

**Florida Department of Education
Curriculum Framework**

Program Title: Commercial Foods and Culinary Arts
Program Type: Career Preparatory
Career Cluster: Hospitality & Tourism

PSAV	
Program Number	N100500
CIP Number	0412050312
Grade Level	30, 31
Standard Length	1200 hours
Teacher Certification	FAM CON SC 1 CULINARY 7 G
CTSO	SkillsUSA
SOC Codes (all applicable)	35-2021 – Food Preparation Workers 35-2014 – Cooks, Restaurant 35-1011 – Chefs and Head Cooks 11-9051 – Food Service Managers
CTE Program Resources	http://www.fldoe.org/academics/career-adult-edu/career-tech-edu/program-resources.stml
Basic Skills Level	Mathematics: 9 Language: 9 Reading: 9

Purpose

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.

The content includes but is not limited to preparation, presentation, and serving of a wide variety of foods; 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.

Additional Information relevant to this Career and Technical Education (CTE) program is provided at the end of this document.

Program Structure

This program is a planned sequence of instruction consisting of four occupational completion points.

This program is comprised of courses which have been assigned course numbers in the SCNS (Statewide Course Numbering System) in accordance with Section 1007.24 (1), F.S. Career and Technical credit shall be awarded to the student on a transcript in accordance with Section 1001.44(3)(b), F.S.

The following table illustrates the post-secondary program structure:

A	HMV0100	Food Preparation	300 hours	35-2021
B	HMV0170	Cook - Restaurant	300 hours	35-2014
C	HMV0171	Chef/Head Cook	300 hours	35-1011
D	HMV0126	Food Service Management	300 hours	11-9051

Regulated Programs

Information on Department of Health rules that affect culinary programs is available at <https://www.flrules.org/gateway/chapterhome.asp?chapter=64E-11>.

It is strongly recommended that teachers obtain employee food handler training certification (<http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html>) as well as food safety manager training/certification (<http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html>).

Common Career Technical Core – Career Ready Practices

Career Ready Practices describe the career-ready skills that educators should seek to develop in their students. These practices are not exclusive to a Career Pathway, program of study, discipline or level of education. Career Ready Practices should be taught and reinforced in all career exploration and preparation programs with increasingly higher levels of complexity and expectation as a student advances through a program of study.

1. Act as a responsible and contributing citizen and employee.
2. Apply appropriate academic and technical skills.
3. Attend to personal health and financial well-being.
4. Communicate clearly, effectively and with reason.
5. Consider the environmental, social and economic impacts of decisions.
6. Demonstrate creativity and innovation.
7. Employ valid and reliable research strategies.
8. Utilize critical thinking to make sense of problems and persevere in solving them.
9. Model integrity, ethical leadership and effective management.
10. Plan education and career path aligned to personal goals.
11. Use technology to enhance productivity.
12. Work productively in teams while using cultural/global competence.

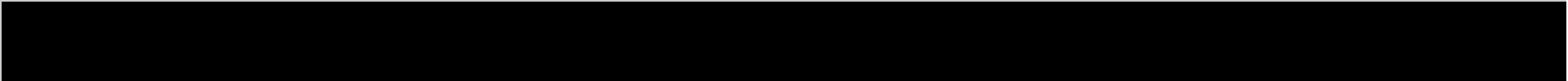
Standards

After successfully completing this program, the student will be able to perform the following:

- 01.0 Identify career and employment opportunities.
- 02.0 Exhibit the ability to follow state mandated guidelines for food service.
- 03.0 Demonstrate and incorporate workplace safety procedures.
- 04.0 Demonstrate personal productivity.
- 05.0 Utilize operational systems.
- 06.0 Use and care for commercial tools and equipment.
- 07.0 Describe the principles of basic food science.
- 08.0 Demonstrate how to read, follow, and prepare recipes.
- 09.0 Describe the basic principles of nutrition.
- 10.0 Identify and explain front-of-the-house and back-of-the-house duties
- 11.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards.
- 12.0 Exhibit and utilize safe, secure, and sanitary work procedures.
- 13.0 Apply principles of food science in cooking and baking techniques.
- 14.0 Apply principles of nutrition in menu planning, cooking, and baking.
- 15.0 Perform front-of-the-house duties.
- 16.0 Perform back-of-the-house and inventory duties.
- 17.0 Research career and advancement opportunities in professional cooking and baking.
- 18.0 Follow food identification, selection, and purchasing, receiving, storing, and inventory guidelines.
- 19.0 Practice advanced cooking and baking techniques.
- 20.0 Apply scientific principles in cooking and baking.
- 21.0 Demonstrate fruit and vegetable preparation skills.
- 22.0 Demonstrate buffet food preparation skills.
- 23.0 Demonstrate dairy, egg, and starchy products preparation skills.
- 24.0 Demonstrate stock, soup, and sauce preparation skills.
- 25.0 Demonstrate meat, poultry, fish and seafood preparation skills.
- 26.0 Demonstrate bakery goods and dessert preparation skills.
- 27.0 Demonstrate management skills.
- 28.0 Comply with laws and regulations specific to the food service and hospitality industry.
- 29.0 Develop a business plan.
- 30.0 Create and prepare menus for various nutritional needs.
- 31.0 Utilize cost-control techniques to maximize profitability.
- 32.0 Interpret and incorporate guidelines and policies for food service establishments.
- 33.0 Compare and analyze the relationship of nutrition to wellness.
- 34.0 Develop and prepare menus for customers on special diets.
- 35.0 Compare and analyze menus of food establishments.
- 36.0

**Florida Department of Education
Student Performance Standards**

Program Title: Commercial Foods and Culinary Arts
PSAV Number: N100500



01.0	Identify career and employment opportunities. – The student will be able to:
01.01	Discuss history and trends of the food service industry.
01.02	Identify occupations in the food service and hospitality industry and their impact on the economy.
01.03	Identify levels of training required for food service and hospitality occupations.
01.04	Identify professional organizations related to hospitality/food service.
02.0	Exhibit the ability to follow state mandated guidelines for food service. – The student will be able to:
02.01	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).
02.02	Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and sanitation procedures for the agency having jurisdiction.
02.03	Demonstrate and utilize proper techniques for lifting, receiving and storing food supplies.
02.04	Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).
02.05	Demonstrate and utilize proper disinfecting, cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).
02.06	Demonstrate and utilize proper licensed pest control procedures, including maintaining a clean facility.
02.07	Classify all causes of food borne illnesses (e.g., biological, physical and chemical).
02.08	Describe symptoms of food borne illness and how food borne illness can be prevented.
02.09	Describe cross contamination and incorporate ways to prevent this from occurring.
02.10	Research top allergens and how to control allergy cross-contamination.
02.11	Use acquired knowledge to obtain employee food handler training certificate that is valid in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html)
03.0	Demonstrate and incorporate workplace safety procedures. – The student will be able to:
03.01	Follow standard procedures for physical hazard control.
03.02	Identify and utilize first-aid procedures for accidents and injuries.
03.03	Follow the standards for infectious disease control
03.04	Apply sanitary procedures in maintaining the facility including proper waste disposal methods.
03.05	Maintain an MSDS (Materials Safety Data Sheet) for each product and keep in a three ring binder in the kitchen area.
03.06	Explain the Right to Know Law as recorded in 29 CFR-1910.1200.

	03.07	Demonstrate and utilize safety procedures related to prevention of slips, falls, fire, boilers, proper lifting and chemical use.
	03.08	Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.
	03.09	Demonstrate proper knife handling skills.
04.0		Demonstrate personal productivity. – The student will be able to:
	04.01	Exhibit employability skills (punctuality, dependability, appropriate appearance.)
	04.02	Exhibit work ethics and integrity (employee theft and consequences)
	04.03	Maintain positive personal relationships including acceptance of constructive criticism.
	04.04	Develop personal and professional etiquette.
	04.05	Demonstrate the ability to function as a team member in a diverse environment.
	04.06	Create a resume' and use in a job search.
05.0		Utilize operational systems. – The student will be able to:
	05.01	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of management; importance of labor costs/food costs; use of computers).
	05.02	Follow local and state rules, regulations, and laws relative to area of operation.
	05.03	Identify and utilize security procedures necessary to prevent liability and loss.
	05.04	Describe current computerized systems for purchasing and inventory control.
	05.05	Create the Par-Stock list for an event or weekly school restaurant/café.
06.0		Use and care for commercial tools and equipment. – The student will be able to:
	06.01	Identify commercial tools and equipment.
	06.02	Demonstrate mastery of standard weights and measures used in the food service industry.
	06.03	Use and maintain commercial tools.
	06.04	Use and maintain commercial equipment.
07.0		Describe the basic principles of food science. – The student will be able to:
	07.01	Explain how taste and aroma combine to give foods their flavors.
	07.02	List physical, psychological, cultural, and environmental influences on food likes and dislikes.
	07.03	Compare and analyze reasons for evaluating food products subjectively and objectively.
08.0		Demonstrate how to read, follow, and prepare recipes. – The student will be able to:
	08.01	Explain the purpose of standardized recipes.
	08.02	Define mise en place and the relationship of organizational skills to productivity in the workplace.
	08.03	Use, follow, prepare, and plate standardized recipes creatively.
	08.04	Define portion size and recipe yield.
	08.05	Identify herbs, spices, oils, and vinegars and their appropriate use in preparing food products that exhibit and enhance creativity, taste, and appearance.
09.0		Describe the basic principles of nutrition. – The student will be able to:
	09.01	List the essential nutrients and their functions.
	09.02	Interpret food labels.

	09.03 Identify different dietary needs.
	09.04 Apply knowledge in creating menus that utilize nutritional principles.
10.0	Identify and explain front-of-the house and back of the house duties. – The student will be able to:
	10.01 Identify, demonstrate, and utilize fundamentals of customer service.
	10.02 Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, food safety awareness, and cashiering.
	10.03 Identify types of meal services.
	10.04 Describe the types of work stations in the commercial kitchen.
	10.05 Identify, explain and illustrate basic knife cuts and skills.
	10.06 Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising, and steaming).
	10.07 Define common baking terms and identify common baking ingredients.
11.0	Prepare and present food and beverage items to meet creativity aspects as well as quality standards. – The student will be able to:
	11.01 Recognize standards of quality as well as prepare and creatively present: bake station items; pantry station items; fry station items; cold station items; hot station items; beverage items.
12.0	Exhibit and utilize safe, secure, and sanitary work procedures. – The student will be able to:
	12.01 Follow federal, state, and local sanitation and safety codes.
	12.02 Research Department of Health rules that affect culinary programs (https://www.flrules.org/gateway/chapterhome.asp?chapter=64E-11).
	12.03 Research Department of Business and Professional Regulation rules/statutes that affect restaurants and the food service industry (http://www.myfloridalicense.com/dbpr/hr/index.html).
13.0	Apply principles of food science in cooking and baking techniques. – The student will be able to:
	13.01 Identify food products that are a result of fermentation.
	13.02 Identify and explain the various leavening agents used in baking.
	13.03 Explain the leavening process in baking.
	13.04 Identify and explain the principles of thickening agents used in food preparation.
	13.05 Distinguish between and demonstrate the physical properties of thickening agents.
	13.06 Explain the role of pH in food preservation and baking applications.
	13.07 Demonstrate and analyze the difference between moist, dry, and combination cooking methods.
	13.08 Apply basic principles of the chemistry of food preparation to fruits and vegetables.
14.0	Apply principles of nutrition in menu planning, cooking, and baking. – The student will be able to:
	14.01 Interpret and create menus to meet current dietary guidelines and nutritional requirements of individuals with special needs.
	14.02 Apply the new MyPlate food guide to analyze diets to include special needs (www.choosemyplate.gov).
	14.03 List categories of lipids (fats and oils) based on physical state and dietary sources.
	14.04 Examine the functions of lipids (fats and oils) in food preparation.
	14.05 Analyze the nutritional impact of lipids (fats and oils) in the diet.
15.0	Perform front-of-the-house duties. – The student will be able to:
	15.01 Recognize the needs of diverse populations.
	15.02 Perform duties to meet the needs of the customer (greeting guests; escorting to tables and presenting menus; handling guests with special needs; transporting and serving meals; loading and carrying trays; etc.)
	15.03 Handle customer complaints.

16.0	Perform back-of-the-house and inventory duties. – The student will be able to:
16.01	Receive, store, and issue supplies.
16.02	Practice environmentally sound procedures.
16.03	Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
16.04	Demonstrate efficient time and motion techniques.
16.05	Coordinate responsibilities with those of other workstations.
16.06	Select appropriate tools and equipment for specific tasks.
17.0	Research college and career advancement opportunities in professional cooking and baking. – The student will be able to:
17.01	Describe the elements of job search as it relates to advancement opportunities.
17.02	Develop a personal career plan.
17.03	Identify food and hospitality-related enterprises and their impact on the industry.
17.04	Explain the benefits of membership in professional associations, including student organizations.
18.0	Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines. – The student will be able to:
18.01	Identify basic food items.
18.02	Select basic food items according to standard qualities.
18.03	Practice portion control and utilize costing procedures.
19.0	Practice advanced cooking and baking techniques. – The student will be able to:
19.01	Recognize standards of quality as well as prepare and creatively present: advanced bake station items; advanced pantry station items; advanced fry station items; and advanced hot station items.
20.0	Apply scientific principles in cooking and baking. – The student will be able to:
20.01	Identify the physical and chemical changes in foods that result from the application of heat or cold.
20.02	Identify the effect of various levels of moisture on food.
20.03	Identify the differences between a permanent and temporary emulsion.
20.04	Distinguish between the characteristics of acids and bases.
21.0	Demonstrate fruit and vegetable preparation skills. – The student will be able to:
21.01	Identify types of greens and their characteristics and prepare them for salads.
21.02	Identify and select fruits and demonstrate various preparation methods (peel, core, score, Zest, section, puree, marinate, preserve, glaze, juice extraction).
21.03	Identify and select vegetables and demonstrate various preparation methods (peel by Hand or machine, cut, puree, stew, stuff).
21.04	Prepare fruit salads and vegetable salads.
21.05	Create fruit and vegetable garnishes.
21.06	Prepare salad dressings, cold sauces, and derivatives.
21.07	Identify, select, and prepare a variety of nuts.
21.08	Apply basic principles of the chemistry of food preparation to fruits and vegetables.
22.0	Demonstrate buffet food preparation skills. – The student will be able to:
22.01	Prepare hot and cold beverages
22.02	Prepare a variety of sandwich fillings.

22.03	Prepare hot and cold sandwiches.
22.04	Prepare sliced meats for a cold buffet
22.05	Prepare starchy salads
22.06	Prepare seafood cocktails and salads
22.07	Prepare cheese boards, canapés, and cold and hot hors d'oeuvres
22.08	Plan, set up, and serve buffets
22.09	Select, use and maintain buffet equipment and utensils
23.0	Demonstrate dairy, egg, and starchy product preparation skills. – The student will be able to:
23.01	Identify and select cheeses, milk, creams and butter.
23.02	Store and handle fresh, frozen, and cooked dairy products.
23.03	Apply basic principles of the chemistry of protein to cooking eggs and dairy products.
23.04	Whip cream.
23.05	Identify and select varieties of starchy foods and cereals
23.06	Select, break, and separate eggs
23.07	Prepare eggs using various cooking methods (boil, fry, scramble, poach, omelets, shirred).
23.08	Prepare crepes and soufflés.
24.0	Demonstrate stock, soup, and sauce preparation skills. – The student will be able to:
24.01	Prepare white stock, brown stock, and fish stock.
24.02	Prepare roux and other thickening agents.
24.03	Prepare Bechamel sauce, sauce espagnole, veloute, Hollandaise, and mayonnaise.
24.04	Prepare cream soups, chowders, clear soups, and bisque.
24.05	Recognize soups and sauces by taste and appearance.
25.0	Demonstrate meat, poultry, fish, and seafood preparation skills. – The student will be able to:
25.01	Identify types and cuts of meat and select meat and poultry.
25.02	Apply basic principles of the chemistry of protein to cooking meat products.
25.03	Prepare meat and poultry using various cooking methods (stew, boil, grill, broil, barbecue, deep fry, poach, sauté, blanch, bake/roast, braise)
25.04	Identify and select fish and seafood.
25.05	Prepare fish and seafood using various cooking methods (deep fry, grill, boil, broil, sauté, poach, braise)
25.06	Prepare stuffing for meats, poultry and seafood and demonstrate the stuffing process.
25.07	Demonstrate the proper procedure when marinating meat, poultry, and seafood.
26.0	Demonstrate bakery goods and dessert preparation skills. – The student will be able to:
26.01	Identify and select baking and dessert ingredients.
26.02	Demonstrate and analyze the different functions of sugar in food preparation.
26.03	Prepare gelatins, puddings and baked products using mixes
26.04	Prepare basic pie crust (pastry), prepare pie fillings, and make a pie
26.05	Prepare and bake quick breads
26.06	Prepare and bake yeast breads
26.07	Prepare and bake cakes
26.08	Prepare and apply butter cream and icings to cakes

26.09	Decorate cakes and pastries
26.10	Prepare and bake puff pastries
27.0	Demonstrate management skills. – The student will be able to:
27.01	Identify characteristics of an effective manager.
27.02	Examine management skills.
27.03	Demonstrate effective communication skills.
27.04	Use positive reinforcement techniques to increase productivity.
28.0	Comply with laws and regulations specific to the food service and hospitality industry. – The student will be able to:
28.01	Identify food service and hospitality laws and regulations to include OSHA and the Americans with Disabilities Act (ADA).
28.02	Identify laws related to the handling of alcohol.
28.03	Research the food safety manager training/certification programs that are accredited in Florida (http://www.myfloridalicense.com/dbpr/hr/foodlodging/ManagerCertification.html).
29.0	Develop a business plan. – The student will be able to:
29.01	Identify the elements of a business plan to include vision, goals, strategies, and action plans.
29.02	Identify basic economic and marketing strategies.
29.03	Analyze trends in the food service and hospitality industry.
30.0	Create and prepare menus for various nutritional needs. – The student will be able to:
30.01	Examine pricing strategies.
30.02	Examine menu formats.
30.03	Analyze menus for profitability
31.0	Utilize cost-control techniques to maximize profitability. – The student will be able to:
31.01	Examine and utilize cost out procedures to minimize food waste.
31.02	Identify computer software available for food service and hospitality management.
31.03	Develop an accounting and record-keeping system using selected software.
31.04	Develop a purchasing, receiving, storing, and inventory system.
31.05	Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.
31.06	Interpret profit and loss statements.
31.07	Identify the responsibility of each individual to be held accountable for profitability.
32.0	Interpret and incorporate guidelines and policies for food service establishments. – The student will be able to:
32.01	Develop employee guidelines such as job descriptions, training, and scheduling.
32.02	Describe the characteristics of an efficient purchasing, receiving, storing, and inventory system.
33.0	Compare and analyze the relationship of nutrition to wellness. – The student will be able to:
33.01	Describe the functions and sources of the 6 classifications of nutrients.
33.02	Identify the effects of nutrient deficiencies and excesses.
33.03	Apply guidelines for using the MyPlate food guide to plan daily food choices for customers with special diets.

33.04	Describe the ABC's of the Dietary Guidelines for Americans from the United State Department of Agriculture (www.choosemyplate.gov).
33.05	Determine the relationship between food choices, eating and wellness vs. profit/loss margins.
33.06	Explain how to encourage healthful eating habits for people in every stage of the life cycle.
33.07	List the types of food additives and explain their purpose.
34.0	Develop and prepare menus for customers on special diets. – The student will be able to:
34.01	Create a menu for customers with dietary limitations.
34.02	Describe the preparation methods used to prepare a nutritious meal for customers with special dietary needs (heart healthy, vegetarianism, religious dietary laws, etc.)
34.03	Identify common food allergies and determine appropriate substitutions.
34.04	Prepare meals for customers with special dietary needs.
34.05	List the serving sizes for an average adult.
34.06	Develop a modification plan for existing menus that will meet special dietary needs.
35.0	Compare and analyze menus of food establishments. – The student will be able to:
35.01	Analyze the menus of different food establishments to see how the daily requirements of an average adult can be met by dining in the establishments.
35.02	Plan a menu meeting the "Truth-in-Menu Guidelines".
35.03	Modify the menu of an establishment to meet the requirements of a customer with a special dietary need.

Additional Information

Laboratory Activities

Laboratory investigations that include scientific inquiry, research, measurement, problem solving, emerging technologies, tools and equipment, as well as, experimental, quality, and safety procedures are an integral part of this career and technical program/course. Laboratory investigations benefit all students by developing an understanding of the complexity and ambiguity of empirical work, as well as the skills required to manage, operate, calibrate and troubleshoot equipment/tools used to make observations. Students understand measurement error; and have the skills to aggregate, interpret, and present the resulting data. Equipment and supplies should be provided to enhance hands-on experiences for students.

Career and Technical Student Organization (CTSO)

SkillsUSA is the appropriate intercurricular career and technical student organization providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations provide activities for students as an integral part of the instruction offered. The activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, F.A.C.

Cooperative Training – OJT

On-the-job training is appropriate but not required for this program. Whenever offered, the rules, guidelines, and requirements specified in the OJT framework apply.

Basic Skills

In PSAV programs offered for 450 hours or more, in accordance with Rule 6A-10.040, F.A.C., the minimum basic skills grade levels required for postsecondary adult career and technical students to complete this program are: Mathematics 9, Language 9, and Reading 9. These grade level numbers correspond to a grade equivalent score obtained on a state designated basic skills examination.

Adult students with disabilities, as defined in Section 1004.02(7), Florida Statutes, may be exempted from meeting the Basic Skills requirements (Rule 6A-10.040). Students served in exceptional student education (except gifted) as defined in s. 1003.01(3)(a), F.S., may also be exempted from meeting the Basic Skills requirement. Each school district and Florida College must adopt a policy addressing procedures for exempting eligible students with disabilities from the Basic Skills requirement as permitted in Section 1004.91(3), F.S.

Students who possess a college degree at the Associate of Applied Science level or higher; who have completed or are exempt from the college entry-level examination; or who have passed a state, national, or industry licensure exam are exempt from meeting the Basic Skills requirement (Rule 6A-10.040, F.A.C.) Exemptions from state, national or industry licensure are limited to the certifications listed on the Basic Skills and Licensure Exemption List which may be accessed from the CTE Program Resources page.

Accommodations

Federal and state legislation requires the provision of accommodations for students with disabilities to meet individual needs and ensure equal access. Postsecondary students with disabilities must self-identify, present documentation, request accommodations if needed, and develop a plan with their counselor and/or instructors. Accommodations received in postsecondary education may differ from those received in secondary education. Accommodations change the way the student is instructed. Students with disabilities may need accommodations in such areas as instructional methods and materials, assignments and assessments, time demands and schedules, learning environment, assistive technology and special communication systems. Documentation of the accommodations requested and provided should be maintained in a confidential file.

Note: postsecondary curriculum and regulated secondary programs cannot be modified.

Additional Resources

For additional information regarding articulation agreements, Bright Futures Scholarships, Fine Arts/Practical Arts Credit and Equivalent Mathematics and Equally Rigorous Science Courses please refer to:

<http://www.fldoe.org/academics/career-adult-edu/career-tech-edu/program-resources.stml>.