Revised–June 2024

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.

THS Course Offerings for Culinary Arts

Level 1 Freshman	• Introduction to Culinary Arts 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.
Level 2 Sophomore	• Culinary Arts (2.0) 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.
Level 3 Junior	• Advanced Culinary Arts (2.0) Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment.
Level 4 Senior	• Food Science 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.

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

- 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

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

Culinary Arts