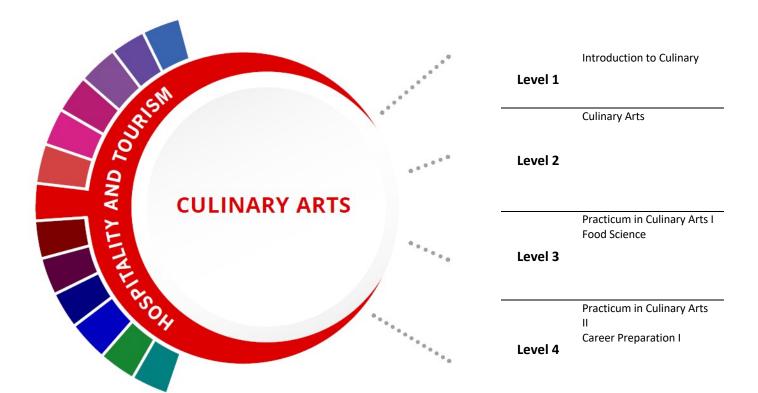


CULINARY ARTS





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

Additional industry-based certification information is available on 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 Bridge Elektrica Files Extra Files Es					
LEARNING OPPORTUNITIES					
	Work Based Learning				
Exploration Activities:	Activities:				
Family, Career, and Community Leaders	Plan a catering event or work for a				
of America (FCCLA), American Culinary	catering company; participate in a				
Federation, Texas Restaurant	cooking course; work in a restaurant;				
Association	cook at home				

WORK BASED LEARNING AND EXPANDED

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.



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. Revised - July 2020



COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITS (PREQ) COREQUISITES (CREQ)	Grade
5338 Introduction to Culinary Arts	13022550 (1 credit)	None	9-12
5340 Culinary Arts	13022600 (2 credits)	PREQ: Intro to Culinary Arts	10-12
5335 Food Science	13023000 (1 credit)	PREQ: 3 units of Science, including Biology and Chemistry Recommended PREQ: 1 course from Culinary Arts	11-12
5350 Practicum in Culinary Arts I	13022700 (2 credits)	PREQ: Culinary Arts	11-12
5353 Practicum in Culinary Arts II	13022710 (2 credits)	PREQ: Practicum in Culinary Arts I	12
5090 Career Preparation I 5091 Career Preparation I/Ext	12701300 (2 credits) 12701305 (3 credits)	None	11-12

HOSPITALITY AND TOURISM CAREER CLUSTER
CULINARY ARTS