



Hospitality and Tourism Career Cluster

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. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success.

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.



Secondary Courses for High School Credit

Level 1 • Introduction to Culinary Arts

Level 2 • Culinary Arts
• Entrepreneurship I

Level 3 • Advanced Culinary Arts

Level 4 • Practicum in Culinary Arts

Aligned Advanced Academic Courses

AP or IB	AP Chemistry IB Chemistry SL
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-Learning Activities	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Participate in FCCLA Participate in SkillsUSA Skills USA is a partnership of students, teachers and industry working together to ensure America has a skilled workforce. We help each student excel. A nonprofit national education association, SkillsUSA serves in preparing students for careers in trade, technical and skilled service. Students compete at the regional, state, and national levels in Skills Assessment Program events, engage in community and leadership service activities, and meet students across the state and country through participation in our programs.

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/Licensures

- Food Manager Licensing



Example Aligned Occupations

Bakers

Median Wage: \$27,137
Annual Openings: 3,801
10-Year Growth: 23%

Chefs and Head Cooks

Median Wage: \$40,859
Annual Openings: 2,662
10-Year Growth: 34%

General and Operations Managers

Median Wage: \$82,917
Annual Openings: 41,019
10-Year Growth: 19%

Data Source: Lightcast™. (2022). Occupation Table. Retrieved 9/27/2022.



For more information visit:

<https://tea.texas.gov/academics/college-career-and-military-prep/career-and-technical-education/programs-of-study-additional-resources>



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Statewide Program of Study: Culinary Arts

Course Information

Level 1

Course	Prerequisites Corequisites	Career Clusters
Introduction to Culinary Arts* 13022550 (1 credit)	Prerequisites: None Corequisites: None	

Level 2

Course	Prerequisites Corequisites	Career Clusters
Culinary Arts 13022600 (2 credits)	Prerequisites: None Corequisites: None	
Entrepreneurship I 13011101 (1 credits)	Prerequisites: None Corequisites: None	

Level 3

Course	Prerequisites Corequisites	Career Clusters
Advanced Culinary Arts 13022650 (2 credits)	Prerequisites: Culinary Arts Corequisites: None	

Level 4

Course	Prerequisites Corequisites	Career Clusters
Practicum in Culinary Arts First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits)	Prerequisites: Culinary Arts Corequisites: None	

* Indicates course is included in more than one program of study.

For additional information on the **Hospitality and Tourism Career Cluster**, contact cte@tea.texas.gov or visit <https://tea.texas.gov/cte>

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