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

- **Introduction to Culinary Arts (1 credit)**
  - 1542CT; 9-12 grade
  - 1 semester at Ben Barber

Level 2

- **Culinary Arts (2 credits)**
  - 1546CA/CB; 10-12 grade
  - 2 semesters at Ben Barber
  - *Prerequisite: Introduction to Culinary Arts*
  - ServSafe Manager Certification Possible
- **Entrepreneurship (1 credit)**
  - 1720CT or 1720A/B; 9-12 grade
  - 1 semester at Ben Barber or 2 semesters at Home Campus
- **Foundations of Restaurant Management (1 credit)**
  - 1543CT; 9-12 grade
  - 1 semester at Ben Barber

Level 3

- **Baking and Pastry (2 credits)**
  - 1558CA/CB; 11-12 grade
  - 2 semesters at Ben Barber
  - *Prerequisite: Culinary Arts*
  - Certified Fundamentals Pastry Cook Certification Possible
- **Introduction to Event and Meeting Planning (1 credit)**
  - 1712CT; 10-12 grade
  - 1 semester at Ben Barber

Level 4

- **Practicum in Culinary Arts I (2 credits)**
  - 1547CA/CB; 11-12 grade
  - 2 semesters at Ben Barber
  - *Prerequisite: Culinary Arts*
  - *Selection Process*
  - Certified Fundamentals Cook Certification Possible
- **Practicum in Culinary Arts II (2 credits)**
  - 1549CA/CB; 12th grade
  - 2 semesters at Ben Barber
  - *Prerequisite: Practicum in Culinary Arts I*
  - *Selection Process*
  - Certified Fundamentals Cook Certification Possible

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

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

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

Texas Education Agency

Culinary Arts