

# Hospitality and Tourism Career Cluster

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.



## Culinary Arts (WHS) Statewide Program of Study



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.



### Secondary Courses for High School Credit

Level 1	T551 Introduction to Culinary (1 credit/ LY)
Level 2	T534 Culinary Arts (2 credits/YL)
Level 3	T541 Advanced Culinary Arts (2 credits/YL)
Level 4	T536 Practicum in Culinary Arts (2 credits/ YL)



### 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

### Work-Based Learning and Expanded Learning Opportunities

<b>Work-Based Learning Activities</b>	<ul style="list-style-type: none"> <li>• Shadow a director of a non-profit that produces and delivers food for communities in need</li> <li>• Intern at a catering company and learn about food production for large-scale events</li> <li>• Work part-time in a restaurant as a line cook or chef</li> </ul>
<b>Expanded Learning Opportunities</b>	<ul style="list-style-type: none"> <li>• Participate in FCCLA</li> <li>• Participate in SkillsUSA</li> <li>• Participate in American Culinary Association or the Texas Restaurant Association</li> </ul>



### Aligned Industry-Based Certifications

- Pre-Professional Certification in Culinary Arts
- ServSafe Manager



### 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%

Culinary Arts

Data Source: TexasWages, Texas Workforce Commission. Retrieved 3/8/2024.



For more information visit:

<https://tea.texas.gov/academics/college-career-and-military-prep/career-and-technical-education/programs-of-study-additional-resources>