

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
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#### Introduction to Culinary Arts

#### Level 2 **Culinary Arts**

- Entrepreneurship I
- Food Technology and Safety
- Foundations of Restaurant Management

#### Level 3 **Advanced Culinary Arts**

- Introduction to Event and Meeting Planning
- **Tourism Marketing Concepts and Applications**
- Food Processing + Agricultural Laboratory and Field Experience

#### 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
- Practicum in Entrepreneurship
- Practicum in Entrepreneurship + Extended Practicum in
- Career Preparation for Programs of Study
- Career Preparation for Programs of Study + Extended Career Preparation

#### **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**

- 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**

- Participate in FCCLA
- Participate in SkillsUSA
- Participate in American Culinary Association or the Texas **Restaurant Association**

#### **Aligned Industry-Based Certifications**

- Certified Fundamentals Cook
- $Certified \, Fundamentals \, Pastry \, Cook$
- Hospitality and TourismSpecialist
- 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 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**

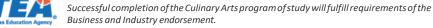
Median Wage: \$83,220 Annual Openings: 25,450 10-Year Growth: 23%

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/ prog rams-of-studyadditional-resources





### Statewide Program of Study: Culinary Arts

### **Course Information**

Course **Prerequisites | Corequisites Career Clusters** Prerequisites: None **Principles of Hospitality** Corequisites: None and Tourism\* Recommended Prerequisites: None 13022200 (1 credit) Recommended Corequisites: None **Prerequisites:** None **Introduction to Culinary** Corequisites: None **Recommended Prerequisites: Principles** 13022550 (1 credit) of Hospitality and Tourism **Recommended Corequisites: None** 

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	
Food Technology and Safety 13001300 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Foundations of Restaurant Management* N1302268 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	

<sup>\*</sup> Indicates course is included in more than one program of study.





### Statewide Program of Study: Culinary Arts

### **Course Information**

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

Course	Prerequisites   Corequisites	Career Clusters
Food Science 13023000 (1 credit)	Prerequisites: 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 Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	
Practicum in Culinary Ar	+o	

#### **Practicum in Culinary Arts**

First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits)

13001410 (2 credits)

**Prerequisites:** Culinary Arts **Corequisites:** None

Recommended Prerequisites: None Recommended Corequisites: None

Recommended Corequisites: None



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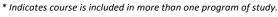
<sup>\*</sup> Indicates course is included in more than one program of study.



### Statewide Program of Study: Culinary Arts

### **Course Information**

Prerequisites   Corequisites	Career Clusters
Prerequisites: Culinary Arts Corequisites: Practicum in Culinary Arts Recommended Prerequisites: None Recommended Corequisites: None	
Prerequisites: None Corequisites: None Recommended Prerequisites: Introduction to Event Meeting and Planning and Hospitality Services Recommended Corequisites: None	
Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None	
Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None	
Prerequisites: None Corequisites: None Recommended Prerequisites: Entrepreneurship I and Entrepreneurship II or at least two courses in a CTE program of study Recommended Corequisites: None	
Prerequisites: None Corequisites: None Recommended Prerequisites: Entrepreneurship I and Entrepreneurship II or at least two courses in a CTE program of study	
	Prerequisites: Culinary Arts Corequisites: Practicum in Culinary Arts Recommended Prerequisites: None Recommended Corequisites: None  Prerequisites: None Corequisites: None Recommended Prerequisites: Introduction to Event Meeting and Planning and Hospitality Services Recommended Corequisites: None  Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None  Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Prerequisites: Entopreneurship I and Entrepreneurship II or at least two courses in a CTE program of study Recommended Corequisites: None  Prerequisites: None Corequisites: None Corequisites: None Recommended Corequisites: None  Prerequisites: None Corequisites: None Recommended Prerequisites: None  Prerequisites: None Corequisites: None Corequisites: None Recommended Prerequisites: Entrepreneurship I and Entrepreneurship I and Entrepreneurship I and Entrepreneurship II or at least two







Course

### **Hospitality and Tourism Career Cluster**

### Statewide Program of Study: Culinary Arts

### **Course Information**

Career Preparation for

Programs of Study\*
First Time Taken:
12701121 (2 credits)

Prerequisites: At least one Level

**Prerequisites | Corequisites** 

2 or higher CTE course Corequisites: None

**Recommended Prerequisites:** None **Recommended Corequisites:** None



**Career Clusters** 

Career Preparation for Programs of Study + Extended Career Preparation\*

First Time Taken: 12701141 (3 credits)

**Prerequisites:** At least one Level 2 or higher CTE course

Corequisites: None

**Recommended Prerequisites:** None **Recommended Corequisites:** None





<sup>\*</sup> Indicates course is included in more than one program of study.