

COURSES



- LEVEL 1**
- LEVEL 2**
- LEVEL 3**
- LEVEL 4**

Introduction to Culinary Arts #8422

Culinary Arts (2CR) #8420

Advanced Culinary Arts (2CR) #8424
(Prereq: Culinary Arts)

Practicum in Culinary Arts (2CR) #8421 (Prereq: Culinary Arts)

AND/OR

Food Science #8430

OR

Career Preparation I (3CR) #8009

POSTSECONDARY OPTIONS

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

Additional industry based certification information is available from 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 Service Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%
Food and Beverage Managers	\$55,619	1,561	28%

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES

Exploration Activities: **Work Based Learning Activities:**

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

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



Business & Industry Endorsement



Culinary Arts

(It is recommended students follow the program of study sequence level 1-4 as outlined by TEA.)

Introduction to Culinary Arts (9-10) #8422

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.

SEM: 2 CR: 1

Culinary Arts (10-12) #8420

Culinary Arts D (10-12) #8423

This course teaches the fundamentals and principles of the art of cooking, the science of baking, and management and production skills and techniques. Students can pursue appropriate industry certifications. This course may be offered as a laboratory-based or internship course.

SEM: 2 CR: 2

Advanced Culinary Arts (11-12) #8424

Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment.

PR: Culinary Arts

SEM: 2 CR: 2

Practicum in Culinary Arts (12) #8421

Students learn employability skills, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development. Instruction may be delivered through school-based laboratory training or through work-based arrangements.

PR: Culinary Arts

SEM: 2 CR: 2

Food Science (11-12) #8430

A study of the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming public. Students conduct laboratory and field investigations using scientific methods.

PR: 3 units of Science including Chemistry & Biology

SEM: 2 Science CR: 1

Career Preparation (11-12) #8009

Students spend one hour in class each day and a minimum of 15 hours on the job each week. Some of the areas of employment include: clothing and home furnishings, child care, food service, hotel and hospitality services.

Extended Career Preparation (11-12)

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

PR: 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.

SEM: 2 CR: 3