



# 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.

## Statewide 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.



### Secondary Courses for High School Credit

- Level 1**
  - Principles of Hospitality and Tourism
  - **Introduction to Culinary Arts**

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- Level 2**
  - **Culinary Arts**
  - Entrepreneurship I
  - Food Technology and Safety
  - Foundations of Restaurant Management

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- Level 3**
  - **Advanced Culinary Arts**
  - Introduction to Event and Meeting Planning
  - Tourism Marketing Concepts and Applications
  - Food Processing
  - Food Processing + Agricultural Laboratory and Field Experience

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- Level 4**
  - Food Science
  - **Practicum in Culinary Arts**
  - Practicum in Culinary Arts + Extended Practicum in Culinary Arts
  - Practicum in Event and Meeting Planning
  - Practicum in Hospitality Services
  - Practicum in Hospitality Services + Extended Practicum in Hospitality Services
  - **Practicum in Entrepreneurship**
  - Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship
  - Career Preparation for Programs of Study
  - Career Preparation for Programs of Study + Extended Career Preparation



### 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 Courses

<b>AP or IB</b>	AP Chemistry IB Chemistry SL
<b>Dual Credit</b>	Dual credit offerings will vary by local educational agency.

Students should be advised to consider these course opportunities to enrich their preparation. AP or IB courses not listed under the Secondary Courses for High School Credit section of this framework document do not count towards concentrator/completer status for this program of study.

### 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

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

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>



# Hospitality and Tourism Career Cluster

## Statewide Program of Study: Culinary Arts

### Course Information

Level 1

Course	Prerequisites   Corequisites	Career Clusters
<b>Principles of Hospitality and Tourism*</b> 13022200 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Introduction to Culinary Arts*</b> 13022550 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Principles of Hospitality and Tourism <b>Recommended Corequisites:</b> None	

Level 2

Course	Prerequisites   Corequisites	Career Clusters
<b>Culinary Arts</b> 13022600 (2 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Principles of Hospitality and Tourism and Introduction to Culinary Arts <b>Recommended Corequisites:</b> None	
<b>Entrepreneurship I*</b> 13011101 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Principles of Business, Marketing and Finance <b>Recommended Corequisites:</b> None	
<b>Food Technology and Safety</b> 13001300 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Foundations of Restaurant Management*</b> N1302268 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Principles of Hospitality and Tourism <b>Recommended Corequisites:</b> None	

\* Indicates course is included in more than one program of study.

For additional information on the **Hospitality and Tourism** career cluster, contact [cte@tea.texas.gov](mailto:cte@tea.texas.gov) or visit <https://tea.texas.gov/cte>



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# Hospitality and Tourism Career Cluster

## Statewide Program of Study: Culinary Arts

### Course Information

Level 3

Course	Prerequisites   Corequisites	Career Clusters
<b>Advanced Culinary Arts</b> 13022650 (2 credits)	<b>Prerequisites:</b> Culinary Arts <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Introduction to Event and Meeting Planning*</b> N1302269 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Tourism Marketing Concepts and Applications*</b> N1302270 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Principles of Hospitality and Tourism <b>Recommended Corequisites:</b> None	
<b>Food Processing</b> 13001400 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Food Processing + Agricultural Laboratory and Field Experience</b> 13001410 (2 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Food Technology and Safety <b>Recommended Corequisites:</b> None	

Level 4

Course	Prerequisites   Corequisites	Career Clusters
<b>Food Science</b> 13023000 (1 credit)	<b>Prerequisites:</b> One credit in biology, one credit in chemistry, and at least one credit in a Level 2 or higher course from the Hospitality and Tourism career cluster <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Principles of Hospitality and Tourism <b>Recommended Corequisites:</b> None	
<b>Practicum in Culinary Arts</b> First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits)	<b>Prerequisites:</b> Culinary Arts <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	

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# Hospitality and Tourism Career Cluster

## Statewide Program of Study: Culinary Arts

### Course Information

Level 4

Course	Prerequisites   Corequisites	Career Clusters
<b>Practicum in Culinary Arts + Extended Practicum in Culinary Arts</b> First Time Taken: 13022705 (3 credits) Second Time Taken: 13022715 (3 credits)	<b>Prerequisites:</b> Culinary Arts <b>Corequisites:</b> Practicum in Culinary Arts <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Practicum in Event and Meeting Planning*</b> N1302275 (2 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Introduction to Event Meeting and Planning and Hospitality Services <b>Recommended Corequisites:</b> None	
<b>Practicum in Hospitality Services*</b> First Time Taken 13022900 (2 credits) Second Time Taken 13022910 (2 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Hospitality Services <b>Recommended Corequisites:</b> None	
<b>Practicum in Hospitality Services + Extended Practicum in Hospitality Services*</b> First Time Taken: 13022905 (3 credits) Second Time Taken: 13022915 (3 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Hospitality Services <b>Recommended Corequisites:</b> None	
<b>Practicum in Entrepreneurship*</b> 13011111 (2 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Entrepreneurship I and Entrepreneurship II or at least two courses in a CTE program of study <b>Recommended Corequisites:</b> None	
<b>Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship*</b> First Time Taken: 13011121 (3 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> Entrepreneurship I and Entrepreneurship II or at least two courses in a CTE program of study <b>Recommended Corequisites:</b> None	

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### Course Information

Level 4

Course	Prerequisites   Corequisites	Career Clusters
<b>Career Preparation for Programs of Study*</b> First Time Taken: 12701121 (2 credits)	<b>Prerequisites:</b> At least one Level 2 or higher CTE course <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	
<b>Career Preparation for Programs of Study + Extended Career Preparation*</b> First Time Taken: 12701141 (3 credits)	<b>Prerequisites:</b> At least one Level 2 or higher CTE course <b>Corequisites:</b> None <b>Recommended Prerequisites:</b> None <b>Recommended Corequisites:</b> None	

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