



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

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| Level 1 | <ul style="list-style-type: none"> Principles of Hospitality and Tourism Introduction to Culinary Arts |
| Level 2 | <ul style="list-style-type: none"> Culinary Arts Entrepreneurship I Food Technology and Safety Foundations of Restaurant Management |
| Level 3 | <ul style="list-style-type: none"> Advanced Culinary Arts Event and Meeting Planning Tourism Marketing Concepts and Applications Food Processing Food Processing + Agricultural Laboratory and Field Experience |
| Level 4 | <ul style="list-style-type: none"> Food Science Practicum in Culinary Arts Practicum in Culinary Arts + Extended Practicum in Culinary Arts Practicum in Event and Meeting Planning Practicum in Event and Meeting Planning + Extended Practicum in Hospitality Services Practicum in Hospitality Services Practicum in Hospitality Services + Extended Practicum in Hospitality Services Practicum in Entrepreneurship Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship Career Preparation for Programs of Study Career Preparation for Programs of Study + Extended Career Preparation |



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



Work-Based Learning and Expanded Learning Opportunities

Work-Based 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 Participate in Texas Restaurant and Foodservice Management Organization

Aligned Industry-Based Certifications

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| <ul style="list-style-type: none"> Certified Culinarian (CC) Certified Fundamentals Cook Certified Fundamentals Pastry Cook Certified Pastry Culinarian (CPC) Certified Restaurant Professional Commercial Foods Culinary Meat Selection & Cookery Certification Food Protection Manager Certification | <ul style="list-style-type: none"> Food Safety & Science Certification Hospitality and Tourism Specialist ManageFirst Professional Meat Evaluation Certification Pre-Professional Certification in Culinary Arts Pre-Professional Certification in Food Science Fundamentals ServSafe Manager |
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Example Aligned Occupations

Food Service Managers

Median Wage: \$61,748
Annual Openings: 2,941
10-Year Growth: 15%

Chefs and Head Cooks

Median Wage: \$48,557
Annual Openings: 2,699
10-Year Growth: 37%

General and Operations Managers

Median Wage: \$96,046
Annual Openings: 44,419
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/ht-culinary-arts-extended.pdf>