

# 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.

## Culinary Arts Big Spring HS Program of Study



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.

### Secondary Courses for High School Credit

#### Level 1

- Introduction to Culinary Arts

#### Level 2

- Culinary Arts

#### Level 3

- Advanced Culinary Arts

#### Level 4

- Practicum in Culinary Arts
- Career Preparation I

### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Participate in Family, Career, and Community Leaders of America, SkillsUSA, American Culinary Federation, or the Texas Restaurant Association

#### Work-Based Learning Activities

- Plan a catering event or work for a catering company
- Participate in a cooking course
- Work in a restaurant

### Industry-Based Certifications

- Commercial Foods
- Pre-Professional Certification in Culinary Arts
- ServSafe Manager

### Postsecondary Opportunities

#### Associates Degrees

- Hotel and Restaurant Management
- Restaurant Culinary and Catering Management
- Hospitality Administration/ Management, General
- Culinary Arts/ Chef Training

#### Bachelor's Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Culinary Science and Food Service Management

#### Master's, Doctoral, and Professional Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Business Administration Management, General



### Aligned Occupations

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%

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement. Revised – August 2022

# Culinary Arts Course Information

## Level 1

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Introduction to Culinary Arts	13022550 (1 credit)	None	None
Principles of Hospitality and Tourism	13022200 (1 credit)	None	None

## Level 2

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Culinary Arts	N1302268 (1 credit)	None	None

## Level 3

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Advanced Culinary Arts	13022650 (2 credits)	Culinary Arts	None

## Level 4

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Practicum in Culinary Arts	13022700 (2 credits) 13022705 (3 credits) 13022710 (2 credits) 13022715 (3 credits)	Culinary Arts	None
Career Preparation I	12701300 (2 credits) 12701305 (3 credits)	None	None

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER,  
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<https://tea.texas.gov/cte>

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