

# Business & Industry Endorsement

CAREER CLUSTER

PROGRAM OF STUDY



Students completing two or more courses for two or more credits within a program of study earn concentrator status for Perkins V federal accountability reporting.

Students finishing three or more courses for four or more credits with one course from level 3 or 4 within a program of study earn completer status for Perkins V federal accountability reporting.



**COURSES**



**LEVEL 1**

**LEVEL 2**

**LEVEL 3**

**LEVEL 4**

Culinary Arts

Advanced Culinary Arts CC

Practicum in Culinary Arts CC

**CULINARY ARTS**

**POSTSECONDARY OPTIONS**

HIGH SCHOOL/ *INDUSTRY CERTIFICATION	CERTIFICATE/ LICENSE	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL PROFESSIONAL DEGREE	OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
*ServSafe Manager	Comprehensive Food Safety	Culinary Arts	Hospitality Administration/ Management, General		Food Service Managers	\$55,619	1,561	28%
Certified Fundamentals Cook	Certified Chef	Hotel and Restaurant Management			Chef and Head Cooks	\$43,285	1,366	25%
Certified Fundamentals Pastry Cook	*Commercial Cooking Certificate-STC	Restaurant Culinary and Catering Management	Food Service Systems Administration/ Management		Food Science Technicians	\$34,382	236	11%
ManageFirst Professional	Foodservice Management Professional	Culinary Arts/ Chef Training	Culinary Science and Food Service Management	Business Administration Management	Food and Beverage Managers	\$35,629	1,561	28%
*Certification offered at DISD. Additional industry based certification information is available from the TEA CTE website.					<b>WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES</b>			
For more information on postsecondary options for this program of study, visit TXCTE.org, your counselor, or the CTE department at DISD.					<b>Exploration Activities:</b> FCCLA SkillsUSA	<b>Work Based Learning Activities:</b> Plan a catering event Work for a restaurant or catering company 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 Programs of Study – September 2019.



# COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITES (PREQ)	GRADE
Culinary Arts	13022600 (2 credits)	None	10-12
Advanced Culinary Arts CC	13022650 (2 credits)	<b>PREQ:</b> Culinary Arts	11-12
Practicum in Culinary Arts CC	13022700 (2 credits)	<b>PREQ:</b> Adv. Culinary Arts CC	12

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

Debbie Wieland/Debbie.Wieland@tea.texas.gov

<https://tea.texas.gov/cte>

<http://www.donnaisd.net/Community/Graduation-Plans>