

The Academy of Culinary Arts Application 2014-2015



NORTHEAST PERSPECTIVE



**Completed applications must be submitted by
February 1, 2014 to:**

**Land O' Lakes High School
Richard Batchelor, Assistant Principal,
20325 Gator Lane • Land O' Lakes, Florida 34638
813/ 794-9400 • 727/ 774-9400 • 352/ 524-9400
rbatchel@pasco.k12.fl.us**

The Academy Culinary Arts at Land O Lakes High School

Important: **No faxed application forms will be accepted.

All applications are due prior to February 1, 2014. Any applications submitted after that date will be subject to space availability.

An application packet must include the following:

1. A completed **APPLICATION** form.
2. A signed **STATEMENT OF INTENT** (bottom of opposite page).

Current school _____

Zoned high school _____

Student Last Name _____ First Name _____ MI _____

Sex _____ 6-Digit Pasco Student Number _____

Student Address _____

Street _____ City _____ State _____ Zip Code _____

Area Code _____ Home Phone _____ Date of Birth _____

Parent/Guardian's Last Name _____ First Name _____

Work/Cell Phone _____

e-mail address (please PRINT) _____

Parent/Guardian's Last Name _____ First Name _____

Work/Cell Phone _____

e-mail address (please PRINT) _____

Signature of three recommending teachers certifying that the applicant is in good standing and is academically prepared for the rigor of the academy.

Teacher Name _____ Signature _____ Date _____

Teacher Name _____ Signature _____ Date _____

Teacher Name _____ Signature _____ Date _____

Signature of recommending administrator or school designee certifying that the applicant is in good academic standing and has not received any referrals for serious breaches to the Code of Student Conduct during the 2012-2013 school year.

Administrator Name Signature Date

The Academy of Culinary Arts offers high-achieving, high-performing students an opportunity to pursue a rigorous program of studies during his/her high school years. The Academy of Culinary Arts allows students a real world, hands-on education that will prepare them for post-secondary success.

Additionally, to receive the industry certification, students must satisfactorily complete the Pro-Start coursework prescribed in the Culinary Academy, pass the state exam, and earn twenty-four credits for high school graduation. Students must also pass the FCAT exam, end of course exams, and maintain an unweighted cumulative Grade Point Average (GPA) of 2.000.

To provide every opportunity for success, we require students to complete a course of studies. Throughout their four years in high school, students will follow the program of study below:

Freshman Year	Junior Year
Culinary 1	Culinary 3
Agriscience	Chemistry
Algebra 1 (or higher)	Math
English 1	American History
Hope	English 3
Elective/ World Language	Elective
Sophomore Year	Senior Year
Culinary 2	Culinary 4
Biology	Culinary OJT/Internship
English 2	English 4
Geometry (or higher)	Math
World History	American Gov't /Economics
Elective/World Language	Elective

*** Students will work with their Guidance Counselor to determine the level of rigor each student takes outside of the culinary academy: regular, honors, Advance Placement or dual enrollment. In addition, students are required to complete one credit of a fine art elective.**

STATEMENT OF INTENT

- We have read the Academy of Culinary Arts literature and are committed to participation.
- We understand that meeting the eligibility requirements does not ensure admission to the program. The decision by the selection committee will be final.
- If selected to the program, we agree to support our student’s participation for at least one school year.

RELEASE:

If my student is accepted into the Academy of Culinary Arts, I give permission for his/her name and phone number to be published in the student directory. I also give permission for the publication of student work and pictures of classroom activities, when applicable, for the Academy of Culinary Arts purposes.

Student signature

Date

Parent signature

Date