

# **READING, MATH, AND SCIENCE IN GOOD TASTE**

## **Admission Criteria:**

To enroll in the Culinary Academy, a student must first successfully complete Nutrition and Food Preparation.

Academy Admission is based on Level 2 FCAT scores, two faculty recommendations, and 2.0 GPA (Bright Futures Scholarship).

## **Mission Statement:**

The Mosley High School Culinary Arts Academy will prepare students for employment or advanced training in the food service industry through hands-on skill development and practical job-related experience.

## **Florida Bright Futures Gold Seal Opportunity**

### **Course Offerings:**

Nutrition & Wellness  
Principles of Food Preparation  
Culinary Operations I  
Culinary Operations II  
Culinary Operations III

### **Academy Contacts:**

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Bill Husfelt, Principal



# ***A. Crawford Mosley High School Culinary Academy***

***Sybil Hendricks  
and  
Judy Nauman  
Culinary Instructors***

**Elective Program:** Culinary Operations is an elective program which is offered to expose students to the career of culinary science and hospitality. Students are offered a practical, hands-on lab experience, which is essential to success in a culinary career. The National Restaurant Association recommended curriculum is also used in the classroom and academy. After successfully completing the program, students become eligible for the Florida Bright Futures GOLD SEAL Scholarship.

“**Dolphin Diner**” is the student-run restaurant of the Mosley High School Culinary Academy.



Through the hands-on integration of **READING, MATH, and SCIENCE**, students find themselves learning FCAT skills while operating a restaurant and catering business.

