

COLLEGE

CAREER

GUIDED PATHWAY TO YOUR SUCCESS

Culinary Arts and Hospitality

Purpose:

This program offers a sequence of courses that provides content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster; problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality & Tourism career cluster.

Course Sequence Requirements:

- Culinary Arts 1
- Culinary Arts 2
- Culinary Arts 3
- Culinary Arts 4

Industry Certifications:

Certified Food Protection Manager (ServSafe),
Certified Food Safety Manager

Career and Technical Student Organizations (CTSO):

Florida SkillsUSA
Family, Career & Community Leaders of America (FCCLA)

Scholarship Opportunities:

- Gold Seal Vocational Scholars (Bright Futures)
- Gold Seal CAPE Scholars (Bright Futures)

Employment Opportunities:

- Food Service Manager
- Food Safety Manager
- Chef

**A GREAT
FINISH
GRADUATE**

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You're almost there! Put forth every effort to prepare for your industry certification exam. Take advantage of this opportunity to build your resume for your future career. Good luck!

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Maintain at least a 3.0 GPA in your program. Remember there are several scholarship opportunities available to you once you complete this program. These opportunities can pay 75% -100% of your college tuition if you choose to pursue post-secondary education.

Be sure to participate in your Career and Technical Student Organization (CTSO). By doing so you can learn more about your program and get involved in the state and/or national learning and work-based activities/ opportunities.

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Enjoy this experience. This is the beginning of what your future will be. Take advantage of all of the learning opportunities offered to you.

**A STRONG
START**