# Hospitality and Tourism Career ClusterStatewide Program of Study: Culinary Arts; Hospitality and Tourism Career Cluster

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| **Level 1** | Introduction to Culinary Arts |
| **Level 2** | Culinary Arts |
| **Level 3** | Advanced Culinary Arts |
| **Level 4** | Practicum in Culinary Arts |

| **HIGH SCHOOL/ INDUSTRY CERTIFICATION** | **CERTIFICATE/ LICENSE\*** | **ASSOCIATE’S DEGREE** | **BACHELOR’S DEGREE** | **MASTER’S/ DOCTORAL PROFESSIONAL DEGREE** |
| --- | --- | --- | --- | --- |
| Certified Fundamentals Cook | Certified Chef | Hotel and Restaurant Management | Hotel and Restaurant Management | Hotel and Restaurant Management |
| Certified Fundamentals Pastry Cook | Foodservice Management Professional | Restaurant Culinary and Catering Management | Food Service  Systems Administration/  Management | Food Service  Systems Administration/  Management |
| ServSafe Manager | Comprehensive Food Safety | Hospitality Administration/  Management, General | Hospitality Administration/  Management, General | Hospitality Administration/  Management, General |
| ManageFirst Professional | Certified Food and Beverage Executive | Culinary Arts/ Chef Training | Culinary Science and Food Service Management | Business Administration Management, General |

Additional industry-based certification information is available on the TEA CTE website. For more information on postsecondary options for this program of study, visit TXCTE.org.

| **Occupations** | **Median Wage** | **Annual Openings** | **% Growth** |
| --- | --- | --- | --- |
| Food and Beverage Managers | $55,619 | 1,561 | 28% |
| Chef and Head Cooks | $43,285 | 1,366 | 25% |
| Food Science Technicians | $34,382 | 236 | 11% |

**WORK BASED LEARNING AND EXPANDED**

**LEARNING OPPORTUNITIES**

| **Exploration Activities:** | **Work Based Learning**  **Activities:** |
| --- | --- |
| Family, Career, and Community Leaders of America (FCCLA), SkillsUSA, American Culinary Federation, Texas Restaurant Association | Plan a catering event or work for a catering company; participate in a cooking course; work in a restaurant; cook at home |

The Culinary Arts program of study introduces CTE learners to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.

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**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.**

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry Endorsement. Revised - July 2020

## COURSE INFORMATION

| **COURSE**  **NAME** | **SERVICE ID** | **PREREQUISITES (PREQ)**  **COREQUISITES (CREQ)** | **Grade** |
| --- | --- | --- | --- |
| Introduction to Culinary Arts | 13022550 (1 credit) | None | 9-12 |
| Culinary Arts | 13022600 (2 credits) | None | 10-12 |
| Advanced Culinary Arts | 13022650 (2 credits) | PREQ: Culinary Arts | 10-12 |
| Practicum in Culinary Arts | 13022700 (2 credits)  13022705 (3 credits)  13022710 (2 credits)  13022715 (3 credits) | PREQ: Culinary Arts | 11-12 |
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FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER, PLEASE CONTACT:  
[CTE@tea.texas.gov](mailto:CTE@tea.texas.gov)

<https://tea.texas.gov/cte>

(District) offers career and technical education programs in (types of programs offered). Admission to these programs is based on (admission standards). It is the policy of (District) not to discriminate on the basis of race, color, national origin, sex or handicap in its vocational programs, services or activities as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended. It is the policy of (District) not to discriminate on the basis of race, color, national origin, sex, handicap, or age in its employment practices as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; the Age Discrimination Act of 1975, as amended; and Section 504 of the Rehabilitation Act of 1973, as amended. (District) will take steps to assure that lack of English language skills will not be a barrier to admission and participation in all educational and vocational programs. For information about your rights or grievance procedures, contact the Title IX Coordinator at (physical address of Coordinator) (email address of Title IX Coordinator), (phone number of Title IX Coordinator), and the Section 504 Coordinator at (physical address of Coordinator), (email address of Section 504 Coordinator), (phone number of Section 504 Coordinator)