

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

Tarpon Springs High School

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Chefs in Residence

Cathleen Ryan, Director ryanca@pcsb.org (727) 943-4900 ext. 2188

Vincenzo Pesce Anthony De Vincenzo

www.jcaachefs.com

"Overall Florida State ProStart Champions"





Vision: 100% Student Success

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

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.

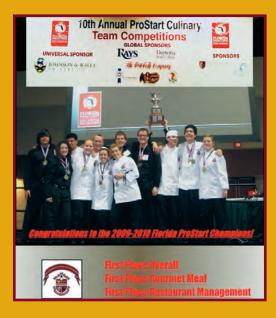
www.pcsb.org

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

DIOSTAIN OF STUCKY GRADES 9 THROUGH 12



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