



# 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 for High School Credit



<b>Level 1</b>	• Introduction to Culinary Arts
<b>Level 2</b>	• Culinary Arts • Entrepreneurship
<b>Level 3</b>	• Advanced Culinary Arts
<b>Level 4</b>	• Food Science • Practicum in Culinary Arts



## Aligned Industry-Based Certifications

- AMSA Culinary Meat Selection & Cookery
- ServSafe Manager

## 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>



## 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

*(Based on statewide employment data)*



### 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%



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



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



# Culinary Arts Course Descriptions:

## Introduction to Culinary Arts-CUL2000 (1 credit)

Level: 1 Course Fee: \$15  
Prerequisites: None GPA Weight: Regular

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.

## Culinary Arts-CUL3000 (2 credits)

Level: 2 Course Fee: None  
Prerequisites: None GPA Weight: Regular

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.

## Entrepreneurship-BUS1220 (1 credit)

Level: 2 Course Fee: None  
Prerequisites: None GPA Weight: Regular

Students will learn the principles necessary to begin and operate a business. The primary focus of the course is to help students understand the process of analyzing a business opportunity, preparing a business plan, determining feasibility of an idea using research, and developing a plan to organize and promote the business and its products and services.

## Advanced Culinary Arts-CUL4000 (2 credits)

Level: 3 Course Fee: \$55  
Prerequisites: Culinary Arts GPA Weight: Regular

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

## Food Science-CUL4010 (1 credit)

Level: 4 Course Fee: \$15  
Prerequisites: Biology, Chemistry, + 1 additional Science, +1 additional credit in Program of Study GPA Weight: Regular

In Food Science students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving. Food Science is the study of the nature of foods, the causes of deterioration in food products, the principles underlying food processing, and the improvement of foods for the consuming public. Note: This course satisfies a science credit requirement for students on the Foundation High School Program.

## Practicum in Culinary Arts-CUL4100 (2 credits)

Level: 4 Course Fee: \$55  
Prerequisites: Culinary Arts GPA Weight: Regular

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 culinary art-based workplace.



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