



Hospitality & Tourism Culinary Arts

**WILDCAT
WORKFORCE**
INSPIRE • ENGAGE • PREPARE

CULINARY ARTS COURSE PATHWAY



EXPLORATION Introduction to Culinary Arts



INVESTIGATION Culinary Arts



PREPARATION Advanced Culinary Arts
Food Science (optional)



APPLICATION Practicum in Culinary Arts
Career Preparation I (optional)

EXPANDED LEARNING OPPORTUNITIES

Career & Technical Student Organization

Family Career, and
Community Leaders of
America (FCCLA)

Work-based Learning

Catering
Cooking course
Local restaurant

INDUSTRY BASED CERTIFICATION OPPORTUNITIES

ServSafe Manager

DUAL CREDIT OPPORTUNITIES

Advanced Culinary Arts

Practicum in Culinary Arts

Discuss additional dual credit opportunities with
your counselor

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 of and cooking of food.

POSTSECONDARY OPPORTUNITIES

ASSOCIATE'S DEGREE

- ◆ Hotel and Restaurant Management
- ◆ Restaurant Culinary and Catering Management
- ◆ Hospitality Administration/Management
- ◆ Culinary Arts/Chef Training

BACHELOR'S DEGREE

- ◆ Hotel and Restaurant Management
- ◆ Food Service Systems Administration/Management
- ◆ Hospitality Administration/Management
- ◆ Culinary Science and Food Service Management

MASTER'S, DOCTORAL, & PROFESSIONAL DEGREES

- ◆ Hotel and Restaurant Management
- ◆ Food Service Systems Administration/Management
- ◆ Hospitality Administration/Management
- ◆ Business Administration Management

CONNECTED OCCUPATIONS

| Occupation | Median Wage | Annual Openings | % Growth |
|----------------------------|-------------|-----------------|----------|
| Food and Beverage Managers | %55,619 | 1,591 | 28% |
| Chef and Head Cooks | \$43,285 | 1,366 | 25% |
| Food Science Technicians | \$34,382 | 236 | 11% |

Successful completion of the Culinary Arts program of study fulfills the requirements of a Business and Industry endorsement.

Temple ISD Course Details

| COURSE NAME | PREREQUISITES | GRADES | TISD COURSE CODE | SERVICE ID and COURSE CREDIT |
|-------------------------------|-------------------------------|--------|---------------------|------------------------------|
| Introduction to Culinary Arts | None | 9-12 | V13059 ⁺ | 13022550 (1 credit) |
| Culinary Arts* | Introduction to Culinary Arts | 10-12 | V13060 ⁺ | 13022600 (2 credits) |
| Advanced Culinary Arts** | Culinary Arts | 11-12 | V13070 ⁺ | 13022650 (2 credits) |
| Food Science | Biology and Chemistry | 11-12 | V13300 | 13023000 (1 credit) |
| Practicum in Culinary Arts** | Each of the above courses | 12 | V13071 | 13022700 (2 credits) |
| Career Preparation I | Advanced Culinary Arts | 12 | V12410 | 12701300 (2 credits) |
| Extended Career Preparation I | Advanced Culinary Arts | 12 | V12713 | 12701305 (3 credits) |

*2 credit course scheduled in one period

**Catering outside of class time required

⁺Minimum requirements to meet CTE Completer status

⁺Food Science may be completed instead of Advanced Culinary Arts

Costs are associated with each course

Temple Independent School District prohibits discrimination, including harassment, against any student on the basis of race, color, religion, gender, national origin, disability, or any other basis prohibited by law. The District prohibits dating violence, as determined by this policy. Retaliation against anyone involved in the process set out in this policy is a violation of District policy.