



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 | <ul style="list-style-type: none"> Principles of Hospitality and Tourism Introduction to Culinary Arts |
| Level 2 | <ul style="list-style-type: none"> Culinary Arts Entrepreneurship I Food Technology and Safety Foundations of Restaurant Management |
| Level 3 | <ul style="list-style-type: none"> Advanced Culinary Arts Introduction to Event and Meeting Planning Tourism Marketing Concepts and Applications Food Processing Food Processing + Agricultural Laboratory and Field Experience |
| Level 4 | <ul style="list-style-type: none"> 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

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

- | | |
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| <ul style="list-style-type: none"> Certified Fundamentals Cook Certified Fundamentals Pastry Cook Hospitality and Tourism Specialist Commercial Foods Culinary Meat Selection and Cookery Certification | <ul style="list-style-type: none"> 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 |
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Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement.

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

	Course	Prerequisites Corequisites	Career Clusters
Level 1	Principles of Hospitality and Tourism* 13022200 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
	Introduction to Culinary Arts* 13022550 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	
Level 2	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	

* 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>



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Hospitality and Tourism Career Cluster

Statewide Program of Study: Culinary Arts

Course Information

Level 3

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 13001410 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Food Technology and Safety Recommended Corequisites: None	

Level 4

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 Arts First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

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Course Information

Level 4

Course	Prerequisites Corequisites	Career Clusters
Practicum in Culinary Arts + Extended Practicum in Culinary Arts First Time Taken: 13022705 (3 credits) Second Time Taken: 13022715 (3 credits)	Prerequisites: Culinary Arts Corequisites: Practicum in Culinary Arts Recommended Prerequisites: None Recommended Corequisites: None	
Practicum in Event and Meeting Planning* N1302275 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Introduction to Event Meeting and Planning and Hospitality Services Recommended Corequisites: None	
Practicum in Hospitality Services* First Time Taken 13022900 (2 credits) Second Time Taken 13022910 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None	
Practicum in Hospitality Services + Extended Practicum in Hospitality Services* First Time Taken: 13022905 (3 credits) Second Time Taken: 13022915 (3 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None	
Practicum in Entrepreneurship* 13011111 (2 credits)	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	
Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship* First Time Taken: 13011121 (3 credits)	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	

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Statewide Program of Study: Culinary Arts

Course Information

Level 4

Course	Prerequisites Corequisites	Career Clusters
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	
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	

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