Local Implementation Considerations:

Students completing two or more courses for two or more credits within a program of study earn concentrator status for Perkins V federal accountability reporting.

Proposed Indicator: Students finishing three or more courses for four or more credits with one TEA recognized capstone course (in bold) within a program of study earn completer status for federal accountability reporting.
# CULINARY ARTS

## POSTSECONDARY OPTIONS

<table>
<thead>
<tr>
<th>HIGH SCHOOL/INDUSTRY CERTIFICATION</th>
<th>CERTIFICATE/LICENSE*</th>
<th>ASSOCIATE’S DEGREE</th>
<th>BACHELOR’S DEGREE</th>
<th>MASTER’S/DOCTORAL PROFESSIONAL DEGREE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Certified Fundamentals Cook</td>
<td>Certified Chef</td>
<td>Hotel and Restaurant Management</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Certified Fundamentals Pastry Cook</td>
<td>Foodservice Management Professional</td>
<td>Restaurant Culinary and Catering Management</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ServSafe Manager**</td>
<td>Comprehensive Food Safety</td>
<td>Hospitality Administration/Management, General</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ManageFirst Professional</td>
<td>Certified Food and Beverage Executive</td>
<td>Culinary Arts/ Chef Training</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Culinary Science and Food Service Management</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Business Administration Management, General</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Additional industry-based certification information is available from the TEA CTE website. **Offered at GISD campuses.

For more information on postsecondary options for this program of study, visit TXCTE.org.

## OCCUPATIONS

<table>
<thead>
<tr>
<th>OCCUPATIONS</th>
<th>MEDIAN WAGE</th>
<th>ANNUAL OPENINGS</th>
<th>% GROWTH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Service Managers</td>
<td>$55,619</td>
<td>1,561</td>
<td>28%</td>
</tr>
<tr>
<td>Chef and Head Cooks</td>
<td>$43,285</td>
<td>1,366</td>
<td>25%</td>
</tr>
<tr>
<td>Food Science Technicians</td>
<td>$34,382</td>
<td>236</td>
<td>11%</td>
</tr>
<tr>
<td>Food and Beverage Managers</td>
<td>$55,619</td>
<td>1,561</td>
<td>28%</td>
</tr>
</tbody>
</table>

## WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES

**Exploration Activities:** Family, Career, Community Leaders of America (FCCLA), SkillsUSA, American Culinary Federation, Texas Restaurant Association

**Work Based Learning Activities:** Plan a catering event or work for a catering company; participate in a cooking course; work in a restaurant; cook at home

The Culinary Arts program of study introduces students 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. Approved Statewide Program of Study - September 2019
The Culinary Arts program of study introduces students 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.

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Approved Statewide Program of Study - September 2019

For more information on postsecondary options for this program of study, visit TXCTE.org.

**Offered at GRCTC.**

*Additional industry based certification information is available from the TEA CTE website.
<table>
<thead>
<tr>
<th>COURSE NUMBER/COURSE NAME</th>
<th>SERVICE ID/CREDITS</th>
<th>PREREQUISITES (PREQ)/RECOMMENDED PREREQUISITES (RPREQ)</th>
<th>GRADE</th>
</tr>
</thead>
<tbody>
<tr>
<td>8I100 Principles of Hospitality &amp; Tourism</td>
<td>13022200 (1 credit)</td>
<td>None</td>
<td>8-10</td>
</tr>
<tr>
<td>8I120 Introduction to Culinary Arts</td>
<td>13022550 (1 credit)</td>
<td>RPREQ: Principles of Hospitality &amp; Tourism</td>
<td>9-12</td>
</tr>
<tr>
<td>8I900, 8I905 DC Culinary Arts</td>
<td>13022600 (2 credits)</td>
<td>PREQ: Principles of Hospitality or Introduction to Culinary</td>
<td>10-12</td>
</tr>
<tr>
<td>8I450 Food Science</td>
<td>13023000 (1 credit)</td>
<td>PREQ: 3 units of science, including Chemistry and Biology</td>
<td>11-12</td>
</tr>
<tr>
<td>8Q360(2cr)***, 8Q460(3cr) Career Preparation I</td>
<td>12701300 (2 credits)*** 12701305 (3 credits)</td>
<td>None Coherent Sequence</td>
<td>11-12</td>
</tr>
<tr>
<td>8I910, 8I915 DC Advanced Culinary Arts</td>
<td>13022650 (2 credits)</td>
<td>PREQ: Culinary Arts</td>
<td>11-12</td>
</tr>
<tr>
<td>8I920, 8I925 DC Practicum in Culinary Arts</td>
<td>13022700 (2 credits)</td>
<td>PREQ: Advanced Culinary Arts</td>
<td>11-12</td>
</tr>
</tbody>
</table>

***Note to counselor:
Enroll students into 2 credit Career Prep 8Q360, if students average 15 or more work hours a week, and the three credit Career Prep 8Q460 is needed, the Career Prep teacher and counselor will meet to discuss. See student Attendance and Accounting Handbook, Chapter 5 for more information.
The Lodging and Resort Management program of study introduces students to occupations and educational opportunities related to the logistical and operational management of lodging and resorts. This program of study also explores opportunities related to human resources, financial analysis, and marketing.

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 learn 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.

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Successful completion of the Hospitality program of study will fulfill requirements of the Business and Industry Endorsement. Approved Statewide Program of Study - September 2019
## Course Information: Hospitality

<table>
<thead>
<tr>
<th>COURSE NUMBER/COURSE NAME</th>
<th>SERVICE ID/CREDITS</th>
<th>PREREQUISITES (PREQ) RECOMMENDED PREREQUISITES (RPREQ)</th>
<th>GRADE</th>
</tr>
</thead>
<tbody>
<tr>
<td>8I100 Principles of Hospitality &amp; Tourism</td>
<td>13022200 (1 credit)</td>
<td>None</td>
<td>8-10</td>
</tr>
<tr>
<td>8I230 Travel and Tourism Management</td>
<td>13022500 (1 credit)</td>
<td>Recommended Prerequisite: Principles of Hospitality &amp; Tourism</td>
<td>9-12</td>
</tr>
<tr>
<td>8I220 Hotel Management</td>
<td>13022300 (1 credit)</td>
<td>Recommended Prerequisite: Principles of Hospitality &amp; Tourism</td>
<td>9-12</td>
</tr>
<tr>
<td>8Q360(2cr)**, 8Q460(3cr) Career Preparation I</td>
<td>12701300 (2 credits)** 12701305 (3 credits)</td>
<td>None Coherent Sequence</td>
<td>11-12</td>
</tr>
<tr>
<td>8I940 Hospitality Services</td>
<td>13022800 (2 credits)</td>
<td>Recommended Prerequisite: Travel and Tourism Hotel Management</td>
<td>11-12</td>
</tr>
<tr>
<td>8I950 Practicum in Hospitality Services</td>
<td>13022900 (2 credits) 13022905 (3 credits)</td>
<td>PREQ: Hospitality Services</td>
<td>11-12</td>
</tr>
</tbody>
</table>

***Note to counselor:***
Enroll students into 2 credit Career Prep 8Q360, if students average 15 or more work hours a week, and the three credit Career Prep 8Q460 is needed, the Career Prep teacher and counselor will meet to discuss. See Student Attendance and Accounting Handbook, Chapter 5 for more information.
Culinary Arts

**Principles of Hospitality and Tourism**
8I100
TSDS PEIMS Code: 13022200 (PRINHOSP)
Grade Placement: 8–10, Credit: 1
Prerequisite: None.
Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn 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 in that industry.

**Introduction to Culinary Arts**
8I120
TSDS PEIMS Code: 13022550 (INCULART)
Grade Placement: 9–10, Credit: 1
Prerequisite: None.
Recommended Prerequisite: Principles of Hospitality and Tourism.
Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

**Culinary Arts**
8I900, 8I905 DC
TSDS PEIMS Code: 13022600 (CULARTS)
Grade Placement: 10–12, Credit: 2
Prerequisite: Principles of Hospitality or Introduction to Culinary
Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts.
Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications. This course is offered as a laboratory-based course.

**Advanced Culinary Arts**
8I910, 8I915 DC
TSDS PEIMS Code: 13022650 (ADCULART)
Grade Placement: 11–12, Credit: 2
Prerequisite: Culinary Arts
Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.
Culinary Arts

Food Science
8I450
TSDS PEIMS Code: 13023000 (FOODSCI)
Grade Placement: 11–12, Credit: 1
Prerequisites: Three units of science, including Chemistry and Biology.
Recommended Prerequisite: Principles of Hospitality and Tourism.
In Food Science students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving. Food Science is the study of the nature of foods, the causes of deterioration in food products, the principles underlying food processing, and the improvement of foods for the consuming public.
Note: This course satisfies a science credit requirement for students on the Foundation High School Program.

Practicum in Culinary Arts
8I920, 8I925 DC
TSDS PEIMS Code: 13022700 (PRACCUL2)
Grade Placement: 11–12, Credit: 2
Prerequisite: Advanced Culinary Arts.
Practicum in Culinary Arts is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing culinary art based workplace.

Career Preparation I ***
8Q360
TSDS PEIMS Code: 12701300 (CAREERP1)
Grade Placement: 11–12, Credit: 2
Prerequisite: None.
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. The goal is to prepare students with a variety of skills for a changing workplace. Career preparation is relevant and rigorous, supports student attainment of academic standards, and effectively prepares students for college and career success.

Career Preparation I/Extended Career Preparation
8Q460
TSDS PEIMS Code: 12701305 (EXCAREE1)
Grade Placement: 12, Credit: 3
Prerequisite: Successful completion of one or more advanced career and technical education courses that are part of a coherent sequence of courses in a Career Cluster related to the field in which the student will be employed.
Corequisites: Career Preparation I must be taken with Extended Career Preparation for a total of 3 credits.
Extended Career Preparation provides opportunities for students to participate in a work-based learning experience that combines classroom instruction with business and industry employment experiences. The goal is to prepare students with a variety of skills for a changing workplace. Career preparation is relevant and rigorous, supports student attainment of academic standards, and effectively prepares students for college and career success.

***Note to counselor:
Enroll students into 2 credit Career Prep 8Q360, if students average 15 or more work hours a week, and the three credit Career Prep 8Q460 is needed, the Career Prep teacher and counselor will meet to discuss. See Student Attendance and Accounting Handbook, Chapter 5 for more information.
Lodging and Resort Management: Hospitality

**Principles of Hospitality and Tourism**  
8I100  
TSDS PEIMS Code: 13022200 (PRINHOSP)  
Grade Placement: 8–10, Credit: 1  
Prerequisite: None.  
Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn 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 in that industry.

**Travel and Tourism Management**  
8I230  
TSDS PEIMS Code: 13022500 (TRTORMGT)  
Grade Placement: 9–12, Credit: 1  
Prerequisite: None.  
Recommended Prerequisite: Principles of Hospitality and Tourism.  
Travel and Tourism Management incorporates management principles and procedures of the travel and tourism industry as well as destination geography, airlines, international travel, cruising, travel by rail, lodging, recreation, amusements, attractions, and resorts. Employment qualifications and opportunities are also included in this course.

**Hotel Management**  
8I220  
TSDS PEIMS Code: 13022300 (HOTELMGT)  
Grade Placement: 9–12, Credit: 1  
Prerequisite: None.  
Recommended Prerequisite: Principles of Hospitality and Tourism.  
Hotel Management focuses on the knowledge and skills needed to pursue staff and management positions available in the hotel industry. This in-depth study of the lodging industry includes departments within a hotel such as front desk, food and beverage, housekeeping, maintenance, human resources, and accounting. This course will focus on, but not be limited to, professional communication, leadership, management, human resources, technology, and accounting.

**Hospitality Services**  
8I940  
TSDS PEIMS Code: 13022800 (HOSPSRVS)  
Grade Placement: 11–12, Credit: 2  
Prerequisite: None.  
Recommended Prerequisites: Hotel Management, and Travel and Tourism Management.  
Hospitality Services provides students with the academic and technical preparation to pursue high-demand and high-skill careers in hospitality related industries. The knowledge and skills are acquired within a sequential, standards-based program that integrates hands-on and project-based instruction. Standards included in the Hospitality Services course are designed to prepare students for nationally recognized industry certifications, postsecondary education, and entry-level careers. In addition, Hospitality Services is designed so that performance standards meet employer expectations, enhancing the employability of students. Instruction may be delivered through laboratory training or through internships, mentoring, or job shadowing.
Lodging and Resort Management: Hospitality

Practicum in Hospitality Services
81950
TSDS PEIMS Code: 13022900 (PRACHOS1)
Grade Placement: 11–12, Credit: 2
Prerequisite: None.
Recommended Prerequisite: Hospitality Services.
Practicum in Hospitality Services is a unique practicum experience to provide opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Hospitality Services integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing culinary art based workplace. Students are taught employability skills, including job-specific skills applicable to their training plan, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development. Practicum in Hospitality Services is relevant and rigorous, supports student attainment of academic and technical standards, and effectively prepares students for college and career success.

Career Preparation I ***
8Q360
TSDS PEIMS Code: 12701300 (CAREERP1)
Grade Placement: 11–12, Credit: 2
Prerequisite: None.
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. The goal is to prepare students with a variety of skills for a changing workplace. Career preparation is relevant and rigorous, supports student attainment of academic standards, and effectively prepares students for college and career success.

Career Preparation I/Extended Career Preparation
8Q460
TSDS PEIMS Code: 12701305 (EXCAREE1)
Grade Placement: 12, Credit: 3
Prerequisite: Successful completion of one or more advanced career and technical education courses that are part of a coherent sequence of courses in a Career Cluster related to the field in which the student will be employed.
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