Career Cluster: Hospitality & Tourism	CTE Program: Baking and Pastry Arts
Career Cluster Pathway: Restaurant and Food/Beverage Services	*Industry Certification: ServSafe Food Handler*

		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

- 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

	ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	OTHER REQUIRED	CTE COURSES	RECOMMENDED ELECTIVES
9th Cohort (14-15)	English 1 or Honors (1)	Algebra 1 or Geometry Honors (1)	Earth/Space Science or Biology Honors (1)	East/West Heritage or AP Human Geography (1)	HOPE (1)	Intro to Information Tech or Required PA Elective (1)	Foreign Language 1 (1)
10th Cohort (13-14)	English 2 or Honors (1)	Geometry or Honors or Algebra 2 (1)	Biology or Chemistry Honors (1)	World History or Honors or AP (1)	.5 DL/.5 Elective Cr.	8800510 Culinary Arts I	Foreign Language 2 (1)
11th Cohort (12-13)	English 3 or Honors or DE or AP (1)	Algebra 2, Pre-Calc, DE Math or AP or AICE Math (1)	Chemistry or Physics or Environmental or Marine or DE or AP (1)	American History or Honors DE or AP (1)		8800520/8800530 Culinary Arts II & III	
12th Cohort (11-12)	English 4 or English 4 for College Readiness, Dual Enrollment or AP (1)	Adv. Algebra with Finance App. or Math for College Readiness or DE or AP Math (1)	Physics or Dual Enrollment or AP (1)	American Govt/Economics or Honors or AP (1)		8800540 Culinary Arts IV	

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)
N100500 – Commercial Foods and Culinary Arts (1200 hours)	-Small Business Management with specialization in Hospitality, **CC** (24 hrs) – **FL SW State College (formerly Edison)** -Business Administration & Management. **AS** (64 hrs) – **FL SW State College** -Culinary Management, **AS** (12 hrs) – **(statewide)**	-Hospitality Admin.& Mgmt. **BS** (124 hrs) **(statewide)** - Business Management, **BS** (122 hrs) – **Hodges** - Resort & Hospitality Management, **BS** (120 hrs) **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 & Food Service Mgmt. **BS** (196.5 hrs)

CAREER

Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)

CREDIT	Cook, Food Preparation Worker, (TOL) First Line Supervisor of Food Prep and Serving Workers	(TOL) Chefs and Head Cooks (HSHW) (TOL) Food Service Managers (HSHW) (TOL) Vocational Education Teacher (HSHW) Catering Sales Manager Restaurant Manager	(TOL) Food Service Managers (HSHW) (TOL) Vocational Education Teacher (HSHW) Hospitality Manager
	Articulation and CTE Dual Enrollment Opportunities		
	Secondary to Technical Center (PSAV)	**Secondary to College Credit Certificate or Degree** (Minimum # of clock or credit hours awarded)	**PSAV/PSV to AAS or AS/BS/BAS**
	At Charlotte Technical Center **Commercial Food & Culinary Arts** **PSAV NC 100500** OCP A – Food Prep (300 hours) OCP B – Cook, Restaurant (300 hours) OCP C – Chef Head Cook (300 hours) OCP D - Food Svc. Mgmt. (300 hours)	**Statewide Articulation** (1)**NRAEF003 Certified Food Protection Manager (ServSafe)** – certification = (3 cr.) toward **AAS/AS** in Restaurant Management **and** (3 cr.) toward **AAS/AS** in Culinary Management (2)**NRAEF002 National Pro-Start** Certificate of Achievement = (3 cr.) toward **AAS/AS** in Culinary Management (3)**NRAEF001 Food Service Management Professional (FMPD)** - certification = (3 cr.) toward **AAS/AS** in Restaurant Management **and** (3 cr.) toward **AAS/AS** in Culinary Management **FL SW State College (formerly Edison)** (9 cr.) Business Supervision and Management, **AS** **Note:** Students can earn the above certifications during or after completing this POS. There are no other certifications students can earn other than the above.	**PSAV ProStart Labs** **Bethune-Cookman University** **Orlando Culinary Academy** (Upon acquiring specific certifications such as sanitation and ServSafe and in some cases, passing specified exams) **Johnson & Wales University** Completion= of 2 year Com.Foods & Culinary Arts Program = 9 quarter hours: Stocks & Sauces Storeroom Operations American Regional Cuisine Introduction to Baking & Pastry Principles of Foodservice Production

Career and Technical Student Association

SKILLS USA

Internship/Work Experience Recommendations

During enrollment in the Culinary Program, CTC Culinary students run an on-campus restaurant (Papa G's) and a snack bar facility (Breaktime Café). This provides hands-on learning opportunities in addition to classroom and lab experiences.

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

Program of Study Graduation Requirements 2013-2014: http://www.fldoe.org/workforce/perkins/pdf/POS-GradChecklist.pdf