

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, direct ing, 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	•	Introduction to Culinary Arts	
	Level 2	•	Culinary Arts	
	Level 3	•	Advanced Culinary Arts	
	Level 4	•	Food Science Practicum in Culinary Arts	



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

Dual Credit Dual credit offerings will vary by local educational agency.

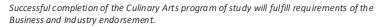
Students should be advised to consider these course opportunities to enrich their preparation. AP or IB courses not listed under the Secondary Courses for High School Credit section of this framework document do not count towards concentrator/completer status for this program of study.

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	 Participate in FCCLA Participate in SkillsUSA Participate in American Culinary Association or the Texas
Opportunities	Restaurant Association

Aligned Industry-Based Certifications

Serv Safe Manager





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-militaryprep/career-and-technical-education/programs-of-studyadditional-resources



For more info