

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
 - 1 Semester at Ben Barber
 - 1542CT/9-12

Level 2

- Culinary Arts
 - 2 Semesters at Ben Barber
 - 1546CA-CB/10-12
 - **Prerequisites: Introduction to Culinary Arts**
 - **ServSafe Manager Certification Possible**
- Foundations of Restaurant Management
 - 1 Semester at Ben Barber
 - 1543CT/9-12
 - **Prerequisites: Introduction to Culinary Arts**
- Entrepreneurship I
 - 1 Semester at Ben Barber
 - 1720CT/9-12
 - **Entrepreneurship & Small Business Certification Possible**

Level 3

- Baking & Pastry
 - 2 Semesters at Ben Barber
 - 1558CA-CB/11-12
 - **Prerequisites: Culinary Arts**
 - **Certified Fundamentals Pastry Cook Certification Possible**
- Introduction to Event and Meeting Planning
 - 1 Semester at Ben Barber
 - 1712CT/10-12

Level 4

- Practicum in Culinary Arts I
 - 2 Semesters at Ben Barber
 - 1547CA-CB/11-12
 - **Prerequisites: Culinary Arts**
 - Selection Process
 - **Certified Fundamentals Cook Certification Possible**
- Practicum in Culinary Arts II
 - 2 Semesters at Ben Barber
 - 1549CA-CB/12 only
 - **Prerequisites: Practicum in Culinary Arts I**
 - Selection Process

Roadmap to Completer

Level	Courses	
Level 1	1542CT Introduction to Culinary Arts (1 Credit)	
Level 2	1543CT Foundations of Restaurant Management (1 Credit)	1720CT Entrepreneurship I (1 Credit)
Level 2	1546CA-CB Culinary Arts (2 Credits)	
Level 3	1558CA-CB Baking & Pastry (2 Credits)	1712CT Introduction to Event and Meeting Planning (1 Credit)
Level 4	1547CA-CB Practicum in Culinary Arts I (2 Credits)	1549CA-CB Practicum in Culinary Arts II (2 Credits)

1 Semester Home Campus	2 Semester Home Campus	1 Semester Ben Barber	2 Semesters Ben Barber
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- Failure to follow the sequence of courses in the Roadmap to Completer could result in a student not meeting standards to be a CTE Completer in the program of study.
- Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement.