

Industry Certifications



Show industry that you have what it takes to be a leader. The ProStart National Certificate of Achievement proves that you are ready to step into any role in a restaurant, and can open the door to jobs and college scholarships.



The ServSafe® program provides food safety training, exams and educational materials to foodservice managers. Students can earn the ServSafe Food Protection Manager Certification, accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).



Frank H. Peterson

Vision

All students will graduate with an appreciation for life-long learning, prepared to enter the work force and/or pursue higher education.

A public magnet school located on the west side, Peterson is home to eight career technical academies:

- Agriscience Biotech & Vet Assisting**
- Automotive**
- Aviation**
- Communications**
- Cosmetology**
- Culinary**
- Early Childhood Education**
- Robotics & Advanced Manufacturing**

Peterson students have the opportunity to participate and compete in different national organizations depending on their academy.



7450 Wilson Boulevard
Jacksonville, Florida 32210
(904) 573-1150

CULINARY ARTS

National Model Academy



FRANK H. PETERSON
A College and Career Prep School

MISSION

To provide a specialized four-year program designed to prepare students for college, careers, and industry certification leading to a rewarding career in the field of Culinary Arts



About Our Academy

- ◆ Four year culinary program based on the ProStart curriculum
- ◆ Career and college readiness
- ◆ Work/study programs
- ◆ Industry certifications
- ◆ Hands-on experience in our full-service restaurant



ACADEMY GOALS

- Prepare students for success in college and the workplace
- Build relationships with business and community partners in the culinary profession
- Provide opportunities for hands-on real world experiences in the culinary industry
- Apply culinary arts knowledge by completing a capstone project

Program Overview

This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality & Tourism career cluster.

Culinary Arts

Includes all aspects of preparation, presentation, and serving of food; leadership, communication skills, employability skills, and safe/efficient work practices are also covered. This coursework prepares students for employment in the food service/hospitality industry.

Culinary & Hospitality Specialties

Includes all aspects of preparation, presentation, and serving of food; leadership, communication skills, employability skills, and safe/efficient work practices are also covered. This coursework prepares students for employment in the food service/hospitality industry.

Student Organizations

