



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

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Chefs Instructors

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Administration

Michael Bohnet - Principal Christina Ouellet - Assistant Principal

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



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

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Center for Culinary Arts

OSCEOLA HIGH SCHOOL







CAREER ACADEMIES

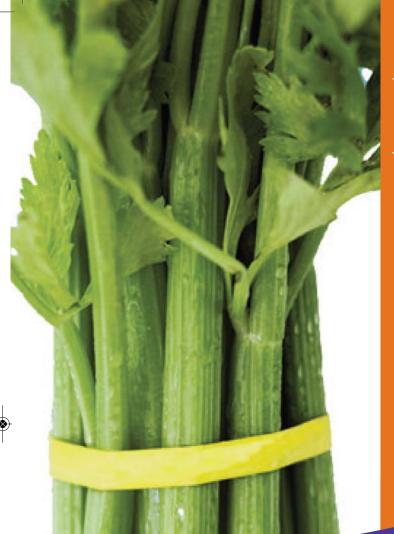
ACADEMIES OF DISTINCTION

CAPE ACADEMIES

THEMED PROGRAMS







program of study



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.

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





