



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.

Big Spring High School 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

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|----------------|---|
| Level 1 | <ul style="list-style-type: none"> Introduction to Culinary Arts |
| Level 2 | <ul style="list-style-type: none"> Culinary Arts Entrepreneurship I (SY 2025-26) |
| Level 3 | <ul style="list-style-type: none"> Advanced Culinary Arts |
| Level 4 | <ul style="list-style-type: none"> Practicum in Culinary Arts Practicum in Hospitality Services Career Preparation for Programs of Study Practicum in Entrepreneurship (SY 2025-26) |

Aligned Advanced Academic Courses

AP or IB	AP Chemistry IB Chemistry SL
Dual Credit	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

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

Aligned Industry-Based Certifications

- ServSafe Manager



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>



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Big Spring High School Program of Study: Culinary Arts

Course Information

Level 1

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

Level 2

Course	Prerequisites Corequisites	Career Clusters
Culinary Arts 13022600 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts Recommended Corequisites: None	
Entrepreneurship I* 13011101 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Business, Marketing and Finance Recommended Corequisites: None	

Level 3

Course	Prerequisites Corequisites	Career Clusters
Advanced Culinary Arts 13022650 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

Level 4

Course	Prerequisites Corequisites	Career Clusters
Practicum in Culinary Arts First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Career Preparation for Programs of Study* First Time Taken: 12701121 (2 credits)	Prerequisites: At least one Level 2 or higher CTE course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: 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 or visit <https://tea.texas.gov/cte>