

Course of Study

Eleventh Grade

English III World Language

Third year lab science course US History II

Math PE III/Health 11

L.A.C.A. Requirements

Hospitality and Event Planning

JIIP and/or externship, preferably an externship to gain exposure to a restaurant or hotel front of the house

Externship reflection reports

Restaurant review and FCCLA membership

Twelfth Grade

English IV PE IV/Family Living

L.A.C.A. Requirements

FCS course: Main Entrée

Off-Campus Externship

Restaurant review, FCCLA membership, weekly reflection reports, completion of capstone project

College Acceptances

Leonia High School students have been accepted to and attended many top culinary schools. The Leonia Academy for the Culinary Arts will enhance students' transcripts to provide even more opportunities for our students.

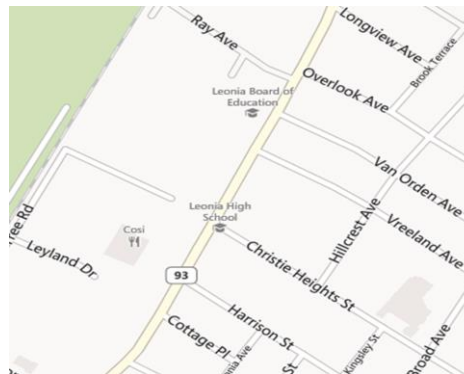
The following is a partial list of schools attended by LHS graduates:

Cornell School of Hotel Administration
Culinary Institute of America
Penn State Hotel Restaurant Management
Johnson and Wales- Rhode Island
University of New Hampshire
Johnson and Wales- North Carolina
Cordonbleu- Australia
Johnson and Wales- Florida

Questions?

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Brochure & logo design by Tony Vargas – Class of 2015

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The Leonia Academy for the Culinary Arts

at
Leonia High School



Mission Statement

The Leonia Academy of Culinary Arts (L.A.C.A.) seeks to enhance the skills and knowledge of its students in culinary and hospitality with a rigorous balanced course of study, while specializing in culinary arts.

To apply go to

lhs.leoniaschools.org

Click on Leonia Academies - located on the bottom right side under the Quick Links tab.

Rationale

The Leonia Academy for the Culinary Arts seeks to provide interested students with opportunities to pursue a structured program in the culinary and hospitality fields. This program is designed to encourage, motivate and excite students with practical applications in real life settings.

Academy Distinctions

- Guest speakers throughout a student's four years
- Field trips
- Restaurant reviews
- Junior & Senior Year Externships
- Membership in the Family, Career and Community Leaders of America (FCCLA)

Academy Application

Students may apply by completing a L.A.C.A. application on-line at any time from 8th grade through their junior year. High school students must meet the course requirements for consideration.

Academy Standards

Students accepted into the Academy must maintain an overall 3.0 GPA and a 3.5 GPA in culinary classes.

Junior Externship

Culinary Academy students will gain valuable experience in a 20 hour externship. This requirement can be met through participation in the front of house at a restaurant or hotel.

Senior Off-Campus Externship

The afternoon rotation will be dedicated to the externship. Academy students will be required to complete 15-20 hours per week of experiential activities necessary for future culinary programs.

Capstone Senior Project

This project will be determined by the academy student's interest in a specific area of culinary or hospitality.

Cohort

Students in the culinary academy are enrolled as a cohort in culinary courses, facilitating deep learning with interested and invested peers.

Advisory Board

A standing advisory board of Leonia and Edgewater culinary professionals meets regularly to enhance the L.A.C.A program.

Course of Study

Ninth Grade

English I	World Civilization
World Language	1 st year of Math
Science	PEI/Human Sexuality

L.A.C.A. Requirements

Culinary Essentials

Business course: Financial Literacy I

Restaurant review and FCCLA membership

Tenth Grade

English II	World Language
2 nd year of Math	Biology or Chemistry
US History I	PEII/Drivers Ed
Financial Literacy II	

L.A.C.A. Requirements

International Cuisine

Business course: Marketing I

Restaurant review and FCCLA membership