



Hospitality and Tourism

The Hospitality and Tourism career cluster focuses on the management, marketing, and operations of restaurants, lodging, attractions, recreation events, and travel-related services. This career cluster includes occupations ranging from reservation and transportation ticket agent to event planner and general manager.



Program of Study: Culinary Arts

The Culinary Arts program of study focuses on occupational and educational opportunities associated with the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study includes opportunities involved in directing and participating in the preparation of food.

Courses

9th Grade	Introduction to Culinary Arts Principles of Hospitality and Tourism (Optional)
10th Grade	Culinary Arts
11th Grade	Advanced Culinary Arts (San Jacinto College Course)
12th Grade	Practicum in Culinary Arts OR Career Preparation for Programs of Study



Example Postsecondary Opportunities

Associate Degrees

- Culinary Arts
- Baking and Pastry Arts

Bachelor's Degrees

- Hotel/Motel Administration/Management
- Culinary Science

Master's, Doctoral, and Professional Degrees

- Organizational Leadership
- Foodservice Systems Administration/Management

Additional Stackable IBCs/License

- Food Manager License

Aligned Advanced Academic Course(s)

- AP Chemistry

Work-Based Learning/Expanded Learning Opportunities

Work-Based Learning Activities	<ul style="list-style-type: none"> • Earn industry certification • Plan a catering event or work for a catering company • Work in a restaurant • Work with King Catering
Expanded Learning Opportunities	<ul style="list-style-type: none"> • Family, Career, and Community Leaders of America • Earn dual credit hours

Example Aligned Occupations

Bakers

Median Wage: \$29,466
Annual Openings: 2,942
10-Year Growth: 26%

Chefs and Head Cooks

Median Wage: \$44,761
Annual Openings: 950
10-Year Growth: 37%

General and Operations Managers

Median Wage: \$83,220
Annual Openings: 25,450
10-Year Growth: 23%

Aligned Industry-Based Certifications

- ServSafe Manager

Successful completion of this program of study will fulfill requirements of the Business and Industry Endorsement. Approved Statewide Program of Study. C. E. King High School – 2024-25



Culinary Arts

Course Information

Level 1

Introduction to Culinary Arts

13022550

Grade: 9-10

Credit: 1

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

Principles of Hospitality and Tourism

13022200

Grade: 9-10

Credit: 1

Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn 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 in that industry.

Level 2

Culinary Arts

13022600

Grade: 10-12

Credit: 2

Recommended Prerequisite: Introduction to Culinary Arts

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications. This course is offered as a laboratory-based course.

Level 3

Advanced Culinary Arts (San Jacinto College Course)

13022650

Grade: 11-12

Credit: 2

Prerequisite: Culinary Arts

Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment.

Industry Based Certification Offered: ServSafe Manager

Level 4

Practicum in Culinary Arts

13022700

Grade: 12

Credit: 2

Prerequisite: Advanced Culinary Arts

Practicum in Culinary Arts is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing workplace.