

Hospitality and Tourism Career Cluster

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.

Culinary Arts (James Reese) Statewide Program of Study



Career & Technical Education

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.

Secondary Courses for High School Credit

10th Grade

- Culinary Arts

11th Grade

- Advanced Culinary Arts (AAC)

12th Grade

- Practicum in Culinary Arts

Postsecondary Opportunities

Associates Degrees

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

Bachelor's Degrees

- Hotel and Restaurant Management
- Hospitality Administration/ Management, General
- Culinary Science and Food Service Management

Master's, Doctoral, and Professional Degrees

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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities

- Participate in Family, Career, and Community Leaders of America (FCCLA) or SkillsUSA

Work-Based Learning Activities

- Intern at a catering company and learn about food production for large-scale events
- Work part-time in a restaurant as a line cook or chef

Industry-Based Certifications

- ServSafe: Food Handler
- ServSafe: Food Manager



Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Bakers	\$29,466	2,942	26%
Chef and Head Cooks	\$44,761	950	37%
General and Operations Managers	\$83,220	25,450	23%