



# 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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|----------------|---|
| <b>Level 1</b> | • Introduction to Culinary Arts         |
| <b>Level 2</b> | • Culinary Arts<br>• Entrepreneurship 1 |
| <b>Level 3</b> | • Advanced Culinary Arts                |
| <b>Level 4</b> | • Practicum in Culinary Arts            |

### Aligned Advanced Academic Courses

<b>AP</b>	AP Chemistry
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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



Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement.



### 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 & Tourism Cluster

*Business and Industry Endorsement*

### Culinary Arts Program of Study

Introduction to Culinary Arts  
(1 Credit)  
9th-10th

Entrepreneurship 1  
(1 Credit)  
9th-12th

Culinary Arts  
(2 Credits)  
10th-12th

Advanced Culinary Arts  
(2 Credits)  
11th-12th

Practicum in Culinary Arts  
(2 Credits)  
12th

