



CULINARY ARTS



Culinary Arts

Business & Industry Endorsement

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.

To complete the Program of Study, students must earn four credits in the Program of Study and one of the credits must be an Advanced Level course.

HIGH SCHOOL/ INDUSTRY CERTIFICATION	CERTIFICATE/ LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL/ PROFESSIONAL DEGREE	OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
Certified Fundamentals Cook	Certified Chef	Hotel and Restaurant Management			Food Service Managers	\$55,619	1,561	28%
Certified Fundamentals Pastry Cook	Foodservice Management Professional	Restaurant Culinary and Catering Management	Food Service Systems Administration/Management		Chef and Head Cooks	\$43,285	1,366	25%
ServSafe Manager	Comprehensive Food Safety	Hospitality Administration/Management, General			Food Science Technicians	\$34,382	236	11%
ManageFirst Professional	Certified Food and Beverage Executive	Culinary Arts/ Chef Training	Culinary Science and Food Service Management	Business Administration Management, General	Food and Beverage Managers	\$55,619	1,561	28%
Additional industry based certification information is available from the TEA CTE website.					WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES			
For more information on postsecondary options for this program of study, visit TXCTE.org.					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		

Courses in this Program of Study

PRINCIPLES OF HOSPITALITY AND TOURISM

Course #07085000

Grade Placement 8

1 CREDIT

This course is designed to give students hands-on application in the Program of Study of Culinary Arts and Hospitality & Tourism.

INTRODUCTION TO CULINARY ARTS

Course # 07225275

Recommended Grade Placement 9-10

1 CREDIT

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 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 will be offered with a commercial kitchen used as a laboratory. Students are encouraged to participate in extended learning experiences which may include career and technical student organizations, and other leadership or extracurricular organizations.

CULINARY ARTS

Course# 07225280

Recommended Grade Placement 10-11

2 CREDITS

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 will be offered with a commercial kitchen used as a laboratory. Students are encouraged to participate in extended learning experiences which may include practicum hours, career and technical student organizations, and other leadership or extracurricular organizations.

ADVANCED CULINARY ARTS

Course # 07225895

Prerequisite: Culinary Arts

Recommended Grade Placement 11-12

2 CREDITS

This course is a unique advanced 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. Advanced 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 workplace. Students are taught employability skills, which include job-specific skills applicable to their training plan, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development.

PRACTICUM IN CULINARY ARTS

Course # 07225880

Prerequisite: Advanced Culinary Arts

Recommended Grade Placement 12

2 CREDITS

This course 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 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, certification, and/or immediate employment. Students receive a hands-on practical experience in all aspects of food preparation and production. Coursework begins with food preparation techniques and progresses. Students are encouraged to participate in extended learning experiences which may include practicum hours, career and technical student organizations, and other leadership or extracurricular organizations. A student may repeat this course once for credit provided that the student is experiencing different aspects of the industry and demonstrating proficiency in additional and more advanced knowledge and skills.

CAREER PREPARATION I

Course # 07228902

Recommended Grade Placement 11-12

2 CREDITS

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.

Recommended Sequence of Courses (Prerequisites noted in course descriptions)

To complete the Program of Study, students must earn four credits in the Program of Study and one of the credits must be an Advanced Level course.

Entry Level Courses	Advanced Courses
Principles of Hospitality & Tourism	Advanced Culinary Arts
Introduction to Culinary Arts	Practicum in Culinary Arts
Culinary Arts	Career Preparation I