

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 Statewide Program of Study



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
- Principles of Hospitality and Tourism

Level 2

- Culinary Arts

Level 3

- Advanced Culinary Arts

Level 4

- Career Preparation I

Postsecondary Opportunities

Associates Degrees

- Restaurant Culinary and Catering Management
- Culinary Arts/ Chef Training

Bachelor's Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- 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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities

- Participate in Family, Career, and Community Leaders of America (FCCLA)

Work-Based Learning Activities

- Participate in events using the food truck

Industry-Based Certifications

- Culinary Meat Selection & Cookery Certification
- ServSafe Manager



Aligned Occupations

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%

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement. Revised – August 2022

COURSE INFORMATION

COURSE NAME	COURSE NUMBER AND CREDITS	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Principles of Hospitality and Tourism	8624 (1 credit)	None	9-10
Introduction to Culinary Arts	8605 (1 credit)	Principles of Hospitality and Tourism	10-11
Culinary Arts	8626 (2 credits)	Introduction to Culinary Arts	11-12
Advanced Culinary Arts	8628 (2 credits)	Culinary Arts	12
Career Preparation I	8606 (3 credits)	None	12

COURSE DESCRIPTIONS

Principles of Hospitality & Tourism:

When students enroll in this course, they are brought into a hands-on learning environment. Students are introduced to the hospitality and tourism industry and investigate the many career options in travel and tourism; lodging; food and beverage; and recreation, amusement, and attraction services. Although career explorations is a main focus, students also build upon the skills and knowledge needed in the industry and learn about what it takes to function effectively in various job positions. Students are able to apply what they learn in activities such as cooking labs, event planning, and various presentations.

Introduction to Culinary Arts:

Students will be introduced to fundamental food preparation terms, concepts, and nutrition. Students will be provided an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway to culinary arts.

Culinary Arts:

Articulated Credit at the Art Institute: CUL104

Culinary Arts is a course designed to introduce students to the restaurant/hospitality industry. Students learn the fundamentals of cooking and baking, basic knife skills, restaurant equipment, and food safety and sanitation. Students receive training in workplace safety awareness through CareerSafe, and earn a food handlers permit necessary to work in food service. Students also pursue a national manager's safety and sanitation certification. Students gain workplace experience through an internship with local food service businesses. This course is for students that are interested in pursuing a career in culinary arts as a chef/pastry chef and working in the food service industry.

Advanced Culinary Arts:

This course is a unique course that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. The course supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast changing workplace.

Career Prep I:

Career Preparation I provides opportunities for students to participate in a work-based learning experience that combines classroom instruction with business and industry employment experiences.

Courses in yellow are advanced courses for endorsement purposes.

