



**HOSPITALITY
AND TOURISM**



CULINARY ARTS

Hospitality and Tourism Career Cluster

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.

Culinary Arts Statewide Program of Study



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.

Secondary Courses for High School Credit

Level 1

- Introduction to Culinary Arts

Level 2

- Culinary Arts

Level 3

Level 4

- Food Science
- Practicum in Culinary Arts I
- Practicum in Culinary Arts II
- Career Preparation I and II

Postsecondary Opportunities

Associates Degrees

- Hotel and Restaurant Management
- Restaurant Culinary and Catering Management
- Hospitality Administration/ Management, General
- Culinary Arts/ Chef Training

Bachelor's Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Culinary Science and Food Service Management

Master's, Doctoral, and Professional Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Business Administration Management, General

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities

- Participate in Family, Career, and Community Leaders of America, SkillsUSA, American Culinary Federation, or the Texas Restaurant Association

Work-Based Learning Activities

- Plan a catering event or work for a catering company
- Participate in a cooking course
- Work in a restaurant

Industry-Based Certifications

- Certified Fundamentals Cook
- Certified Fundamentals Pastry Cook
- Certified Hospitality & Tourism Management Professional
- Commercial Foods
- Culinary Meat Selection & Cookery Certification
- Food Protection Manager Certification
- Food Safety & Science Certification
- ManageFirst Professional
- Pre-Professional Certification in Culinary Arts
- Pre-Professional Certification in Food Science Fundamentals
- ServSafe Manager



Aligned Occupations

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%

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement. Revised – August 2022

Culinary Arts

Course Information

Level 1

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE
5338 Introduction to Culinary Arts	13022550 (1 credit)	None	9-12

Level 2

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE
5340 Culinary Arts	13022600 (2 credits)	Intro to Culinary Arts	10-12

Level 3

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE
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Level 4

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE
5335 Food Science	13023000 (1 credit)	3 units of Science, including Chemistry and Biology Recommended: 1 course from Culinary Arts	11-12
5350 Practicum in Culinary Arts I	13022700 (2 credits)	Culinary Arts	11-12
5353 Practicum in Culinary Arts II	13022710 (2 credits)	Practicum in Culinary Arts I	12
5090/ 5091Career Preparation I /Extended	12701300 (2 credits) 12701305 (3 credits)	None	11-12
5092/5093 Career Preparation II /Extended	12701400 (2 credits) 12701405 (3 credits)	Career Prep I	12