



Level 1 Introduction to Culinary Arts

Level 2 Culinary Arts

Level 3 Advanced Culinary Arts

Level 4 Practicum in Culinary Arts

Career Preparation I

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

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	Plan a catering event or work for a catering company; participate in a cooking course; work in a restaurant; cook at home

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.

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.



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**. To complete the Culinary Arts POS, you must complete three or more courses for four or more credits, including one level three or level four course within the same program of study. Revised - July 2020



COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITS (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)	PREQ: Culinary Arts	11-12
Career Preparation I	12701300 (2 credits)	None	11-12

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER, PLEASE CONTACT:

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

The Big Spring Independent School District offers career and technical education programs in Family and Consumer Sciences, Trade and Industrial Education, Business Education Career Preparation, and Industrial Technology Education. Admission to these programs is based on interest, aptitude, age appropriateness, and class space available. It is the policy of the Big Spring Independent School District not to discriminate on the basis of race, color, national origin, sex, or handicap in its career and technology 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 Big Spring Independent School 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. The Big Spring Independent School 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 and/or the Section 504 Coordinator, at Big Spring I.S.D., Administrative Offices, 708 11th Place, Big Spring, Texas 79720, Phone Number (432) 264-3600.