

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

- Advanced Culinary Arts

Level 4

- Practicum in Culinary Art – Café Operations *or*
- Practicum in Culinary Arts – Chef Training

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	Work-Based Learning Activities
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| <ul style="list-style-type: none"> • Participate in Family, Career, and Community Leaders of America, SkillsUSA, American Culinary Federation, or the Texas Restaurant Association | <ul style="list-style-type: none"> • Plan a catering event or work for a catering company • Participate in a cooking course • Work in a restaurant |
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Industry-Based Certifications

- 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	LOCAL ID SERVICE ID	PREREQUISITES	COREQUISITES
Introduction to Culinary Arts	CHT04A/B 13022550 (1 credit)	None	None

Level 2

COURSE NAME	LOCAL ID SERVICE ID	PREREQUISITES	COREQUISITES
Culinary Arts	CHT14A/B 13022600 (2 credits)	None	None

Level 3

COURSE NAME	LOCAL ID SERVICE ID	PREREQUISITES	COREQUISITES
Advanced Culinary Arts	CHT24A/B 13022650 (2 credits)	Culinary Arts	None

Level 4

COURSE NAME	LOCAL ID SERVICE ID	PREREQUISITES	COREQUISITES
Practicum in Culinary Arts – Café Operations	CHT94A/B 13022710 (2 credits)	Culinary Arts	None
Practicum in Culinary Arts – Chef Training	CHT84A/B 13022700 (2 credits)	Culinary Arts	None

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER,
PLEASE CONTACT: CTE@tea.texas.gov
<https://tea.texas.gov/cte>

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Further nondiscrimination information can be found at [Notification of Nondiscrimination in Career and Technical Education Programs](#).