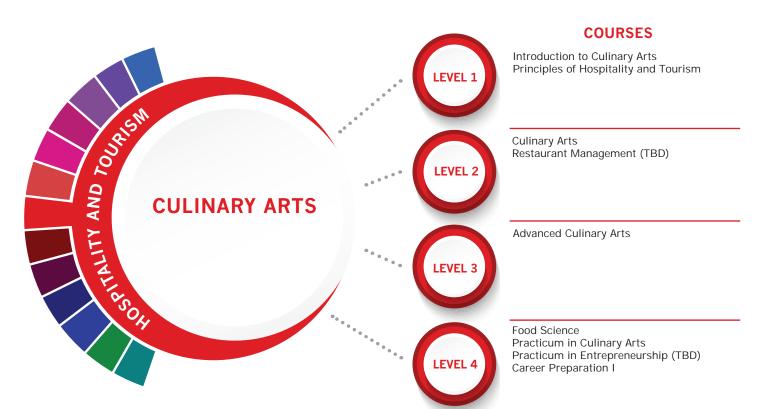


Local Implementation Considerations:

Students completing two or more courses for two or more credits within a program of study earn concentrator status for Perkins V federal accountability reporting.

Proposed Indicator: Students finishing three or more courses for four or more credits with one course from level 3 or 4 within a program of study earn completer status for federal accountability reporting.





#### **POSTSECONDARY OPTIONS**

HIGH SCHOOL/ INDUSTRY	CERTIFICATE/	ASSOCIATE'S	BACHELOR'S	MASTER'S/ ELOR'S DOCTORAL	OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
CERTIFICATION	LICENSE*	DEGREE	DEGREE	PROFESSIONAL DEGREE	Food Service Managers	\$55,619	1,561	28%
Certified Fundamentals	Certified Chef	Hotel and	d Restaurant Mar	nagement				
Cook					Chef and Head Cooks	\$43,285	1,366	25%
Certified Fundamentals Pastry Cook	Foodservice Management Professional	Restaurant Culinary and Catering Management		ce Systems n/Management	Food Science Technicians	\$34,382	236	11%
ServSafe Manager	Comprehensive Food Safety	Hospitality Administration/Management, General			Food and Beverage Managers	\$55,619	1,561	28%
ManageFirst Professional	Certified Food and Beverage	Culinary Arts/ Culinary Business Chef Training Science and Administration			WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES			
	Executive		Food Service Management	Management, General	Exploration Activiti Family, Career,		areer Prep Ac lan a catering	
Additional indus	stry based certificat	Community Leaders of work for a caterir America (FCCLA), company; partici		cipate in a				
For more in	nformation on p stud	SkillsUSA, American Culinary Federation,Texas Restaurant Association						

The Culinary Arts program of study introduces students 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. Program of Study Draft for Public Comment June 2019



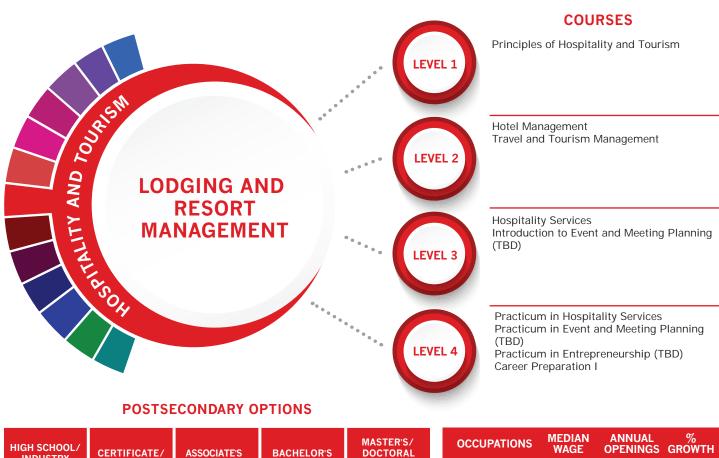
# **COURSE INFORMATION**

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ) RECOMMENDED REQUISITES (RPREQ or RCREQ)	GRADE
Introduction to Culinary Arts	13022550	RPREQ: Principles of Hospitality and Tourism	9-10
Principles of Hospitality and Tourism	13022200	None	9-12
Culinary Arts	13022600	RPREQ: Principles of Hospitality and Tourism and Introduction to Culinary Arts	10-12
Restaurant Management	TBD	TBD	TBD
Advanced Culinary Arts	13022650	PREQ: Culinary Arts	10-12
Food Science	13023000	PREQ: 3 units of science, including Chemistry and Biology; RPREQ: Principles of Hospitality and Tourism	11-12
Practicum in Culinary Arts	13022700 (2 credits) 13022705 (3 credits)	PREQ: Culinary Arts	11-12
Practicum in Entrepreneurship	TBD	TBD	TBD
Career Preparation I	12701300 (2 credits) 12701305 (3 credits)	None	11-12

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

Debbie Wieland | Debbie.Wieland@tea.texas.gov

https://tea.texas.gov/cte



HIGH SCHOOL/ INDUSTRY	CERTIFICATE/	ASSOCIATE'S	BACHELOR'S	BACHELOR'S DEGREE BACHELOR'S DEGREE BACHELOR'S DOCTORAL PROFESSIONAL DEGREE	OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH	
CERTIFICATION	LICENSE*	DEGREE	DEGREE		General and Operations Managers	\$107,640	18,679	20%	
Certified Hospitality & Tourism Management Professional	Certified Hospitality Supervisor	Hotel/Motel Administration /Management	Administration	itality /Management, ieral	Lodging Managers	\$48,381	396	19%	
Certified Associate in Project Management	Certified Hotel Administrator	Business Adr	ninistration and Management, General		Administrative Services Managers	\$96,138	2,277	21%	
Entrepreneurship and Small Business	Certification in Hotel Industry Analytics	Tourism and Travel Services Management	Hotel and Restaurant Management	Hospitality Administration					
	Certified Guest Service	Business Administration	Marketing/ Management, General		WORK BASED LEARNING AND EXPANDE LEARNING OPPORTUNITIES				
	Professional	and Management			Exploration Activi Family, Career, ar	id Int	reer Prep Ac ern at a resoi	rt or	
Additional indus	Additional industry based certification information is available from the TEA CTE website.							roperty; hotel, summer	
For more in	nformation on p	American Hotel and camp or theme park; Lodging Association			park;				

study, visit TXCTE.org.

### The Lodging and Resort Management program of study introduces students to occupations and educational opportunities related to the logistical and operational management of lodging and resorts. This program of study also explores opportunities related to human resources, financial analysis, and marketing.



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 learn 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 Lodging and Resort Management program of study will fulfill requirements of the Business and Industry Endorsement. Program of Study Draft for Public Comment June 2019



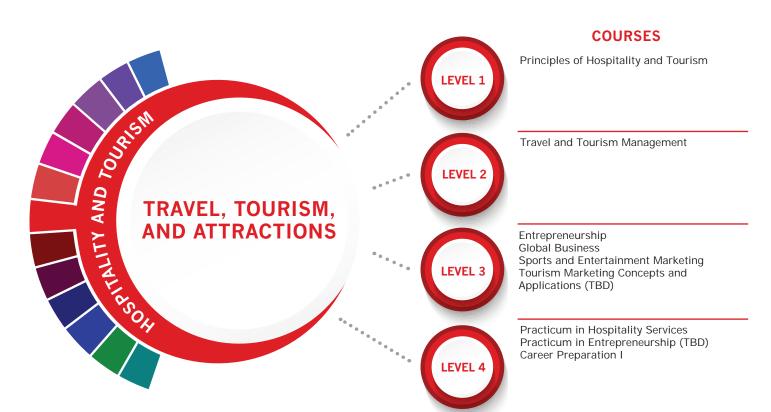
### **COURSE INFORMATION**

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ) RECOMMENDED PREREQUISITES (RPREQ) RECOMMENDED COREQUISITIES (CREQ)	GRADE
Principles of Hospitality and Tourism	13022200	None	9-12
Hotel Management	13022300	RPREQ: Principles of Hospitality and Tourism	10-12
Travel and Tourism Management	13022500	RPREQ: Principles of Hospitality and Tourism	10-12
Hospitality Services	13022800	RPREQ: Principles of Hospitality and Tourism, Hotel Management, and Travel and Tourism Management	11-12
Introduction to Event and Meeting Planning	TBD	TBD	TBD
Practicum in Hospitality Services	13022900 (2 credits) 13022905 (3 credits)	RPREQ: Hospitality Services	11-12
Practicum in Event and Meeting Planning	TBD	TBD	TBD
Practicum in Entrepreneurship	TBD	TBD	TBD
Career Preparation I	12701300 (2 credits) 12701305 (3 credits)	None	11-12

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

Debbie Wieland | Debbie.Wieland@tea.texas.gov

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#### **POSTSECONDARY OPTIONS**

HIGH SCHOOL/ INDUSTRY	CERTIFICATE/	ASSOCIATE'S	BACHELOR'S	MASTER'S/ DOCTORAL PROFESSIONAL DEGREE	OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
CERTIFICATION	LICENSE*	DEGREE	DEGREE		Advertising and Promotions	\$94,515	164	20%
Certified Hospitality and Tourism Management Professional	Travel and Tourism Professional	Tourism Management			Managers Market Research Analysts and Marketing Specialists	\$54,850	875	21%
Entrepreneursh ip and Small Business	Certified Tourism Executive	Business Administration and Management, General			Fundraisers	\$70,346	4,664	40%
Certified Associate in Project Management	Communication Management Professional	Tourism and Travel Services Management	Tourism Management	Recreation and Resources Development	Marketing Managers	\$144,269	1,297	32%
	Certified Marketing	Tourism and Travel Services					NG AND EXP ORTUNITIES	
	Analyst	Marketing	Management	Tourism Sciences	Exploration Activities: Career Prep Act Family, Career, and Work at a local t			
Additional industry based certification information is available from the TEA CTE website.					Community Leaders of America (FCCLA),attraction or theme park work at a summer campSkillsUSA, Texas Travel Industry Associationvolunteer at a local community event (fair or			
For more in								

study, visit TXCTE.org.

The Travel, Tourism, and Attractions program of study introduces students to occupations and educational opportunities related to the marketing or sales of travel and tourism services. This program of study allows students to learn how to plan, direct, and coordinate marketing or business policies and programs, including identifying potential customers and determining demand and promotional strategies for products and services.



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 learn 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 Travel, Tourism, and Attractions program of study will fulfill requirements of the Business<br/>and Industry Endorsement.Program of Study Draft for Public Comment June 2019



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# **COURSE INFORMATION**

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ) RECOMMENDED PREREQUISITES (RPREQ) RECOMMENDED COREQUISITIES (CREQ)	GRADE
Principles of Hospitality and Tourism	13022200	None	9-12
Travel and Tourism Management	13022500	RPREQ: Principles of Hospitality and Tourism	10-12
Entrepreneurship	13034400	RPREQ: Principles of Business, Marketing, and Finance	10-12
Global Business	13011800	None	10-12
Sports and Entertainment Marketing	13034600	RPREQ: Principles of Business, Marketing, and Finance	9-12
Tourism Marketing Concepts and Applications	TBD	TBD	TBD
Practicum in Hospitality Services	13022900 (2 credits) 13022905 (3 credits)	RPREQ: Hospitality Services	11-12
Practicum in Entrepreneurship	TBD	TBD	TBD
Career Preparation I	12701300 (2 credits) 12701305 (3 credits)	None	11-12

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

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