HOSPITALITY AND TOURISM

- CULINARY ARTS
- LODGING AND RESORT MANAGEMENT
- TRAVEL, TOURISM, AND ATTRACTIONS

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.

Texas Education Agency

COURSES

LEVEL 1
Introduction to Culinary Arts
Principles of Hospitality and Tourism

LEVEL 2
Culinary Arts
Foundations of Restaurant Management (TBD)

LEVEL 3
Advanced Culinary Arts

LEVEL 4
Food Science
Practicum in Culinary Arts
Practicum in Entrepreneurship (TBD)
Career Preparation I

POSTSECONDARY OPTIONS

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

Additional industry based certification information is available from the TEA CTE website.

For more information on postsecondary options for this program of study, visit TXCTE.org.

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:

Family, Career, Community Leaders of America (FCCLA), SkillsUSA, American Culinary Federation,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; cook at home

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.
Approved Statewide Program of Study - September 2019

Texas Education Agency

COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Introduction to Culinary Arts	13022550 (1 credit)	None	9-12
Principles of Hospitality and Tourism	13022200 (1 credit)	None	9-12
Culinary Arts	13022600 (2 credits)	None	10-12
Foundations of Restaurant Management	TBD	TBD	TBD
Advanced Culinary Arts	13022650 (2 credits)	PREQ: Culinary Arts	10-12
Food Science	13023000 (1 credit)	PREQ: 3 units of science, including Chemistry and Biology	11-12
Practicum in Culinary Arts	13022700 (2 credits) 13022705 (3 credits) 13022710 (2 credits) 13022715 (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:

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HOSPITALITY AND TOURISM

LODGING AND RESORT MANAGEMENT

COURSES

LEVEL 1
Principles of Hospitality and Tourism

LEVEL 2
Hotel Management
Travel and Tourism Management

LEVEL 3
Hospitality Services
Introduction to Event and Meeting Planning (TBD)

LEVEL 4
Practicum in Hospitality Services
Practicum in Event and Meeting Planning (TBD)
Practicum in Entrepreneurship (TBD)
Career Preparation I

POSTSECONDARY OPTIONS

HIGH SCHOOL/ INDUSTRY CERTIFICATION	CERTIFICATE/ LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL PROFESSIONAL DEGREE
Certified Hospitality & Tourism Management Professional	Certified Hospitality Supervisor	Hotel/Motel Administration/Management	Hospitality Administration/Management, General	
Certified Associate in Project Management	Certified Hotel Administrator	Business Administration and Management, General		
Entrepreneurship and Small Business	Certification in Hotel Industry Analytics	Tourism and Travel Services Management	Hotel and Restaurant Management	Hospitality Administration
	Certified Guest Service Professional	Business Administration and Management	Marketing/ Management, General	

Additional industry based certification information is available from the TEA CTE website.

For more information on postsecondary options for this program of study, visit TXCTE.org.

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
General and Operations Managers	$107,640	18,679	20%
Lodging Managers	$48,381	396	19%
Administrative Services Managers	$96,138	2,277	21%
Meeting, Convention, and Event Planners	$47,446	1,083	21%

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES

Exploration Activities:
Family, Career, and Community Leaders of America (FCCLA), American Hotel and Lodging Association

Work Based Learning Activities:
Intern at a resort or lodging property; work at a hotel, summer camp or theme park;

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.

Approved Statewide Program of Study - September 2019

Texas Education Agency

COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Principles of Hospitality and Tourism	13022200 (1 credit)	None	9-12
Hotel Management	13022300 (1 credit)	None	10-12
Travel and Tourism Management	13022500 (1 credit)	None	10-12
Hospitality Services	13022800 (2 credits)	None	11-12
Introduction to Event and Meeting Planning	TBD	TBD	TBD
Practicum in Hospitality Services	13022900 (2 credits) 13022905 (3 credits) 13022910 (2 credits) 13022915 (3 credits)	None	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:

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TRAVEL, TOURISM, AND ATTRACTIONS

HOSPITALITY AND TOURISM

COURSES

LEVEL 1
Principles of Hospitality and Tourism

LEVEL 2
Travel and Tourism Management
Entrepreneurship
Sports and Entertainment Marketing

LEVEL 3
Global Business
Tourism Marketing Concepts and Applications (TBD)

LEVEL 4
Practicum in Hospitality Services
Practicum in Entrepreneurship (TBD)
Career Preparation I

POSTSECONDARY OPTIONS

HIGH SCHOOL/ INDUSTRY CERTIFICATION	CERTIFICATE/ LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL PROFESSIONAL DEGREE
Certified Hospitality and Tourism Management Professional	Travel and Tourism Professional	Tourism Management		
Entrepreneurship and Small Business	Certified Tourism Executive	Business Administration and Management, General		
Certified Associate in Project Management	Communication Management Professional	Tourism and Travel Services Management	Tourism Management	Recreation and Resources Development
	Certified Marketing Analyst	Tourism and Travel Services Marketing	Sport Event and Tourism Management	Recreation, Park, and Tourism Sciences

Additional industry based certification information is available from the TEA CTE website.

For more information on postsecondary options for this program of study, visit TXCTE.org.

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
Advertising and Promotions Managers	$94,515	164	20%
Fundraisers	$54,850	875	21%
Market Research Analysts and Marketing Specialists	$70,346	4,664	40%
Marketing Managers	$144,269	1,297	32%

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES

Exploration Activities:
Family, Career, and Community Leaders of America (FCCLA), SkillsUSA, Texas Travel Industry Association

Work Based Learning Activities:
Work at a local tourist attraction, theme park, or summer camp; volunteer at a local community event (fair or rodeo)

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 and Industry Endorsement.

Approved Statewide Program of Study - September 2019

Texas Education Agency

COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Principles of Hospitality and Tourism	13022200 (1 credit)	None	9-12
Travel and Tourism Management	13022500 (1 credit)	None	10-12
Entrepreneurship	13034400 (1 credit)	None	10-12
Sports an Entertainment Marketing	13034600 (.5 credit)	None	9-12
Global Business	13011800 (.5 credit)	None	10-12
Tourism Marketing Concepts and Applications	TBD	TBD	TBD
Practicum in Hospitality Services	13022900 (2 credits) 13022905 (3 credits) 13022910 (2 credits) 13022915 (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

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