Culinary Arts Baking & Pastry

BUSINESS & INDUSTRY ENDORSEMENT

CWHS

2024-25

Grade	CTE Required Courses	Language Arts	Math	Science	Social Studies	Required State Electives
9th	Introduction to Culinary Arts (1)	English I	Algebra I	Biology		Fine Arts (1) Health (.5) Languages Other Than English (LOTE) or Computer Science PE (1 or substitute credit)
10th	Culinary Arts (2)	English II	Geometry	IPC or Chemistry	World Geography or World History	
11th	Practicum in Culinary Arts- Baking and Pastry Arts (2)	English III	Algebra II	Physics	U.S. History	
12th	Practicum in Culinary Arts II/Extended Practicum in Culinary Arts Baking and Pastry Arts (3)	English IV or Business English (1)	Approved 4th-year Math, Algebra II or Precalculus	Food Science (1)	Government/ Economics	

High School/ Industry Certifications/Performance Acknowledgements	
State Approved	***District Approved***
ServSafe Manager	OSHA 10 General, Texas Alcohol & Beverage Certification, Texas Food Handler Certification
Career & Technical Student Organizations: FCCLA, Skills USA	

Certificate/ License*	Associate's Degree	Bachelor's Degree	Master's/ Doctoral Professional Degree
Certified Chef	Hotel and Restaurant Management	Hotel and Restaurant Management	Hotel and Restaurant Management
Foodservice Management Professional	Restaurant Culinary and Catering Management	Food Service Systems Administration/ Management	Food Service Systems Administration/ Management
Comprehensive Food Safety	Hospitality Administration/ Management, General	Hospitality Administration/ Management, General	Hospitality Administration/ Management, General
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%

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.