

# Academy of Culinary Arts and Operations

## Career Pathway: Hospitality and Tourism

### Program Strand: Culinary Operations

*Students who choose a career in Culinary Operations take part in food and beverage preparation, kitchen and dining room assistance, as well as assistance to bakers and cooks in the preparation of salads and dressings, soups and sauces, starches and entrees, baked goods and desserts.*

### Secondary Career Academy Development Timetable (academy classes are listed in bold type)

Pre-Academy Grades 6 – 8	Grade 9	Grade 10	Grade 11	Grade 12
6 <sup>th</sup> grade—Middle Moves	English I	English II	English III	English IV
7 <sup>th</sup> grade—Career Preparation Requirement	Algebra or higher	Geometry or higher	Algebra II or higher	Pre-calculus or Other Mathematics Course
8 <sup>th</sup> grade—Transition Tools	Earth & Space Science or Biology	Biology or Chemistry	Chemistry or Physics or Physical Science	Science Elective or Other Elective
Career Discovery 850014001	World History	Elective	American History	American Government / Economics
Teen Challenges 850024001	9 <sup>th</sup> Grade Transition**	Foreign Language	Foreign Language	Foreign Language
Life Choices (includes required Career Exploration and Decision Making) 850013011	<b>Culinary Operations 1</b> 851521002	<b>Culinary Operations 2</b> 851522002	<b>Culinary Operations 3</b> 851523002	<b>Culinary Operations 4</b> 851524002 (H)
Personal Development 850023011	Elective	Elective	Elective	Elective
Practical Arts General-HE 850032414				
MJ Vocational Wheel 3-HE 850022414	Elective	Elective	Elective	Elective
Workplace Essentials-HE 850031014				
Workplace Applications-HE 850033014				

#### Suggested Electives:

- Students may in their Junior or Senior year opt to participate in the Career Experience Opportunity (CEO) internship program using the following course number: Workplace Essentials – 83003101A (Honors .5) and CEO internship – 0500330CE (Honors .5).
- Students may complete more than one program within the Academy of Culinary Arts and Operations providing courses are offered at the school site.
- In addition, students can choose to enroll in Nutrition and Wellness, Principles of Food Preparation, Food Science Technology, chemistry, physics, entrepreneurship, agriscience-horticulture, environmental resources, and photography classes to enhance their marketability.

To find a Miami-Dade County Public High School with this Program Strand, please link to [http://srs.dadeschools.net/acad\\_tally\\_schls.pdf](http://srs.dadeschools.net/acad_tally_schls.pdf).

Internship Opportunities	Student Organizations / Clubs	Earn Upon Completion
<ul style="list-style-type: none"> <li>• Internship</li> <li>• Cooperative Education</li> <li>• Job Shadowing</li> <li>• School-Based Enterprise</li> <li>• Service Learning</li> <li>• Dual Enrollment</li> <li>• <a href="#">Portal to CEO</a></li> </ul>	<ul style="list-style-type: none"> <li>• Family, Career and Community Leaders of America (FCCLA))</li> </ul>	<ul style="list-style-type: none"> <li>• Industry Title &amp; FLDOE OCP's correlated to the individual areas.</li> <li>• For more information on the Florida Department of Education Bright Futures Scholarship Programs: Florida Academic Scholars Award (FAS), Florida Medallion Scholars Award (FMS), and Florida Gold Seal Vocational Scholars Award (GSV) please contact a guidance counselor or visit: <a href="http://www.floridastudentfinancialaid.org/sfsad/factsheets/BF.htm">http://www.floridastudentfinancialaid.org/sfsad/factsheets/BF.htm</a>.</li> <li>• For more information on advanced standing at local public and private post secondary institutions as established per articulation agreements please contact a guidance counselor.</li> </ul>

### POSTSECONDARY OPTIONS

Certification Programs	Community College (A.A./A.S.) or Proprietary Programs	Four-Year College and University Programs
SafeStaff® ServSafe® National ProStart Certificate of Achievement (Florida Restaurant & Lodging Association) Certified Culinarian (American Culinary Federation)	<a href="#">SafeStaff</a> <a href="#">ServSafe</a> <a href="#">Florida Restaurant &amp; Lodging Association</a> <a href="#">American Culinary Federation</a> Culinary Arts Hospitality Administration/Travel & Tourism Hospitality Management Hospitality & Tourism Management Cruise Line Management	Food & Beverage Specialization Hotel & Restaurant Management <a href="#">Miami Dade College</a> <a href="#">Johnson &amp; Wales University</a> <a href="#">Le Cordon Bleu College of Culinary Arts</a> Hospitality Restaurant and Hospitality Management Institutional Food Service Management Food Production Development/Research and Development Food Marketing Hotel & Lodging Management <a href="#">Florida International University</a> <a href="#">Johnson &amp; Wales University</a>

### CAREER OPTIONS

Entry Level	After Post-Secondary Education
<ul style="list-style-type: none"> <li>• Food and Beverage Preparation</li> <li>• Cook</li> <li>• Waitress/Waiter</li> <li>• Meat-cutter</li> <li>• Kitchen Helper</li> <li>• Cashier</li> <li>• Hostess</li> <li>• Bartender</li> </ul>	<ul style="list-style-type: none"> <li>• Baker</li> <li>• Chef</li> <li>• Food Service Manager</li> <li>• Assistant Manager</li> <li>• First-Line Supervisor</li> <li>• Independent Store Owner</li> <li>• Restaurant Manager</li> </ul>