



MISSION

The mission of the Center for Culinary Arts at Osceola High School is to promote the interest and welfare of the high school students participating in the Culinary Arts program. Students will learn how to conduct themselves in a confident, professional and ethical manner, and will demonstrate procedures using basic and advanced knowledge related to the hospitality industry.



CENTER OF EXCELLENCE

Certifying A Future.

CENTER FOR CULINARY ARTS AT OSCEOLA HIGH SCHOOL

9751 98th St. N., Seminole, FL 33777

Chefs Instructors

Allison Foster - fosteral@pcsb.org
Christopher Long - longchri@pcsb.org

Administration

Michael Bohnet - Principal
Christina Ouellet - Assistant Principal

www.osceola-hs.pinellas.k12.fl.us



THE ACADEMIES OF PINELLAS

CAREER ACADEMIES

ACADEMIES OF DISTINCTION

CAPE ACADEMIES

THEMED PROGRAMS



Vision: 100% Student Success

Mission: "Educate and prepare each student for college, career and life."

www.pcsb.org

The School Board of Pinellas County, Florida, prohibits any and all forms of discrimination and harassment based on race, color, sex, religion, national origin, marital status, age, sexual orientation or disability in any of its programs, services or activities.

Center for Culinary Arts

OSCEOLA HIGH SCHOOL



THE ACADEMIES OF PINELLAS

CAREER ACADEMIES

ACADEMIES OF DISTINCTION

CAPE ACADEMIES

THEMED PROGRAMS

program of study



- Our curriculum includes, but is not limited to:
- Industry recognized certifications: SafeStaff and National ProStart Certificate of Achievement
 - Identifying career and job opportunities
 - Workplace safety and sanitation
 - Skills development
 - Culinary competitions
 - Use of commercial tools and equipment
 - Front-of-the-house duties
 - Back-of-the-house duties
 - Food identification, selection, and purchasing
 - Menu development
 - Relationship of nutrition and wellness
 - Management Skills
 - Food and beverage preparation
 - Catering



Students will explore different fields of the culinary trade in our recently updated facility. By focusing on hands-on training, students prepare for a dynamic, rewarding career in the food service and hospitality industry. Students will be able to apply their skills easily into new careers upon graduation.

