



# 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.

Offered to: LMHS and TCHS



### Secondary Courses for High School Credit

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|----------------|---|
| <b>Level 1</b> | <ul style="list-style-type: none"> <li>Business Information Management I (<i>This course is required for a Technology Credit but is not included as a program of study course</i>)</li> </ul> |
| <b>Level 2</b> | <ul style="list-style-type: none"> <li>Culinary Arts</li> </ul>   |
| <b>Level 3</b> | <ul style="list-style-type: none"> <li>Advanced Culinary Arts</li> </ul>  |
| <b>Level 4</b> | <ul style="list-style-type: none"> <li>Practicum in Culinary Arts</li> </ul>  |

### Aligned Advanced Academic Courses

<b>Dual Credit</b>	Dual credit offerings will vary by local educational agency.
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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 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>



# Hospitality and Tourism Career Cluster

## Statewide Program of Study: **Culinary Arts**

### Course Information

#### Level 1

Course	Prerequisites   Corequisites	Local Course #
<b>Business Information Management I</b> 13011400 (1 credit)	<b>Prerequisites:</b> None <b>Corequisites:</b> None <b>*This course is required for a technology credit but is not included as a program of study course.</b>	<b>7767</b>

In Business Information Management I, students implement personal and interpersonal skills to strengthen individual performance in the workplace and in society and make a successful transition to the workforce and postsecondary education. Students apply technical skills to address business applications of emerging technologies, create word-processing documents, develop a spreadsheet, formulate a database, and make an electronic presentation using appropriate software.

#### Level 2

Course	Prerequisites   Corequisites	Local Course #
<b>Culinary Arts</b> 13022600 (2 credits)	<b>Prerequisites:</b> None <b>Corequisites:</b> None	<b>7713</b>

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, a Texas culinary specialist certification, or any other appropriate industry certification. This course may be offered as a laboratory-based or internship course.

#### Level 3

Course	Prerequisites   Corequisites	Local Course #
<b>Advanced Culinary Arts</b> 13022650 (2 credits)	<b>Prerequisites:</b> Culinary Arts <b>Corequisites:</b> None	<b>7717</b>

Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.

#### Level 4

Course	Prerequisites   Corequisites	Local Course #
<b>Practicum in Culinary Arts</b> 13022700 (2 credits)	<b>Prerequisites:</b> Advanced Culinary Arts <b>Corequisites:</b> None	<b>7810</b>

Practicum in Culinary Arts is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing culinary art-based workplace.

For additional information on the **Hospitality and Tourism** career cluster, contact [cte@tea.texas.gov](mailto:cte@tea.texas.gov) or visit <https://tea.texas.gov/cte>