



CULINARY ARTS

HOSPITALITY & TOURISM

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement.

OPPORTUNITY STARTS IN CFISD

- Receive training on industry-standard material, software and equipment
- Earn industry-based certifications recognized worldwide
- Earn up to 42 hours of college credit, transferable to 2-yr and 4-yr degrees¹

ALL AT A FRACTION OF THE COST!

EDUCATION OPTIONS

- Industry Recognized Certificate
- Associate Degree
- Bachelor's Degree
- Master's Degree

POTENTIAL OCCUPATIONS

- Food and Beverage Manager (\$55,619)
- Chef and Head Cook (\$43,285)
- Food Science Technician (\$34,382)
- Food Service Manager (\$55,690)

OPENINGS FOR 1,400 CHEFS OR HEAD COOKS EACH YEAR IN TEXAS

PRACTICAL EXPERIENCE AND/OR ADDITIONAL TRAINING REQUIRED FOR MOST JOBS²



8th GRADE ONLY
Principles of Hospitality & Tourism

9th GRADE
Intro to Culinary Arts
ServSafe Food Handler

10th GRADE
Culinary Arts
Food Protection Manager

11th GRADE
Advanced Culinary Arts OR
Food Science K³

12TH GRADE
Practicum in Culinary Arts² OR
Advanced Culinary Arts



QR to learn more information at cfisd.net/CTE

1 - This includes the opportunity to earn core curriculum dual credit included in most degrees. Contact your prospective postsecondary institution about the transferability of these courses towards your selected degree.

2 - Because this field is so competitive, especially for those without experience, it is important for students to use the Practicum to get time in an internship or jobsite to put on their resume.

3 - Food Science K satisfies a science credit for graduation.