

What's in it for you.

The growing impact of international business on the economy of Jacksonville is tremendous. Every year, millions of dollars in international trade and commerce pass through our city. An educational background in international business studies can enhance employment opportunities.

Career opportunities in International Business, Hospitality and Tourism and Culinary include, but are not limited to:

- International Trade and Commerce
- Travel Industry
- Marketing and Sales
- Import/Export Specialist/Consultant
- International Law
- Entrepreneurship
- Communications
- Global Public Relations
- General Management/Chief Executive
- Computer Technology and Related Occupations
- Hotel/Restaurant Management
- Recreation Facilities Management
- Government
- Culinary Operations

For more information call (904) 720-1650.
Visit www.duvalschools.org/tphs.



Terry Parker High School
International Business Career Academy

Preparing Students for **Business** Without Borders



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International Business Career Academy

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International Business | Hospitality and
Tourism | Culinary Operations



Get inspired. Get involved.

The International Business Career Academy is looking for:

- Self-motivated, energetic, bright young students who are entering 10th or 11th grades
- Students with a GPA of 2.0 or greater
- Students with good attendance
- Students who want to earn Florida Bright Futures, Gold Seal or Gold Medallion Scholars Award
- Students who want to earn college credit while still in high school

Students can earn the following industry certifications:

- Pro Start
- ServStaff
- Florida Ready to Work credential levels – bronze, silver or gold
- MOUS – Microsoft Office User Specialist
- A*S*K* Certification – Fundamental Business Concepts
- A*S*K* Certification – Marketing

Our student Organizations:

- BPA – Business Professionals of America
- DECA – an Association of Marketing Students
- FCCLA – Family Career & Community Leaders of America

A special Curriculum for Academy Students

The curriculum of the career academy is a rigorous academic course of study. In addition to the required English, mathematics, science, social studies, practical/performing fine arts, life management skills, and personal fitness, career academy students take

International Business	Hospitality and Tourism	Culinary Arts
Computing for College and Careers	Computing for College and Careers	Culinary Operations I
Accounting Applications I	Intro to Hospitality and Tourism	Culinary Operations II
International Business Systems	Computer Technology for Travel and Tourism	Culinary Operations III
International Finance and Law	Travel and Tourism Marketing Management	Culinary Operations IV
Business Internship or Business Cooperative OJT*	Hospitality and Tourism Internship or Marketing OJT	Culinary Internship or Family and Consumer Sciences Cooperative OJT

*OJT= On the Job Training

The Three Pathways – Choose Yours

Three pathways are available to students in the Terry Parker Career Academy.

1. International Business – This pathway focuses on business principles in the global economy. Course work includes accounting applications, international business systems, international finance and law and internship. Upon academy completion, students will be qualified for jobs as manager trainees and information technology assistants.

2. Hospitality and Tourism – This pathway focuses on computer technology for travel and tourism, marketing management for travel and tourism, introduction to hospitality and tourism and internship. Upon academy completion, students will be qualified for jobs as guest service agents and travel and destination specialists.

3. Culinary Arts – In this pathway, academic and technical studies are integrated, emphasizing and building students' proficiency in food production and cooking, cost control, nutrition, workplace safety, catering and menu development. A school-site restaurant emphasizes restaurant management. Upon academy completion, students will be qualified for jobs as Sous chef and Pastry chef.

The Career Academy model features:

- College preparation academic coursework that is coordinated with a career focus
- A small group of teachers who work as a team to plan and manage the program
- A focus that continues beyond high school and into college, technical training and work
- A variety of motivational activities, including:
 - Parental and business partner support
 - Guest speakers
 - Field trips
 - Mentors
 - Work site experiences
 - Community service projects
 - Advanced credit opportunities

Completion of the three academy pathways leads to academic opportunities at four-year universities, community colleges, schools for specialized instruction, certifications and entry-level positions.