

Poinciana High School: Career & Technical Education Pathways

Academy of Culinary Arts	Academy of Health Science	Osceola Business Academy							Academy of Industry	
		Accounting and Finance	Entrepreneurship and Business	Web Design & Development	Digital Video Pathway	Digital Graphic Design Pathway	Digital Media/Multimedia Design	Marketing, Management & Entrepreneurial Principles	Construction Pathway	Automotive Pathway
A four culinary art credits program that prepares students to become chefs and restaurant entrepreneurs. The program is comprised of three tracks and is intended to provide flexibility for students in the last year of the culinary arts program.	A four credits program that prepares students to become electrocardiograph technicians. Top 7 fastest growing occupations in healthcare.	A 4 credits sequence that prepares students for employment and/or continuing education in business finance and accounting.	A four-course program that prepares students to become business entrepreneurs and business leaders. The students participate in Pitch Deck competitions, business mentorships and summer youth employment.	A 4 credits program that prepares students for the Web Development & Programming (coding) industry with opportunities for summer internships.	A 4 credits sequence that prepares students for planning a production set, designing lighting plans, camera operation, and audio/ video recording, mixing, and editing.	This pathway is for students who wish to pursue a career in graphic arts or commercial arts. Careers include creating graphics for newspapers, television, web pages, magazines, or any media format.	This CTE Pathway prepares students for a career in UX/UI design. UX/UI jobs are in demand and <a href="#">\$112,000</a> is the median entry-level salary.	A 4 credits sequence that prepares students for further education and careers in the Marketing, Sales and Service career cluster.	This pathway prepares students for employment opportunities in building trades through technical instruction and hands on experiential education.	This pathway prepares students for employment as an Automotive Service Technician. Hands-on training for Automotive Service Technician is provided in both classroom and auto workshop.
Culinary Arts 1 Exploratory year: covers safety, employability skills, food science, and nutrition.	Principles of Entrepreneurship <a href="#">Entrepreneurship &amp; Small Business Certification</a>	Accounting Applications 1 <a href="#">Entrepreneurs hip &amp; Small Business Certification</a>	Principles of Entrepreneurship <a href="#">Entrepreneurship &amp; Small Business Certification</a>	Principles of Entrepreneurship <a href="#">Entrepreneurship &amp; Small Business Certification</a>	Digital Video Production 1 <b>No Certification</b>	Principles of Entrepreneurship <a href="#">Entrepreneurship &amp; Small Business Certification</a>	Digital Media Foundations 1 <a href="#">Photoshop</a>	Marketing Essential <a href="#">Entrepreneurship &amp; Small Business Certification</a>	Building Construction Technology 1 <b>No Certification</b> (No DIT Needed)	Automotive Maintenance 1 (No DIT Needed)
Culinary Arts 2 How to Obtain: NRA Certified Food Protection Manager ( <a href="#">Servsafe 2</a> ).	Health Science Anatomy & Physiology <b>No Certification</b>	Accounting Applications 2 <a href="#">QuickBooks Certification</a>	Business Management and Law <a href="#">Design for Delight Certification</a> <a href="#">Communication Skills for Business</a>	Fundamentals of Web Design <a href="#">HTML5 Application Development</a>	Digital Video Production 2 <a href="#">Adobe Premier Pro Certification</a>	Digital Design 1 <a href="#">Adobe Photoshop</a>	Digital Media Foundations 2 <a href="#">Adobe Illustrator User Interface Designer</a>	Marketing Applications	Building Construction Technology 2 <a href="#">NCCER Cert.</a>	Automotive Maintenance 2 <a href="#">Automotive Service Excellence Cert.</a>
Culinary Arts 3 (2 Periods) Research career opportunities in professional cooking/baking.	Health Science Foundations <b>No Certification</b>	Accounting Applications 3 + Addition Fin. Internship	Business Ownership <a href="#">Project Management Ready (PMI) Cert..</a> <a href="#">MOS</a>	User Interface Design <a href="#">HTML5 Application Dev.</a>	Digital Video Production 3	Digital Design 2 <a href="#">Adobe Illustrator</a>	Digital Media Foundations 3 <a href="#">Adobe InDesign User Interface Designer</a>	Marketing Management	Building Construction Technology 3 <a href="#">NCCER Cert.</a>	Automotive Maintenance 3 <a href="#">Automotive Service Excellence Cert.</a>
Culinary Arts 4 (2 Periods) Compete in regional and national events. Obtain: <a href="#">ACFED006 Certified Fundamentals Cook</a> .	<a href="#">EKG Technician Certification Year</a>	Personal Financial Planning + Addition Financial Internship	International Business Systems <a href="#">Project Management Ready (PMI) Cert.</a> <a href="#">QuickBooks Certification</a>	Web Scripting Fundamentals	Digital Video Production 4	Digital Design 3 <a href="#">or InDesign</a>	Digital Media Foundations 4 <a href="#">Adobe Dreamweaver User Interface Designer</a>	Business Ownership	Building Construction Technology 4 <a href="#">NCCER Cert.</a>	Automotive Maintenance 4 <a href="#">Automotive Service Excellence Cert.</a>

Principles of Entrepreneurship Course: Seniors who do not have an acceleration point (have not passed an AP EXAM, DE Class, or Certification)

\* **Certifications are offered every year, unless otherwise stated. \*Placement in upper level CTE classes is contingent on passing certifications needed. \*Juniors who have not had the opportunity to take a CTE program can begin a program for the 1<sup>st</sup> time. If they have already begun a program, they need to continue the program that they started. Juniors cannot begin the Health Science Academy due to the certifications.**