

# 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

- Principles of Hospitality and Tourism

#### Level 2

- Culinary Arts
- Foundations of Restaurant Management

#### Level 3

- Advanced Culinary Arts

#### Level 4

- Practicum in Culinary Arts
- Practicum in Entrepreneurship
- Career Preparation I

### Work-Based Learning and Expanded Learning Opportunities

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

### 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

### Industry-Based Certifications

- Certified Fundamentals Cook
- Food Protection Manager Certification
- 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	COREQUISITES
Principles of Hospitality and Tourism	13022200 (1 credit)	None	None

## Level 2

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Culinary Arts Foundations of Restaurant Management	N1302268 (1 credit)	None	None
	130222650 (2 credits)	None	None

## Level 3

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Advanced Culinary Arts	13022650 (2 credits)	Culinary Arts	None

## Level 4

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Practicum in Culinary Arts	13022700 (2 credits)	Culinary Arts	None
	13022705 (3 credits)		
	13022710 (2 credits)		
	13022715 (3 credits)		
Practicum in Entrepreneurship	N1303425 (2 credits)	None	None
Career Preparation I	12701300 (2 credits)	None	None
	12701305 (3 credits)		

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

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