

Academy of Culinary Arts and Operations

Career Pathway: Hospitality and Tourism

Program Strand: Commercial Foods and Culinary Arts

Students who choose a career in Commercial Foods and Culinary Arts are knowledgeable in all phases of process food preparation, sanitation, food storage, and decoration and presentation related to the Commercial Foods and Culinary Arts Industry.

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 th grade—Middle Moves* 7 th grade—Career Preparation Requirement* 8 th grade—Transition Tools*	English I	English II	English III	English IV
	Algebra or higher	Geometry or higher	Algebra II or higher	Pre-calculus or Other Mathematics Course
	Earth & Space Science or Biology	Biology or Chemistry	Chemistry or Physics or Physical Science	Science Elective or Other Elective
	World History	Elective	American History	American Government / Economics
	9 th Grade Transition**	Foreign Language or Other Elective	Foreign Language or Other Elective	Foreign Language or Other Elective
	Commercial Foods and Culinary Arts 1 8763010	Commercial Foods and Culinary Arts 3 8763030	Commercial Foods and Culinary Arts 5 8763050	Commercial Foods and Culinary Arts 7 8763070
	Commercial Foods and Culinary Arts 2 8763020	Commercial Foods and Culinary Arts 4 8763040	Commercial Foods and Culinary Arts 6 8763060	Commercial Foods and Culinary Arts 8 8763080
Elective	Elective	Elective	Elective	

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://ssr.dadeschools.net/acad_tally_schls.pdf.

Internship Opportunities	Student Organizations / Clubs	Earn Upon Completion
<ul style="list-style-type: none"> • Internship • Job Shadowing • School-Based Enterprise • Service Learning • Dual Enrollment • Portal to CEO 	<ul style="list-style-type: none"> • SkillsUSA 	<ul style="list-style-type: none"> • Industry Title & FLDOE OCP's correlated to the individual areas. • 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: http://www.floridastudentfinancialaid.org/ssfad/factsheets/BF.htm. • For more information on advanced standing at local public and private post secondary institutions as established per articulation agreements please contact a guidance counselor.

POSTSECONDARY OPTIONS

Certification Programs	Community College (A.A./A.S.) or Proprietary Programs	Four-Year College and University Programs
Florida Restaurant & Lodging Association American Culinary Federation	<ul style="list-style-type: none"> • Culinary Arts • Miami Dade College • Johnson & Wales University • Le Cordon Bleu College of Culinary Arts 	<ul style="list-style-type: none"> • Culinary Arts • Food Science • Foods, Nutrition, and Wellness Studies • Hospitality Administration and Management • Nutrition Sciences • Restaurant and Culinary Management
		Florida International University Johnson & Wales University

CAREER OPTIONS

Entry Level	After Post-Secondary Education
<ul style="list-style-type: none"> • Pastry Cook • Line Cook 	<ul style="list-style-type: none"> • Executive Chef • Caterer • Personal Chef • Restaurant Chef • Restaurant Owner
<ul style="list-style-type: none"> • Breakfast Cook • Utility Cook • Salad Person 	