


HERNANDO COUNTY SCHOOL DISTRICT

Career Cluster: Hospitality & Tourism				CTE Academy: Culinary Arts				
Career Cluster Pathway: Restaurants and Food/Beverage				Industry Certification: Certified Professional Food Manager (ServSafe) @				
	16 CORE CURRICULUM CREDITS					8 ADDITIONAL CREDITS		
	ENGLISH 4 credits *FSA Level 3 score required	MATH 4 credits *EOC Level 3 score required	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 (CHS, HHS, NCTHS)	Diploma Options: (1) 24 Credit (2) 18 Credit ACCEL (3) International Baccalaureate							
	<ul style="list-style-type: none"> Students are encouraged to use mycareershines.org to explore careers and postsecondary options and complete a career plan. Students are also encouraged to participate in Advanced Placement and Dual Enrollment courses which may be used to satisfy required graduation courses 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 							
	9th	English 1 1001310	*Algebra 1 1200310	Biology 2000310	World History 2109310		Culinary Arts 1 8800510	Foreign Language
	10th	*English 2 1001340	Geometry 1206310	Physical Science 2003310	US History 2100310	HOPE (meets PE requirement)	Culinary Arts 2 8800520 PA	Foreign Language
	11th	English 3 1001370	Algebra 2 1200330	3 rd year Science	US Govt and Econ w/ Financial Literacy 2106310 & 2102335	FINE ARTS (met with Culinary Arts 2)	Culinary Arts 3 8800530 # @ PA	
	12th	4 th year English	4 th year Math					Culinary Arts 4 8800540
Post-Secondary	Based on the Career Cluster of interest and identified career and technical education program, the following postsecondary options are available.							
	TECHNICAL CENTER PROGRAM(S) Commercial Foods & Culinary Arts			STATE & COMMUNITY COLLEGE PROGRAM(S) Food & Beverage Management, Hospitality & Tourism Management		UNIVERSITY PROGRAM(S) Culinary Management		
CAREER	Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)							
	Cook/Station Chef			Sous Chef		Chef de Cuisine/Executive Chef		
CREDIT	Articulation and CTE Dual Enrollment Opportunities							
	Marchman Technical College or Withlacoochee Technical College minimum of 300 clock hours can be awarded			Statewide Articulation Agreement up to 3 credits for successful completion of ServSafe or ProStart Industry Certifications		Johnson and Wales University up to 9 quarter credits awarded (HHS & NCTHS), Culinary Institute of America (NCTHS)		
* =EOC Level 3 Requirements # =Honors Weight EQ =Science Equivalency @ = Course Substitution PA = Fine/Performing Arts Credit								
Career and Technical Student Association: Family, Career and Community Leaders of America (FCCLA)								
Internship/Work Experience Recommendations: School Related Catering								
Program of Study Graduation Requirements: http://www.fldoe.org/bii/studentpro/grad-require.asp								

Student Name: _____
 Student Signature: _____
 Parent Signature: _____

Student ID#: _____
 Date: _____
 Date: _____

Diploma Designation
 Scholar _____
 Merit _____

A Program of Study (POS) is a student chosen career path option that requires the completion of a sequence of yearlong courses that:

- a) Incorporate both secondary and post-secondary education elements*
- b) Include rigorous content, challenging academic standards and relevant career and technical content*
- c) May allow students to participate in dual or concurrent enrollment programs or otherwise acquire post-secondary credit*
- d) Result in an industry-recognized credential or certificate, measured by an industry assessment*

Once a student begins a program of study, they cannot divert from that program unless they receive administrative approval.