

# **Introduction to Culinary Arts**

**Local Course #:** 81901

**State Course ID:** 13022550

## **Course Description:**

The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. This course will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. It 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.

## **Link to TEKS:**

[https://texas-sos.appianportalsgov.com/rules-and-meetings?\\$locale=en\\_US&interface=VIEW\\_TAC\\_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225588](https://texas-sos.appianportalsgov.com/rules-and-meetings?$locale=en_US&interface=VIEW_TAC_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225588)

## **First 9 Weeks Major Topics:**

Employability Skills, History of the Food Industry/Food Service, Workplace Regulations, Safety and Sanitation

## **Second 9 Weeks Major Topics:**

Quality Customer Service, Food Service Math & Measuring, Cooking Methods

## **Third 9 Weeks Major Topics:**

Marketing in the Food Service Industry/ Food Truck Project

## **Fourth 9 Weeks Major Topics:**

Food Service Career Exploration, Leadership Development, and Professional Portfolio