520 (OPP B)	Foreign Language for SUS admission or other elective appropriate for student's career and education plan.
		<b>11<sup>th</sup></b>	English III or AP English Lang/Comp	Math for College Readiness or Pre- Calculus or Algebra II	Earth-Space or Marine Science Honors or Anatomy & Physiology	US History or AP US History	Practical Arts or Fine Arts course (1 credit)	Culinary Arts 3 8800530 (OCP C)	Foreign Language for SUS admission or other elective appropriate for student's career and education plan.
		<b>12<sup>th</sup></b>	English IV or AP English Literature	Math for College Readiness or College Algebra or Statistics (DE)	Chemistry Honors or Anatomy & Physiology or AP Physics 1/2	American Government/ Economics or American Govt/Econ Honors	Psychology or Student Choice Elective	Culinary Arts 4 8800540 (OCP D)	Student Choice Elective

<b>POSTSECONDARY</b>	Based on the Career Cluster of interest and identified career and 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>George Stone Technical</b> Commercial Foods and Culinary Arts <b>Okaloosa Technical College</b> Commercial Foods and Culinary Arts	<b>Gulf Coast</b> Culinary Arts, CCC Culinary Management, AS Hospitality and Tourism Management, AS	<b>Troy State</b> Tourism/Hospitality Management – Hospitality, Sport & Tourism Management, BS <b>FAMU</b> Food Science, BS
<b>CAREER</b>	Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)		
	<b>Entry Level:</b> Banquet Server Banquet Set-Up Employee Bus Person Cocktail Server Counter Server Host Kitchen Steward Line Cook Restaurant Server Room Service Attendant	<b>Skill Level:</b> Baker Bartender Brewer Pastry and Specialty Chefs Restaurant Server Wine Steward	<b>Management:</b> Caterer Catering and Banquets Manager Executive Chef Food and Beverage Manager General Manager Kitchen Manager Maitre d' Restaurant Owner Services Manager
<b>CREDIT</b>	Articulation and CTE Dual Enrollment Opportunities		
	<b>Secondary to Technical College (PSAV)</b> (Minimum # of clock hours awarded) National Pro-Start Certificate of Achievement = 3 credit hours towards Culinary Management, AAS/AS Professional Food Service Manager = 3 credit hours towards Culinary Management, AAS/AS or 3 credit hours towards Restaurant Management, AAS/AS	<b>Technical College to State College Degree</b> (Minimum # of clock or credit hours awarded) <b>1500</b> clock hour program in <b>Commercial Foods and Culinary Arts</b> OR the <b>750</b> clock hour program in <b>Commercial Foods and Culinary Arts 1 AND the 750</b> clock hour program in <b>Commercial Foods and Culinary Arts 2</b> , shall articulate <b>twenty four (24)</b> (accredited programs) or <b>fifteen (15)</b> (non-accredited programs) college credit hours to the AAS/AS Degree in <b>Culinary Management</b> .	<b>AS to BS</b> (Statewide and other local agreements may be included here)  64 college credit hours from AS in Hospitality & Tourism Management to BS in Hospitality/ Administration/Management
	Career and Technical Student Association <b>Family, Career &amp; Community Leaders of America (FCCLA) and SkillsUSA</b>		
<b>Non-Traditional Program Status:</b> Females are considered non-traditional in Culinary Arts, CCC & Neutral in Culinary Management.		<b>Salary Range: (entry and exit salaries)</b> Cooks, Restaurant \$17,680 - \$33,450 Chefs & Head Cooks \$23,150 - \$74,170 Food Service Managers \$28,780 - \$83,010 Meeting, Convention & Event Planners \$25,680 - \$82,050 Lodging Managers \$28,300 – \$94,330	
<b>Program of Study Graduation Requirements:</b> <a href="http://www.fldoe.org/academics/graduation-requirements">http://www.fldoe.org/academics/graduation-requirements</a> <b>Salary Information provided by US Dept. of Labor – Bureau of Labor Statistics – State of Florida (May 2015)</b> <a href="http://www.bls.gov/oes/current/oes_fl.htm#29-0000">http://www.bls.gov/oes/current/oes_fl.htm#29-0000</a>			