



# North Miami Senior High Culinary Arts Academy

## Specialized Classes

**Culinary Arts 1:** Basic culinary skills and ServSafe training

**Culinary Arts 2:** Knife skills, baking, and production class. Introduction to restaurant development.

**Culinary Arts 3:** Upscale dining, inventory control, ordering and serving.

**Culinary Arts 4:** Corporate dining, serving, and accounting for culinary

## College Scholarship

Gold Seal Bright Futures scholarship is available for the Culinary Arts Academy.

- 4 years
- SAT 440/440
- Overall GPA 3.0

## Certifications

### ServSafe

A food and beverage safety training and certificate program. One benefit of being ServSafe certified is job opportunities in the culinary world.

### ProStart

Help get a boost in the job search world. Restaurants and food service programs have benefits for ProStart graduates.

### Certified Professional Food Manager (CPFM)

Ensures future employers that you can execute food safety practices.

To apply, contact Mr. Franks at

[232483@dadeschools.net](mailto:232483@dadeschools.net)

Please provide your name, and ID#.

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