Hospitality and Tourism Career Cluster

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.

Culinary Arts Statewide Program of Study





The Culinary Arts program of study introduces CTE learners 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.

Sharyland ISD Secondary Courses for High School Credit

Level 1

- Principles of Hospitality and Tourism [1 Credit]
- Introduction to Culinary Arts [1 Credit]

Level 2

None

Level 3

Food Science [1 Credit] (Advanced Course)

Level 4

- Practicum in Entrepreneurship [2 Credits] (Advanced Course)
- Career Preparation I [3 Credits] (Advanced Course)

Postsecondary Opportunities

Associates Degrees

- · Hotel and Restaurant Management
- Restaurant Culinary and Catering Management
- · Hospitality Administration/ Management, General
- Culinary Arts/ Chef Training

Bachelor's Degrees

- · Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- · Hospitality Administration/ Management, General
- Culinary Science and Food Service Management

Master's, Doctoral, and Professional Degrees

- · Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- · Hospitality Administration/ Management, General
- Business Administration Management, General

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities

 Participate in Family, Career, and Community Leaders of America, SkillsUSA, American Culinary Federation, or the 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

Sharyland ISD Industry-Based Certifications

- Culinary Meat Selection & Cookery Certification
- Food Safety & Science Certification



Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%



Culinary Arts Course Information

Level 1

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Principles of Hospitality and Tourism	13022200 (1 credit)	None	None
Introduction to Culinary Arts	13022550 (1 credit)	None	None

Level 2

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
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Level 3

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Food Science	13023000 (1 credit)	3 units of Science, including Chemistry and Biology	None

Level 4

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
Practicum in Entrepreneurship	N1303425 (2 credits)	None	None
Career Preparation I	12701305 (3 credits)	None	None

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER, PLEASE CONTACT:

Your Junior High or High School Counselor

Sharyland 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. For inquiries regarding the nondiscrimination policies, contact our Title IX Coordinator at 1200 N. Shary Road, Mission, TX 78572, or by email at deborahgarza@sharylandisd.org and our Section 504 Coordinator at 1200 N. Shary Road, Mission, TX 78572, by email at azucenagarza@sharylandisd.org or by calling (956) 580-5200.