



Culinary Arts

A career in the foodservice industry offers a wide range of exciting opportunities for students who love food and enjoy working in a fast-paced, creative environment. From becoming a chef or pastry artist to managing a restaurant or catering business, the possibilities are endless. You'll gain valuable skills like cooking, customer service, food safety and teamwork, all while having the chance to express your creative and passion for food.

The culinary arts program is all about preparing you for exciting careers in the food and beverage industry, where you can plan, manage, and create amazing dishes. You'll learn everything from running a kitchen to working hands-on in food preparation. Whether you're interested in becoming a chef, food stylist, or managing a restaurant, this program gives you the skills and experience to succeed. Get ready to turn your passion for food into a rewarding career!

Student Organization



Example Occupations

Bakers

Median Wage: \$29,466
Annual Openings: 2,942
10-Year Growth: 26%

Chefs and Head Cooks

Median Wage: \$44,761
Annual Openings: 950
10-Year Growth: 37%

General & Operations Managers

Median Wage: \$83,220
Annual Openings: 25,450
10-Year Growth: 23%

Data Source: Texas Wages, Texas Workforce Commission. Retrieved 3/8/2024.

Endorsement:
Business and Industry



Culinary Arts Program of Study

<p>Level 1: Grades 9 - 10</p>	<p>Introduction to Culinary Arts <i>Students interested in pursuing a career in the foodservice industry will gain insight into food production skills, the various levels of industry management, and hospitality skills through classroom and lab-based learning.</i></p>
<p>Level 2: Grades 10-11</p>	<p>Culinary Arts <i>Students will learn the fundamentals of cooking, the science of baking, management and production skills, and safety/sanitation procedures while developing their creativity for recipe development and event planning.</i></p>
<p>Level 3: Grades 11 -12</p>	<p>Advanced Culinary Arts <i>Students increase their depth of knowledge and experience in baking, protein selection, advanced nutrition, and sustainability. Additionally, students will develop an understanding of front and back-of-the-house roles and how these areas work together to create a successful operation.</i> IBC: ServSafe Manager</p>
<p>Level 4: Grade 12 Choose One</p>	<p>Practicum in Culinary Arts: Cafe Operations <i>Cafe Operations is a combination of lab instruction, demonstration, and hands-on production to provide practical application to cafe and catering business practices and kitchen operations.</i></p> <p>-or-</p> <p>Practicum in Culinary Arts: Chef Training <i>Chef Training is a combination of lab instruction, demonstration, and development of advanced knife skills, soup and sauce production, and vegetable and meat cookery.</i></p>