



CULINARY ARTS

Career Cluster: Hospitality and Tourism

Endorsement: Business & Industry

High School Course Sequence:

Level One

Principles of Hospitality & Tourism**

Level Two

Culinary Arts**

Level Three*

N/A

Level Four*

Practicum in Culinary Arts, and

Practicum in Culinary Arts II

* Indicates advanced course(s)
 **Courses must be taken together

A CTE Completer is a student who completes three or more CTE courses for four or more credits including one Level 3 or 4 (advanced level) CTE course within a program of study will fulfill the requirements of a Business and Industry Endorsement.

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.

CAREER OUTLOOK**

Occupation	Texas Outlook			National Outlook		
	Median Wage	Annual Openings	Growth	Median Wage	Annual Openings	Growth
Chef and Head Cooks	\$56,280	1,410	22%	\$51,530	20,700	11%
Food and Beverage Managers	\$56,800	2,180	21%	\$55,320	46,900	11%
Food Science Technicians	\$42,380	250	9%	\$41,230	3,800	6%

** Career Outlook information derived from O*NET Online at <https://www.onetonline.org/>

INDUSTRY CERTIFICATIONS & EDUCATION

Industry Certification Offered in KISD at CTC	Certification/License	Associate's Degree	Bachelor's Degree	Master's/ Doctoral/ Professional Degree
Certified Fundamentals Cook	Certified Chef	Hotel and Restaurant Management	Hotel and Restaurant Management	Hotel and Restaurant Management
ServSafe Manager	Comprehensive Food Safety	Hospitality Administration/Management, General	Hospitality Administration/Management, General	Hospitality Administration/Management, General

HIGH SCHOOL COURSE INFORMATION

Course Name	Service ID	Prerequisite(s)	Grade(s)
Principles of Hospitality & Tourism, and Culinary Arts	13022200 (1 credit) 13022600 (2 credits)	None	9-12 10-12
Practicum in Culinary Arts and Practicum in Culinary Arts II (3 periods)	13022700 (2 credits) 13022710 (2 credits)	Culinary Arts	11-12

CAREER EXPLORATION & WORK - BASED LEARNING OPPORTUNITIES

Possible Career Exploration Activities	Possible Work-Based Learning Opportunities
<ul style="list-style-type: none"> Volunteer in a Food Pantry or Soup Kitchen 	<ul style="list-style-type: none"> Plan a catering event or work for a catering company; participate in a cooking course; work in a restaurant; cook at home. <p><i>Note: If you have an internship during high school, talk with your counselor about taking Career Prep.</i></p>

FIND COLLEGES & UNIVERSITIES OFFERING CERTIFICATES & DEGREE PLANS IN THIS FIELD



NAVIANCE ACCESS

All Killeen ISD students (7th-12th graders) should login to their Naviance account through Clever:

1. Go to your Clever portal:
<https://clever.com/in/killeenisd>



2. Username: school username
Password: school password

3. Click on: Naviance



ARMED FORCES CAREER INFORMATION

Culinary Specialist – U.S. Navy

Cook/Culinary Specialist – U.S. Army

Flight Attendant – U.S. Air Force

Nutrition Care Specialist – U.S. Army Reserve

Services – U.S. Air Force

Veterinary Food Inspection Specialist – U.S. Army Reserve

Structural Specialist – U.S. Air Force

This is not a comprehensive list.

Local Armed Forces Recruiter Contact Information:

Air Force – (254) 247-8992

Army – (254) 690-8554

Army National Guard – (903) 262-6355

Marines – (254) 690-2626

Navy – (254) 690-2096

*See your school counselor to connect with a military recruiter for career counseling and to take the ASVAB in high school.