


Career Cluster: Hospitality and Tourism Secondary CTE Program: 1500 Hours **Commercial Foods/Culinary Arts** 8763000/I200403

Academy Pathway: Culinary Arts and Salon Services Eligible Recipient: ATC Students on Target for Graduation

	ATLANTIC TECHNICAL HS OFFERS a 32 CREDIT HIGH SCHOOL DIPLOMA with 16 CORE CURRICULUM CREDIT REQUIREMENTS						
	ENGLISH 4 credits	MATH 4 credits	SCIENCE 4 credits, 2 with lab	SOCIAL STUDIES 4 credits	OTHER 8 credits PE; Health/Integrated Science; Fine Arts; Foreign Lang x2; SAT Prep/ Critical Thinking; Tech Studies; Computer	Technical Program of Study 8 Credits Concentrated in 1 of 26 Technical Programs of Study	AP Courses Offered: English Language/ English Literature/ Calculus/ Statistics/ American History/ Government/ Psychology/ Biology/ Spanish/ Physics/ Programming

HIGH SCHOOL	FAB 4 - No One Else Does It Better! Each student is provided the opportunity to obtain: a College Ready HS Diploma; Technical Program Completion Certificate w/ Dual Enrollment Quality Points; Industry Credential(s); Articulated Post-Secondary or College Credit								
	9	English I	Algebra I or higher as recommended by Guidance	Biology	Spanish I	PE	Music Appreciation	Health 1/2 credit/Integrated Science 1/2 credit	Computing for College and Careers
	10	English II	Geometry or higher as recommended by Guidance	Chemistry	World History	Spanish II	Technology Studies I	Psychology	Critical Thinking/SAT Prep/Advanced Reading
	11	English III	Algebra II or higher as recommended by Guidance	Physics	American History	Commercial Foods & Culinary Arts I	Commercial Foods & Culinary Arts II	Commercial Foods & Culinary Arts III	Commercial Foods & Culinary Arts IV
	12	English IV	Pre-Calc or higher as recommended by Guidance	Environmental Science	American Government/ Economics	Commercial Foods & Culinary Arts V	Commercial Foods & Culinary Arts VI	Commercial Foods & Culinary Arts VII	Commercial Foods & Culinary Arts VIII

OCPs Obtained Upon Completion of Program: A=Bus, Waiter, Waitress; B= Steward; C= Salad Person; D= Utility Cook; E= Breakfast Cook; F=Line Cook; G=Pastry Cook

POSTSECONDARY	Career and Technical Education programs are comprised of eight (8) courses and upon successful completion, may lead to industry recognized certificates, licenses, occupational opportunities and/or postsecondary education options. Please review some of the current available opportunities listed below.		
	Partners: Business and Industry ACF: American Culinary Federation; Heritage Park, West Delray; Inverrary Country Club; Broward County Convention Center; Coral Ridge Yacht Club; Publix, Retail Staffing	Technical Dual Enrollment Requirements: <i>minimum</i> 2.0 GPA and TABE Exit Scores: R9 M9 L9	Articulation Agreements
	Employment Opportunities Waiter/Waitress; Steward; Salad Person; Utility Cook; Breakfast Cook; Line Cook; Pastry Cook	Technical Dual Enrollment Courses Opportunities: Commercial Foods and Culinary Arts V-VIII / I200403 G-L	SBBC HIGH SCHOOL (Commercial Foods/ Culinary Arts) to BC: 42 Credits toward AS in Culinary or Restaurant Management (<i>Pending</i>) DUAL ENROLLMENT / PSAV: 27 Credits toward AS or AAS in Industrial Mgt Technology at BC SBBC HIGH SCHOOL to ART INSTITUTE of FT. LAUDERDALE: 3-9 credits towards the AS in Culinary Arts; BS in Culinary Management JOHNSON & WALES: Application submitted and pending STATE OF FLORIDA: 24 credits from an ACF Accredited program toward the AAS/AS Degree in Culinary Management
CAREER	Post-Secondary Career Options Dietitian/Nutritionist; Caterer; Executive Chef; Chef; Baker; Pastry Chef; Lodging Manager; Owner/Franchise, Restaurant, Lodging; Private Sector Executive; Meeting and Convention Planner; Amusement and Recreation Manager; Historical/Cultural Exhibit Developers	Industry Credential Opportunities for ATC Students Completing All Program Requirements: Florida Ready to Work/National Certificate of Achievement ProStart:National Restaurant Association (NRA)/ServSafe/ SafeStaff/Certified Culinarian (after 1 year of training and 1 year documented work experience)	