



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

- | | |
|----------------|---|
| Level 1 | <ul style="list-style-type: none"> Principles of Hospitality and Tourism Introduction to Culinary Arts |
| Level 2 | <ul style="list-style-type: none"> Culinary Arts Entrepreneurship I Food Technology and Safety Foundations of Restaurant Management |
| Level 3 | <ul style="list-style-type: none"> Advanced Culinary Arts Introduction to Event and Meeting Planning Tourism Marketing Concepts and Applications Food Processing + Agricultural Laboratory and Field Experience |
| Level 4 | <ul style="list-style-type: none"> Food Science Practicum in Entrepreneurship Practicum in Culinary Arts Practicum in Culinary Arts + Extended Practicum in Culinary Arts Practicum in Event and Meeting Planning Practicum in Hospitality Services Practicum in Hospitality Services + Extended Practicum in Hospitality Services Career Preparation for Programs of Study Career Preparation for Programs of Study + Extended Career Preparation |

Aligned Advanced Academic Courses

| | |
|--------------------|--|
| AP or IB | AP Chemistry IB Chemistry SL |
| Dual Credit | Dual credit offerings will vary by Local Educational Agency. |

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

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|--|---|
| Work-Based Learning Activities | <ul style="list-style-type: none"> 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 | <ul style="list-style-type: none"> Participate in FCCLA Participate in SkillsUSA Participate in American Culinary Association or the Texas Restaurant Association |

Aligned Industry-Based Certifications

- | | |
|---|--|
| <ul style="list-style-type: none"> Certified Fundamentals Cook Certified Fundamentals Pastry Cook Certified Hospitality and Tourism Management Professional Commercial Foods Culinary Meat Selection and Cookery Certification | <ul style="list-style-type: none"> Food Protection Manager Certification Food Safety and Science Certification ManageFirst Professional Pre-Professional Certification in Culinary Arts Pre-Professional Certification in Food Science Fundamentals 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/Licensures

- 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 and Tourism Career Cluster

Statewide Program of Study: Culinary Arts

Course Information

Level 1

| Course | Prerequisites Corequisites | Career Clusters |
|---|--|-----------------|
| Principles of Hospitality and Tourism 13022200 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None | |
| Introduction to Culinary Arts 13022550 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisite: Principles of Hospitality and Tourism Recommended Corequisites: None | |

Level 2

| Course | Prerequisites Corequisites | Career Clusters |
|--|---|-----------------|
| Culinary Arts 13022600 (2 credits) | Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts Recommended Corequisites: None | |
| Entrepreneurship I* 13011101 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Business, Marketing and Finance Recommended Corequisites: None | |
| Food Technology and Safety* 13001300 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None | |
| Foundations of Restaurant Management N1302268 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisite: Principles of Hospitality and Tourism Recommended Corequisites: None | |

Level 3

| Course | Prerequisites Corequisites | Career Clusters |
|--|--|-----------------|
| Advanced Culinary Arts 13022650 (2 credits) | Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None | |
| Introduction to Event and Meeting Planning* N1302269 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism, Hotel Management and/or Travel and Tourism Management Recommended Corequisites: None | |
| Tourism Marketing Concepts and Applications* N1302270 (1 credit) | Prerequisites: None Corequisites: None Recommended Prerequisite: Principles of Hospitality and Tourism Recommended Corequisites: None | |
| Food Processing + Agricultural Laboratory and Field Experience* 13001410 (2 credits) | Prerequisites: None Corequisites: None Recommended Prerequisites: Food Technology and Safety Recommended Corequisites: None | |

* Indicates course is included in more than one program of study.

For additional information on the Hospitality and Tourism career cluster, contact cte@tea.texas.gov or visit <https://tea.texas.gov/cte>



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Hospitality and Tourism Career Cluster

Statewide Program of Study: Culinary Arts

Course Information

Level 4

| Course | Prerequisites Corequisites | Career Clusters |
|--|--|-----------------|
| Food Science* 13023000 (1 credit) | Prerequisites: Three units of science, including Chemistry and Biology Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None | |
| Practicum in Entrepreneurship* 13011111 (2 credits) | Prerequisites: None Corequisites: None Recommended Prerequisites: Entrepreneurship I and Entrepreneurship II Recommended Corequisites: None | |
| Practicum in Culinary Arts First Time Taken: 13022700 (2 credits) Second Time Taken: 13022710 (2 credits) | Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None | |
| Practicum in Culinary Arts + Extended Practicum in Culinary Arts First Time Taken: 13022705 (3 credits) Second Time Taken: 13022715 (3 credits) | Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None | |
| Practicum in Event and Meeting Planning* N1302275 (2 credits) | Prerequisites: None Corequisites: None Recommended Prerequisites: Introduction to Event Meeting and Planning and Hospitality Services Recommended Corequisites: None | |

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Hospitality and Tourism Career Cluster

Statewide Program of Study: Culinary Arts

Course Information

Level 4

| Course | Prerequisites Corequisites | Career Clusters |
|---|---|-----------------|
| Practicum in Hospitality Services* First Time Taken 13022900 (2 credits) Second Time Taken 13022910 (2 credits) | Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None | |
| Practicum in Hospitality Services + Extended Practicum in Hospitality Services* First Time Taken: 13022905 (3 credits) Second Time Taken: 13022915 (3 credits) | Prerequisites: None Corequisites: None Recommended Prerequisites: Hospitality Services Recommended Corequisites: None | |
| Career Preparation for Programs of Study* First Time Taken: 12701121 (2 credits) | Prerequisites: At least one level 2 or higher career technical education course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: | |
| Career Preparation for Programs of Study + Extended Career Preparation* First Time Taken: 12701141 (3 credits) | Prerequisites: at least one level 2 or higher in a Career Technical Education course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None | |

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