



**HOSPITALITY
AND TOURISM**



CULINARY ARTS



Level 1	Introduction to Culinary
Level 2	Culinary Arts
Level 3	Practicum in Culinary Arts I Food Science
Level 4	Practicum in Culinary Arts II Career Preparation I

HIGH SCHOOL/INDUSTRY CERTIFICATION	CERTIFICATE/LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/DOCTORAL PROFESSIONAL DEGREE
FHS – Food Handler	Certified Chef	Hotel and Restaurant Management	Hotel and Restaurant Management	Hotel and Restaurant Management
Certified Fundamentals Pastry Cook	Foodservice Management Professional	Restaurant Culinary and Catering Management	Food Service Systems Administration/Management	Food Service Systems Administration/Management
FHS – ServSafe Manager	Comprehensive Food Safety	Hospitality Administration/Management, General	Hospitality Administration/Management, General	Hospitality Administration/Management, General
ManageFirst Professional	Certified Food and Beverage Executive	Culinary Arts/ Chef Training	Culinary Science and Food Service Management	Business Administration Management, General

Occupations	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES	
Exploration Activities:	Work Based Learning Activities:
Family, Career, and Community Leaders of America (FCCLA), American Culinary Federation, Texas Restaurant Association	Plan a catering event or work for a catering company; participate in a cooking course; work in a restaurant; cook at home

Additional industry-based certification information is available on the TEA CTE website. For more information on postsecondary options for this program of study, visit TXCTE.org.

The Culinary Arts program of study introduces CTE learners to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.



The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success.

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry Endorsement. Revised - July 2020



COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITS (PREQ) COREQUISITES (CREQ)	Grade
5338 Introduction to Culinary Arts	13022550 (1 credit)	None	9-12
5340 Culinary Arts	13022600 (2 credits)	PREQ: Intro to Culinary Arts	10-12
5335 Food Science	13023000 (1 credit)	PREQ: 3 units of Science, including Biology and Chemistry Recommended PREQ: 1 course from Culinary Arts	11-12
5350 Practicum in Culinary Arts I	13022700 (2 credits)	PREQ: Culinary Arts	11-12
5353 Practicum in Culinary Arts II	13022710 (2 credits)	PREQ: Practicum in Culinary Arts I	12
5090 Career Preparation I 5091 Career Preparation I/Ext	12701300 (2 credits) 12701305 (3 credits)	None	11-12

HOSPITALITY AND TOURISM CAREER CLUSTER
CULINARY ARTS