



Hospitality & Tourism

# Restaurants and Food/Beverage Services



**Cluster Overview:** Encompasses the management, marketing and operations of restaurants and other foodservices, lodging, attractions, recreation events, and travel related services.

**Career Goal (O\*NET Code):** Chef and Head Cook (35-1011), Cook, Restaurant (35-2014), Baker, Bread and Pastry (51-3011).

**Student's Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**School:** Mabank High School **Grade:**  9th  10th  11th  12th  AR

**Primary Endorsement:** Business & Industry **Additional Endorsements:**  Arts & Humanities  Multidisciplinary  
 Public Service  STEM

**Parent's Signature:** \_\_\_\_\_ **Student's Signature:** \_\_\_\_\_

## SUGGESTED COURSEWORK

## EXTENDED LEARNING EXPERIENCES

Middle School	8th	HS Courses:	Algebra I Art I Health	Spanish I Touch Systems Data Entry	<p><i>Curricular Experiences:</i> <a href="#">DECA</a> <a href="#">Family, Career and Community Leaders of America</a> <a href="#">SkillsUSA</a></p> <p><i>Career Learning Experiences:</i> Apprenticeship Career Preparation Internship Job Shadowing</p>	<p><i>Extracurricular Experiences:</i> Language Immersion Programs 4-H Youth Development School Newspaper Student Government UIL Academic Competitions Yearbook</p> <p><i>Service Learning Experiences:</i> Boy Scouts of America Campus Service Organizations Community Service Volunteer Girl Scouts of the USA Peer Mentoring / Peer Tutoring Student Body</p>		
High School	9th	<i>Core Courses:</i>	English I Algebra I or Geometry Biology	World Geography Languages other than English I Physical Education				
		<i>Career-Related Electives:</i>	Introduction to Culinary Arts Lifetime Wellness & Nutrition					
	10th	<i>Core Courses:</i>	English II Geometry or Alg II IPC or Chemistry	World History Languages other than English II				
		<i>Career-Related Electives:</i>	Culinary Arts					
	11th	<i>Core Courses:</i>	English III Algebra II or Math Models Physics	United States History Languages other than English III				
		<i>Career-Related Electives:</i>	Practicum in Culinary Arts I					
	12th	<i>Core Courses:</i>	English IV Alg II, AP Statistics or Math Elective Science Elective	Government/Economics Fine Arts Languages other than English IV				
		<i>Career-Related Electives:</i>	Practicum in Culinary Arts II					
Postsecondary	Practicum and/or Work-Based Experiences	Cook Trainee	Kitchen Helper	Short-Order Cook	<p>Students should take Advanced Placement (AP), International Baccalaureate (IB), dual credit, Advanced Technical Credit (ATC), or locally articulated courses (Tech Prep), if possible. List those courses that count for college credit on your campus.</p> <p><b>COLLEGE CREDIT OPPORTUNITIES -- High School</b></p>	<p><i>Professional Associations:</i> <a href="#">American Culinary Federation</a> <a href="#">National Restaurant Association</a> <a href="#">Society for Foodservice Management</a> <a href="#">Texas Chefs Association</a> <a href="#">Texas Restaurant Association</a> <a href="#">The Retail Bakers Association</a></p>		
	Certificates	Culinarian Culinary Specialist Food Manager	Journey Baker Pastry Culinarian OSHA CareerSafe	ProStart® Texas Food Handlers ServSafe®			<p><i>Career Options:</i> Chef/Cook Assistant Food Preparation Worker</p>	<p>Pastry Cook Prep Cook Short-Order Cook</p>
	Associate Degrees	<a href="#">Baking/Pastry Culinary Arts</a>	<a href="#">Food &amp; Hospitality Services</a>	<a href="#">Hotel/Restaurant Management: Culinary Arts Specialization</a>			<p><i>Career Options:</i> Baker/Pastry Chef Food Service Specialist</p>	<p>Sous Chef Specialty Cook</p>
Postsecondary	Bachelor Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	<p><i>Career Options:</i> Caterer Culinary Arts Instructor</p>	<p>Executive Chef Food &amp; Beverage Manager Independent Chef/Owner</p>		
	Graduate Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	<p><i>Career Options:</i> Catering/Banquet Manager Corporate Executive Chef</p>	<p>Food and Beverage Controller Food and Beverage Director</p>		

This program of study (POS) serves as a guide, along with other college and career planning materials, for pursuing college and career goals. POS developed 2017. A Business & Industry endorsement as defined in 19 TAC 74.13(0)(2)(A) requires a coherent sequence of courses for four or more credits in career and technical education (CTE) that consists of at least two courses in the least one advanced CTE same career cluster, including at course, which includes any course that is the third or higher course in a sequence. The final courses in the sequence must be obtained from one of the Hospitality & Tourism career cluster.