

## GRADUATION ENDORSEMENT

### Business & Industry

The Hospitality and Tourism career cluster includes three major categories: food service; hotel management; and arts, entertainment, and recreation. Food services may be the world's most widespread and familiar industry. These establishments include all types of restaurants, from casual fast-food eateries to formal, elegant dining establishments. The food services industry comprises about 500,000 places of employment in large cities, small towns, and rural areas across the United States. With about 8.9 million wage and salary jobs in 2004, this industry ranks among the Nation's leading employers. Hotels and other accommodations are as diverse as the many family and business travelers they accommodate. The industry includes all types of lodging, from upscale hotels to RV parks. Motels, resorts, casino hotels, bed-and-breakfast inns, and boarding houses are also included. In fact, in 2004 nearly 62,000 establishments provided overnight accommodations to suit many different needs and budgets. As leisure time and personal incomes have grown across the Nation, so has the arts, entertainment, and recreation industry. This industry includes about 115,000 establishments, ranging from art museums to fitness centers. Practically any activity that occupies a person's leisure time, excluding the viewing of motion pictures and video rentals, is part of the arts, entertainment, and recreation industry. The diverse range of activities offered by this industry can be categorized into three broad groups—live performances or events; historical, cultural, or educational exhibits; and recreation or leisure-time activities.

## POSSIBLE CAREER PATHS WITHIN THIS CAREER CLUSTER

Chef/ Head Cook, Food Service Manager, General/ Operations Manager, Restaurant and Food/Beverage Services

### Programs of Study offered at Wylie High School:

- Culinary Arts

### Meet the Teachers



Jill Harris



Sara Blakely



<b>Level 1</b>	Introduction to Culinary Arts Principles of Hospitality and Tourism
	Culinary Arts
<b>Level 2</b>	
	Advanced Culinary Arts
<b>Level 3</b>	
	Career Preparation I
<b>Level 4</b>	

HIGH SCHOOL/INDUSTRY CERTIFICATION	CERTIFICATE/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
Certified Fundamentals Pastry Cook	Foodservice Management Professional	Restaurant Culinary and Catering Management	Food Service Systems Administration/Management	Food Service Systems Administration/Management
ServSafe Manager	Comprehensive Food Safety	Hospitality Administration/Management, General	Hospitality Administration/Management, General	Hospitality Administration/Management, General
ManageFirst Professional	Certified Food and Beverage Executive	Culinary Arts/ Chef Training	Culinary Science and Food Service Management	Business Administration Management, General

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%

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES	
<b>Exploration Activities:</b>	<b>Work Based Learning Activities:</b>
Family, Career, and 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

Additional industry-based certification information is available on the TEA CTE website. For more information on postsecondary options for this program of study, visit TXCTE.org.

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.



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. Revised - July 2020

