



PURPOSE

Through the individual commitment of every culinary arts faculty member, the Tarpon Springs High School culinary arts student will graduate with developed character traits, acquired knowledge, necessary skills and the high values needed to be a successful contributor to our ever-changing and increasingly demanding society.

MISSION

The mission of the Jacobson Culinary Arts Academy at Tarpon Springs 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.

JACOBSON CULINARY ARTS ACADEMY
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*“Overall Florida State
ProStart Champions”*



Vision: 100% Student Success

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

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The Jacobson Culinary Arts Academy TARPON SPRINGS HIGH SCHOOL





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

program of study



Students will explore different fields of the culinary trade in our new facility. The state-of-the-art kitchens and equipment closely parallel the working world. 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.

Courses are intensive, practical, and updated regularly to reflect current industry trends. Students receive career-oriented instruction in both classic and modern culinary arts with an emphasis on the skills needed to succeed in the industry and postsecondary education.

GRADES 9 THROUGH 12 WILL LEARN THE FOLLOWING WHILE ATTENDING JACOBSON CULINARY ARTS ACADEMY:

- Introduction to career
- Preparing and serving safe food
- Breakfast foods
- Vegetables
- Sandwiches
- Salads
- Business math
- Fruits
- Nutrition
- Potatoes/grains
- Proteins
- Starches
- Stocks/soups
- Sauces
- World cuisine and history
- Garde manger
- Lodging industry
- Marketing
- Vegetarian/vegan cuisine
- Cakes and tortes
- Pies and tartlets
- Plated desserts
- Chocolate
- Breads
- Custards/creams/mousses
- Cake decorating
- Cookies
- Hospitality industry
- Table setting
- Restaurant design
- Catering functions
- Management skills
- Molecular gastronomy