



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.

Endorsement: **Business & Industry** 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

- 9th grade N/A
- 10th grade Elective: Entrepreneurship I (Level 2)
- 11th grade Principles of Hospitality and Tourism – (Level 1) (CTC) **AND**
 Culinary Arts (Level 2) (CTC)
- 12th grade Practicum in Culinary Arts – (Level 4) (CTC) **AND**
 Practicum in Culinary Arts II – (Level 4) (CTC)

A CTE Completer is a student who completes three or more CTE courses for four or more credits including one Level 3 or 4 (advanced level) CTE course within a program of study will fulfill the requirements of a Business and Industry Endorsement.

Aligned Industry-Based Certifications

- Certified Fundamentals Cook
- ServSafe Manager

Aligned Advanced Academic Courses

- Dual Credit courses are offered through Central Texas College. Dual Credit courses count for high school, college credit, provide significant savings to students, and a head start on the college career.
- Talk to your high school counselor for more details.



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 American Culinary Association or the Texas Restaurant Association

Log into Naviance by clicking the Clever logo or link and use the College SuperMatch Tool to find colleges offering degree plans in this field.

<https://clever.com/in/killeenisd>



Killeen ISD does not discriminate on the basis of race, color, national origin, sex, or disability in its programs or activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Rhea Bell, Title IX Coordinator, 902 N. 10th St., Killeen, TX 76541, 254-336-2822, Rhea.bell@killeenisd.org. Further nondiscrimination information can be found at [Notification of Nondiscrimination in Career and Technical Education Programs](#).



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



Example Aligned Occupations

Bakers

Median Wage: \$29,466
Annual Openings: 2,942
10-Year Growth: 26%

Chefs and Head Cooks

Median Wage: \$44,761
Annual Openings: 950
10-Year Growth: 37%

General and Operations Managers

Median Wage: \$83,220
Annual Openings: 25,450
10-Year Growth: 23%

Data Source: Texas Wages, 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/programs-of-study-additional-resources>



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Endorsement: *Business & Industry*

Statewide Program of Study: *Culinary Arts*

Course Information



IT IS IN THE BEST INTEREST OF THE STUDENT TO TAKE ALL COURSES LISTED IN EACH GRADE

Level 1 9 th Grade	Course	Prerequisites Corequisites	Career Clusters
	Principles of Hospitality and Tourism* 13022200 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Level 2 10 th Grade	Course	Prerequisites Corequisites	Career Clusters
	Entrepreneurship I* 13011101 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Business, Marketing and Finance Recommended Corequisites: None	
	Culinary Arts 13022600 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts Recommended Corequisites: None	
Level 3 11 th Grade	Course	Prerequisites Corequisites	Career Clusters
	N/A		
Level 4 12 th Grade	Course	Prerequisites Corequisites	Career Clusters
	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	

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

Armed Forces Career Information

- Culinary Specialist – U.S. Navy
- Cook/Culinary Specialist – U.S. Army
- Flight Attendant – U.S. Air Force
- Nutrition Care Specialist – U.S. Army Reserve
- Services – U.S. Air Force
- Veterinary Food Inspection Specialist – U.S. Army Reserve
- Structural Specialist – U.S. Air Force
- This is not a comprehensive list.

Local Armed Forces Recruiter Contact Information:

- Air Force – (254) 247-8992
- Army – (254) 690-8554
- Army National Guard – (903) 262-6355
- Marines – (254) 690-2626
- Navy – (254) 690-2096

See your school counselor to connect with a military recruiter for career counseling and to take the ASVAB in high school.