

ST. JOHNS TECHNICAL HIGH SCHOOL



ACADEMY OF CULINARY ARTS

- TEXTBOOK THEORY & HANDS-ON SKILL DEVELOPMENT
- WORKPLACE SAFETY & SAFE FOOD HANDLING
- BASIC FOOD SCIENCE, NUTRITION, & MENU PLANNING
- RECIPE CONVERSION, FOOD PREPARATION & ADVANCED BAKING
- BACK OF THE HOUSE, FRONT OF THE HOUSE & MANAGEMENT DUTIES
- COMMUNITY SERVICE LEARNING & CATERING
- TEAM COMPETITIONS WITH LOCAL CHEFS
- FIELD STUDIES, WORK-BASED LEARNING & SUMMER INTERNSHIPS
- INDUSTRY CERTIFICATION - SERVSAFE FOOD PROTECTION MANAGER
- SKILLSUSA STUDENT ORGANIZATION & TEAM COMPETITIONS
- DUAL ENROLLMENT CAREER PATHWAY TO FIRST COAST TECHNICAL COLLEGE



The **Academy of Culinary Arts** offers students the technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster. Students learn about the history of Culinary Arts and study international cuisine. Textbook theory and hands-on skill development focus on workplace safety, safe food handling, basic food science, basic nutrition, recipe conversion, food preparation, advanced baking and pastry art, proper use of commercial tools and equipment, menu planning, front of the house and back of the house duties, and food service management. Students are engaged in project-based service learning, work-based learning, and internships in partnership with local restaurants and hospitality entities. Industry credentials and certifications earned in the Academy are SafeStaff Food Handler and ServSafe Certified Food Protection Manager.

Coursework Progression	Internship Opportunities Business Partners
<ul style="list-style-type: none"> Culinary Arts 1 Culinary Arts 2 Culinary Arts 3 Culinary Arts 4, Track 2 Advanced Baking <p>Dual Enrollment in the Professional Culinary Arts and Hospitality program at First Coast Technical College (FCTC) is encouraged upon completion of these academy courses. Successful completion of Culinary Arts 1—4 and a passing score on the ServSafe Manager exam will award 300 clock hours in the FCTC Professional Culinary Arts and Hospitality program.</p>	<p>Blackfly the Restaurant</p> <p>Chartwells Higher Education</p> <p>Chef Amadeus Culinary Concepts, Inc.</p> <p>Coast Guard Recruiting Jacksonville</p> <p>Colonial Quarter</p> <p>Create-A-Cook</p> <p>Crème de la Cocoa</p> <p>Cutie Pies Bake Shop</p> <p>Flagler College— Hospitality & Tourism Management</p> <p>Gate Hospitality Group</p> <p>La Cocina at the Cellar Upstairs</p> <p>St. Johns Food Service</p>

Academy Mission Statement

The Academy of Culinary Arts provides students with high quality, industry relevant curriculum and instruction to assure success in post secondary education and/or academy related career opportunities. Through collaboration with our business partners, students are engaged in applied learning and develop confidence, long lasting relationships, and a sense of community.

St. Johns Technical High School

St. Johns Technical High School (SJTHS) is centrally located on the campus of First Coast Technical College (FCTC). SJTHS serves the district as a School of Choice. Students must complete an enrollment process then are given a customized learning path that accounts to meet their academic needs and career goals. Students can also attend classes at St. Augustine High School, St. Johns Virtual School, and pursue dual enrollment at FCTC and St. Johns River State College. **Transportation is provided to all students who attend SJTHS.**

To attend an Academy at SJTHS, families do not apply through the district Program of Interest lottery but instead submit an application directly to the school. Please visit <https://www-sjths.stjohns.k12.fl.us/registration/> to access the application.

To learn more about St. Johns Technical High School and the Academy of Culinary Arts, please contact:

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