



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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|----------------|---|
| 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 Event and Meeting Planning Tourism Marketing Concepts and Applications Food Processing Food Processing + Agricultural Laboratory and Field Experience |
| Level 4 | <ul style="list-style-type: none"> Food Science Practicum in Culinary Arts Practicum in Culinary Arts + Extended Practicum in Culinary Arts Practicum in Event and Meeting Planning Practicum in Event and Meeting Planning + Extended Practicum in Hospitality Services Practicum in Hospitality Services Practicum in Hospitality Services + Extended Practicum in Hospitality Services Practicum in Entrepreneurship Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship Career Preparation for Programs of Study Career Preparation for Programs of Study + Extended Career Preparation |



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



Work-Based Learning and Expanded Learning Opportunities

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 Texas Restaurant and Foodservice Management Organization

Aligned Industry-Based Certifications

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| <ul style="list-style-type: none"> Certified Culinarian (CC) Certified Fundamentals Cook Certified Fundamentals Pastry Cook Certified Pastry Culinarian (CPC) Certified Restaurant Professional Commercial Foods Culinary Meat Selection & Cookery Certification Food Protection Manager Certification | <ul style="list-style-type: none"> Food Safety & Science Certification Hospitality and Tourism Specialist ManageFirst Professional Meat Evaluation Certification Pre-Professional Certification in Culinary Arts Pre-Professional Certification in Food Science Fundamentals ServSafe Manager |
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Example Aligned Occupations

Food Service Managers

Median Wage: \$61,748
Annual Openings: 2,941
10-Year Growth: 15%

Chefs and Head Cooks

Median Wage: \$48,557
Annual Openings: 2,699
10-Year Growth: 37%

General and Operations Managers

Median Wage: \$96,046
Annual Openings: 44,419
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/ht-culinary-arts-extended.pdf>



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 Prerequisites: 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* 13022720 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	

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

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 3

Course	Prerequisites Corequisites	Career Clusters
Advanced Culinary Arts 13022650 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Event and Meeting Planning* 13022730 (1 credit)	Prerequisites: At least one credit in a course from the Hospitality and Tourism career cluster Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism, Hotel Management, or Travel and Tourism Management Recommended Corequisites: None	
Tourism Marketing Concepts and Applications* N1302270 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	
Food Processing 13001400 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Food Technology and Safety 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	

Level 4

Course	Prerequisites Corequisites	Career Clusters
Food Science 13023000 (1 credit)	Prerequisites: One credit in biology, one credit in chemistry, and at least one credit in a Level 2 or higher course from the Hospitality and Tourism or Agriculture, Food, and Natural Resources career clusters Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism 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	

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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 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* First Time Taken 13022920 (2 credits) Second Time Taken 13022930 (2 credits)	Prerequisites: A minimum of two credits with at least one credit in a Level 2 or higher course from the Hospitality and Tourism career cluster Corequisites: None Recommended Prerequisites: Event and Meeting Planning Recommended Corequisites: None	
Practicum in Event and Meeting Planning + Extended Practicum in Hospitality Services* First Time Taken 13022925 (3 credits) Second Time Taken 13022935 (3 credits)	Prerequisites: A minimum of two credits with at least one credit in a Level 2 or higher course from the Hospitality and Tourism career cluster Corequisites: None Recommended Prerequisites: Event and Meeting Planning Recommended Corequisites: None	
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	

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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 Entrepreneurship* 13011111 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Entrepreneurship I and Entrepreneurship II, or successful completion of at least two courses in a CTE program of study Recommended Corequisites: None	
Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship* First Time Taken: 13011121 (3 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Entrepreneurship I and Entrepreneurship II, or successful completion of at least two courses in a CTE program of study Recommended Corequisites: None	
Career Preparation for Programs of Study* First Time Taken: 12701121 (2 credits)	Prerequisites: At least one Level 2 or higher CTE course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Career Preparation for Programs of Study + Extended Career Preparation* First Time Taken: 12701141 (3 credits)	Prerequisites: At least one Level 2 or higher CTE course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

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