


Career Cluster: Hospitality & Tourism					CTE Program: Culinary Arts				
Career Cluster Pathway: Culinary Arts					Industry Certification: NRAEF003 Certified Food Protection Manger - ServSafe (.1)				
 Walton COUNTY SCHOOL DISTRICT Seaside Neighborhood School		12 CORE CURRICULUM COURSES				ADDITIONAL COURSES			
		LANGUAGE ARTS 3 credits	MATH 3 credits	SCIENCE 3 credits	SOCIAL STUDIES 3 credits	OTHER REQUIRED COURSES PHYSICAL EDUCATION (1.5 credit)	CAREER AND TECHNICAL EDUCATION COURSES	ELECTIVES	
MIDDLE SCHOOL		<ul style="list-style-type: none"> • 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. • 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. • 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. • Students are encouraged to begin planning for careers and postsecondary options by exploring resources at mycareershines.org. 							
		6 th	M/J Language Arts 1 Advanced	M/J Math 1 or M/J Math 1 Advanced	M/J Earth/Space Science	M/J World History or M/J World History Advanced	Physical Education (1.0 credit)	M/J Beg Spanish or Critical Thinking or Art/2 D-1 or Dance 1 or Intensive Reading or Intensive Math	
		7 th	M/J Language Arts 2 Advanced	M/J Math 2 or M/J 2 Advanced	M/J Physical Science or M/J Life Science	M/J Civics or M/J Civics Advanced	Physical Education (1.0 credit)	Nutrition & Wellness (8500355)	Interm. Spanish or Spanish 1 or Art/2 D-1 or Art/2 D-2 or Instrumental Tech 1 or Intensive Reading or Intensive Math
		8 th	M/J Language Arts 3 Advanced	Math 3 or Algebra 1 or Algebra 1 Honors	M/J Physical Science or M/J Life Science	M/J US History		Principles of Food Preparation (8500390)	M/J Adv. Spanish or M/J Interm. Spanish or Art/2 D-1 or Art/2 D-2 or Dance 3 or Instrumental Tech 1 or Instrumental Tech 2 or M/J Research 1 or Intensive Reading or Intensive Math
		High School Courses for 8 th Graders		Algebra 1 Honors					

HIGH SCHOOL AND POSTSECONDARY	Based on the Career Cluster of interest and identified career and technical education program, the following postsecondary options are available.			
	HIGH SCHOOL	TECHNICAL COLLEGE PROGRAM(S)	STATE COLLEGE PROGRAM(S)	UNIVERSITY PROGRAM(S)
	South Walton High School Culinary Arts	George Stone Technical Commercial Foods and Culinary Arts Okaloosa Technical College Commercial Foods and Culinary Arts	Gulf Coast Culinary Arts, CCC Culinary Management, AS Hospitality and Tourism Management, AS	Troy State Tourism/Hospitality Management – Hospitality, Sport & Tourism Management, BS FAMU Food Science, BS
CAREER	Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)			
	Entry Level: Banquet Server Banquet Set-Up Employee Bus Person Cocktail Server Counter Server Host Kitchen Steward Line Cook Restaurant Server Room Service Attendant	Skill Level: Baker Bartender Brewer Pastry and Specialty Chefs Restaurant Server Wine Steward		Management: Caterer Catering and Banquets Manager Executive Chef Food and Beverage Manager General Manager Kitchen Manager Maitre d' Restaurant Owner Services Manager
CREDIT	Articulation and CTE Dual Enrollment Opportunities			
	MIDDLE SCHOOL to HIGH SCHOOL	Technical College to State College Degree (Minimum # of clock or credit hours awarded) *Recency of Credit Applies		PSAV/PSV to AAS or AS/BS/BAS (Statewide and other local agreements may be included here)
	N/A Secondary to Technical College (PSAV) *Recency of Credit Applies (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	1500 clock hour program in Commercial Foods and Culinary Arts OR the 750 clock hour program in Commercial Foods and Culinary Arts 1 AND the 750 clock hour program in Commercial Foods and Culinary Arts 2 shall articulate twenty four (24) (accredited programs) or fifteen (15) (non-accredited programs) college credit hours to the AAS/AS Degree in Culinary Management .		64 college credit hours from AS in Business Administration to BS in Business, General or Business Administration & Management
Career and Technical Student Association				
Family, Career & Community Leaders of America (FCCLA) and SkillsUSA				
Non-Traditional Program Status: Females are considered non-traditional in Culinary Arts, CCC & Neutral in Culinary Management..			Salary Range: (entry and exit salaries) 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 Mangers \$28,300 – \$94,330	
Program of Study Graduation Requirements: http://www.fldoe.org/academics/graduation-requirements Salary Information provided by US Dept. of Labor – Bureau of Labor Statistics – State of Florida (May 2015) http://www.bls.gov/oes/current/oes_fl.htm#29-0000				