



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.

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

Level 1 • Introduction to Culinary Arts

Level 2 • Culinary Arts

Level 3 • Practicum in Culinary Arts I

Level 4 • Practicum in Culinary Arts II

Aligned Advanced Academic Courses

AP AP Chemistry

Dual Credit Dual credit offerings will vary by local educational agency.



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



Work-Based Learning and Expanded Learning Opportunities

Work-Based Learning Activities

- 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

- Participate in FCCLA

Aligned Industry-Based Certifications

- Food Safety and Science Certification

Mabank ISD does not discriminate on the basis of race, color, national origin, sex, disability or age 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: Mr. Clay Tracy, Assistant Superintendent of Human Resources, 310 E. Market Street, Mabank, TX 75147, 903-880-1305.



Example Aligned Occupations

Food Service Managers

Median Wage: \$61,748

Annual Openings: 2,941

10-Year Growth: 15%

Chefs and Head Cooks

Median Wage: \$48,557

Annual Openings: 2,699

10-Year Growth: 37%

General and Operations Managers

Median Wage: \$96,046

Annual Openings: 44,419

10-Year Growth: 23%

Data Source: TexasWages, 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/ht-culinary-arts-extended.pdf>