



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.



Secondary Courses for High School Credit

- Level 1**
- **Introduction to Culinary Arts (1 credit)**
 - 1542CT; 9-12 grade
 - 1 semester at Ben Barber
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- Level 2**
- **Culinary Arts (2 credits)**
 - 1546CA/CB; 10-12 grade
 - 2 semesters at Ben Barber
 - *Prerequisite: Introduction to Culinary Arts*
 - **ServSafe Manager Certification Possible**
 - **Entrepreneurship (1 credit)**
 - 1720CT or 1720A/B; 9-12 grade
 - 1 semester at Ben Barber or 2 semesters at Home Campus
 - **Foundations of Restaurant Management (1 credit)**
 - 1543CT; 9-12 grade
 - 1 semester at Ben Barber
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- Level 3**
- **Baking and Pastry (2 credits)**
 - 1558CA/CB; 11-12 grade
 - 2 semesters at Ben Barber
 - *Prerequisite: Culinary Arts*
 - **Certified Fundamentals Pastry Cook Certification Possible**
 - **Event and Meeting Planning (1 credit)**
 - 1712CT; 10-12 grade
 - 1 semester at Ben Barber
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- Level 4**
- **Practicum in Culinary Arts I (2 credits)**
 - 1547CA/CB; 11-12 grade
 - 2 semesters at Ben Barber
 - *Prerequisite: Culinary Arts*
 - *Selection Process*
 - **Certified Fundamentals Cook Certification Possible**
 - **Practicum in Culinary Arts II (2 credits)**
 - 1549CA/CB; 12th grade
 - 2 semesters at Ben Barber
 - *Prerequisite: Practicum in Culinary Arts I*
 - *Selection Process*
 - **Certified Fundamentals Cook Certification Possible**
 - **Practicum in Hospitality Services (2 credits)**
 - 1723CA/CB; 11-12 grade
 - 2 semesters at Ben Barber
 - *Prerequisite: Level 1 or 2 AND Level 3 or 4 Course*
 - *Selection Process*



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%

