

# 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.

### Keene High School Culinary Arts Classes



#### Level 1

- Introduction to Culinary Arts

#### Level 2

- Culinary Arts

#### Level 3

- Advanced Culinary Arts (2 credits)

#### Level 4

- Practicum in Culinary Arts (2 credits)

### 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>

### Industry-Based Certifications

- Certified Fundamentals Cook
- Certified Fundamentals Pastry Cook
- Certified Hospitality & Tourism Management Professional
- Commercial Foods
- Culinary Meat Selection & Cookery Certification
- Food Protection Manager Certification
- Food Safety & Science Certification
- ManageFirst Professional
- Pre-Professional Certification in Culinary Arts
- Pre-Professional Certification in Food Science Fundamentals
- ServSafe Manager



### 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

### 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%

