

Other Educational and Career OPPORTUNITIES



Florida Bright Futures Scholarship Program: *Florida Academics, Florida Medallion and The Gold Seal Endorsement Program.*

The Gold Seal Scholarship focuses on students who have performed well in career preparatory programs. It recognizes and rewards excellence for academic achievement and career preparation. Specific courses and/or course sequence is required to earn the FLGSBFS.

See your Counselor or Career Specialist to learn more about earning this scholarship.



Career Pathways is a high school applied technology program linked with a post secondary program which may lead to a certificate program, associate's degree, and/or bachelor's degree. Through applied academics and technical studies, the student will build his/her competencies in communication, mathematics and science.



Dual Enrollment students may earn free college credits and high school credits their junior and/or senior year at SJRSC, DSC or SFC. Students must meet the criteria of a 3.0 UGPA and have a college placement score (ACT, SAT, CPT, or PERT) on file.



Career Dual Enrollment is also available to students seeking an AS degree, College Credit Certificate or Certificate associated with their CTE program of study. You must have a 2.0 UGPA and college placement test scores (ACT, SAT, CPT, or PERT) on file. Some courses require an age limit to be enrolled.



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Putnam County
School District

On Course for a Successful Future

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06/2018

PUTNAM COUNTY
SCHOOL DISTRICT

CULINARY ARTS



Interlachen High School
Palatka High School

CULINARY ARTS



Students will learn to plan, prepare and serve meals for small and large groups.

A great deal of experience is provided in cooking on large restaurant-type equipment, hosting, waiting tables and cashiering. Some outside work will be required to complete the competencies for this program. After-school catering is part of the curriculum which gives students “hands on” instruction and applies techniques learned in the classroom.

Our instructors have years of experience in the food service industry. They have a broad range of work experience that includes fast food, institutional food preparation, fine dining, resort and club settings, banquets and catering.



PURPOSE

The purpose of this course is to equip students with the culinary techniques and skills needed to enable them to prepare and present food in an artistic manner.

Students will not only continue to learn but will also take on advanced responsibilities in culinary arts.



REGISTRATION AND OTHER INFO

Students are encouraged to read the Culinary Arts Student Handbook carefully before entering this program. A strict dress code is enforced and students may be required to purchase slip-resistant shoes. Students are responsible for transportation to and from catering events. Instructor’s signature is required for advanced classes. In order to complete the program, students must maintain a 2.0 GPA and complete 80% of the course competencies.

Courses offered at SJRSC that may transfer to an AA or AS Degree in Culinary Management

English Composition
Oral Communications
Mathematics for Liberal Arts Math or
College Algebra
General Psychology or
Introduction to Sociology
Humanities

Program Structure

OCP A-
Culinary Arts 1

OCP B-
Culinary Arts 2

OCP C-
Culinary Arts 3

OCP D-
Culinary Arts 4
(Track 1, 2, or 3)

Industry Certification:

National Prostart Certification of Achievement
Certified Professional Food Manager (ServSafe)

FCCLA

Student activities are an integral and vital part of Culinary Arts. Family, Career and Community Leaders of America (FCCLA) is the vocational student organization for Culinary Arts. FCCLA provides leadership training and reinforces specific career prep skills. All Culinary Arts students are encouraged to become actively involved in FCCLA and its competitions.

