



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.

CFISD Program of Study: Culinary Arts

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

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.



Recommended Course Sequence (credits)(A=advanced)

Students wanting an endorsement in this area must select three (3) or more courses totaling four (4) or more credits with at least one being advanced.

- | Grade | Courses |
|-------|--|
| 9 | <ul style="list-style-type: none"> Principles of Hospitality and Tourism (1-8th grade only) Introduction to Culinary Arts (1) |
| 10 | <ul style="list-style-type: none"> Culinary Arts (2) |
| 11 | <ul style="list-style-type: none"> Advanced Culinary Arts (2) (A) OR Food Science K (1-science) (A) |
| 12 | <ul style="list-style-type: none"> Practicum in Culinary Arts (2) (A) OR Advanced Culinary Arts (2) (A) |

Aligned Industry-Based Certifications Offered in CFISD

(course) (CCMR=impacts “career ready” status as outlined by the TEA Accountability System for College, Career or Military Readiness)

- Food Handler Certification (Intro to Culinary Arts)
- Food Protection Manager Certification (Culinary Arts) (CCMR)

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



- Receive training on industry-standard material, software & equipment.
- Enhance your resume by earning recognized industry-based certifications.
- Get a jump-start by taking advantage of core curriculum dual credit, transferable to 2-yr and 4-yr degrees.

ALL AT A FRACTION OF THE COST!



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

Data Source: Texas Wages, Texas Workforce Commission. rev 3/8/2024

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%



For more information on this and other CTE programs of study offered in CFISD, visit <https://www.cfisd.net/academics/career-technical-education/programs-of-study>

What's next? For more information on related programs available to continue your studies at Lone Star College, visit <https://www.lonestar.edu/programs-of-study>

