

# **Hospitality and Tourism Career Cluster**

The Hospitality and Tourism career cluster focuses on the management, marketing, and operations of restaurants, lodging, attractions, recreation events, and travel-related services. This career cluster includes occupations ranging from reservation and transportation ticket agent to event planner and general manager.

## Statewide Program of Study: Culinary Arts

The Culinary Arts program of study focuses on occupational and educational opportunities associated with the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study includes opportunities involved in directing and participating in the preparation of food.

#### **Secondary Courses for High School Credit** Introduction to Culinary Arts Level 1

Level 2 **Culinary Arts** 

Level 3 Advanced Culinary Arts

Level 4 Practicum in Culinary Arts Career Preparation for Programs of Study + Extended **Career Preparation** 



## **Example Postsecondary Opportunities**

#### **Associate Degrees**

- **Culinary Arts**
- **Baking and Pastry Arts**

#### **Bachelor's Degrees**

- Hotel/Motel Administration/Management
- **Culinary Science**

#### Master's, Doctoral, and Professional Degrees

- **Organizational Leadership**
- Foodservice Systems Administration/Management

#### Additional Stackable IBCs/License

Food Manager License

## **Aligned Advanced Academic Courses**

**Dual Credit** 

Dual credit offerings will vary by local educational agency.

Students should be advised to consider these course opportunities to enrich their preparation. AP or IB courses not listed under the Secondary Courses for High School Credit section of this framework document do not count towards concentrator/completer status for this program of study.

### Work-Based Learning and Expanded Learning Opportunities

Work-Based Learning Activities	Shadow a director of a non-profit that produces and delivers food for communities in need Intern at a catering company and learn about food production for large-scale events Work part-time in a restaurant as a line cook or chef		
Expanded Learning Opportunities	Participate in FCCLA Participate in SkillsUSA Participate in American Culinary Association or the Tex Restaurant Association		
Align Certified Fundamentals Cool Certified Fundamentals Past			

Certified Fundamentals Pastry Cook

- Certified Hospitality and Tourism Management
- Professional
- **Commercial Foods**
- Culinary Meat Selection and Cookery Certification
- Fundamentals
- ServSafe Manager



## **Example Aligned Occupations**

#### **Bakers**

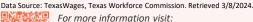
Median Wage: \$29,466 Annual Openings: 2,942 10-Year Growth: 26%

### Chefs and Head Cooks

Median Wage: \$44,761 Annual Openings: 950 10-Year Growth: 37%

### General and Operations Managers

Median Wage: \$83,220 Annual Openings: 25,450 10-Year Growth: 23%



https://tea.texas.gov/academics/college-career-and-militaryprep/career-and-technical-education/programs-of-studyadditional-resources



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



ManageFirst Professional Pre-Professional Certification in Culinary Arts Pre-Professional Certification in Food Science



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Statewide Program of Study: Culinary Arts

## **Course Information**

	Course	Prerequisites   Corequisites	Career Clusters
Level 1	Introduction to Culinary Arts* 13022550 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	
		Prerequisites   Corequisites	Career Clusters
Level 2	<b>Culinary Arts</b> 13022600 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts Recommended Corequisites: None	<b>É</b>
	Course	Prerequisites   Corequisites	Career Clusters
Level 3	Advanced Culinary Arts 13022650 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	Career clusters
	Course	Prerequisites   Corequisites	Career Clusters
Level 4	<b>Practicum in Culinary Arts</b> First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	<b>Ö</b>
	Career Preparation for Programs of Study + Extended Career Preparation* First Time Taken: 12701141 (3 credits)	Prerequisites: At least one Level 2 or higher CTE course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

\* Indicates course is included in more than one program of study.

For additional information on the Hospitality and Tourism career cluster, contact cte@tea.texas.gov or visit https://tea.texas.gov/cte

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