

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



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 ¹

Level 3

- Advanced Culinary Arts ²

Level 4

- Practicum in Culinary Arts



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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities

- Texas Restaurant Association (ProStart)

Work-Based Learning Activities

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

Industry-Based Certifications

- Pre-Professional Certification in Culinary Arts ¹
- ServSafe Manager ²



Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Food Service Managers	\$63,000	3,500	27%
Chef and Head Cooks	\$46,300	950	37%
Food Science Technicians	\$43,000	230	18%

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement. Revised – January 2023

Culinary Arts Course Information

Level 1

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE LEVEL(S)
Introduction to Culinary Arts	13022550 (1 credit)	None	9

Level 2

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE LEVEL(S)
Culinary Arts	13022600 (2 credits)	Introduction to Culinary Arts	10

Level 3

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE LEVEL(S)
Advanced Culinary Arts	13022650 (2 credits)	Culinary Arts	11

Level 4

COURSE NAME	SERVICE ID	PREREQUISITES	GRADE LEVEL(S)
Practicum in Culinary Arts	13022700 (2 credits)	Advanced Culinary Arts	12

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER,
PLEASE CONTACT YOUR CAMPUS CTE COUNSLOR
<https://tea.texas.gov/cte>

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