Introduction to Culinary Arts

Culinary Arts

Advanced Culinary Arts (TSTC DE) AND
Food Science

Practicum in Culinary Arts (TSTC DE) AND
Principles of Hospitality and Tourism

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%

Certified Chef — Hotel and Restaurant Management

Foodservice Management Professional — Restaurant Culinary and Catering Management — Food Service Systems Administration/Management

ServSafe Manager — Comprehensive Food Safety — Hospitality Administration/Management, General

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.

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

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 - Modified by Weslaco ISD Career & Technical Education

COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Introduction to Culinary Arts	13022550 (1 credit)	None	9-12
Principles of Hospitality and Tourism	13022200 (1 credit)	None	9-12
Culinary Arts	13022600 (2 credits)	None	10-12
Foundations of Restaurant Management	TBD	TBD	TBD
Advanced Culinary Arts	13022650 (2 credits)	PREQ: Culinary Arts	10-12
Food Science	13023000 (1 credit)	PREQ: 3 units of science, including Chemistry and Biology	11-12
Practicum in Culinary Arts	13022700 (2 credits) 13022705 (3 credits) 13022710 (2 credits) 13022715 (3 credits)	PREQ: Culinary Arts	11-12
Practicum in Entrepreneurship	TBD	TBD	TBD
Career Preparation I	12701300 (2 credits) 12701305 (3 credits)	None	11-12

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

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https://tea.texas.gov/cte