



COURSES

GRADE 9

Introduction to Culinary Arts
Certificate
Level 1

GRADE 10

Culinary Arts
Certificate
Level 2

GRADE 11

Advanced Culinary Arts AND Food Science
Certificate
Level 3

GRADE 12

Practicum in Culinary Arts AND Principles of
Hospitality and Tourism
Certificate
Level 4

HIGH SCHOOL/ INDUSTRY CERTIFICATION	CERTIFICATE/ LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL PROFESSIONAL DEGREE
ServSafe Manager	Certified Chef	Hotel and Restaurant Management		
	Foodservice Management Professional	Restaurant Culinary and Catering Management	Food Service Systems Administration/Management	
	Comprehensive Food Safety	Hospitality Administration/Management, General		
	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, Community Leaders of
America (FCCLA),
SkillsUSA, 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 from 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 students 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 +



It is the policy of Weslaco ISD not to discriminate on the basis of race, color, national origin, sex or handicap in its vocational programs, services or activities as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended.

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry Endorsement.
Approved Statewide Program of Study - September 2019 - Modified by Weslaco ISD Career & Technical Education



Updated: 2/2022

COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Introduction to Culinary Arts	13022550 (1 credit)	None	9-12
Principles of Hospitality and Tourism	13022200 (1 credit)	None	9-12
Culinary Arts	13022600 (2 credits)	None	10-12
Foundations of Restaurant Management	TBD	TBD	TBD
Advanced Culinary Arts	13022650 (2 credits)	PREQ: Culinary Arts	10-12
Food Science	13023000 (1 credit)	PREQ: 3 units of science, including Chemistry and Biology	11-12
Practicum in Culinary Arts	13022700 (2 credits) 13022705 (3 credits) 13022710 (2 credits) 13022715 (3 credits)	PREQ: Culinary Arts	11-12
Practicum in Entrepreneurship	TBD	TBD	TBD
Career Preparation I	12701300 (2 credits) 12701305 (3 credits)	None	11-12

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER, PLEASE CONTACT:

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<https://tea.texas.gov/cte>