

CULINARY ARTS



9th

10th

11th

12th

COURSES

Principles of Hospitality & Tourism

Introduction to Culinary Arts

Additional Recommended Elective
Lifetime, Nutrition, & Wellness

Culinary Arts

Additional Recommended Elective
Lifetime, Nutrition, & Wellness

Advanced Culinary Arts

Additional Recommended Elective
Lifetime, Nutrition, & Wellness

Postsecondary Options

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

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 pathway 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.

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:
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; cook at home



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 pathway will fulfill requirements of the Business and Industry Endorsement.

