



Restaurants and Food/Beverage Services is a program of study within the **Hospitality and Tourism Career Cluster**. A Career Cluster is a grouping of occupations and broad industries based on commonalities. There are 16 Career Clusters.

Career clusters link what students learn in school with the knowledge and skills they need for success in college and careers. The Hospitality and Tourism Career Cluster prepares learners for careers in the management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation events, and travel-related services.

There are four programs of study in this cluster:

- Lodging
- Recreation, Amusements and Attractions
- Restaurants and Food/Beverage Services
- Travel and Tourism

Employment Outlook

The number of jobs for **Chefs and Head Cooks** are expected to increase about as fast as average through the year 2016. This growth will be spurred by increases in population, household income, and the demand for leisure and convenience services, allowing people to take vacations and dine out more often. Trends are moving toward more economic, healthy, and sustainable services in dining. Nationally, salaries range from \$22,120 to \$66,680 (Occupational Outlook Handbook, 2008-2009). The starting salary for chefs in Texas being \$23,170 per year (Texas Workforce Commission, 2009).

Using this brochure

Inside you will find a suggested **program of study** that has lots of helpful information. The model is an example of the types of courses and extended learning experiences that are important for the **Restaurants and Food/Beverage Services Program of Study**. Use this model to plan your course schedule, educational experiences, and career choices.

At the top of the model, you will find **career goals** with the corresponding **O*NET code**. The O*NET code is an official classification of jobs and can be used to locate career-related information. Your teacher, counselor, or media center should be able to help you locate further information.

The upper left side of the model highlights the **core courses and career-related electives** in high school that will help prepare you for your career goal. This model is based upon the Recommended High School Program graduation plan and can easily be adapted for the Distinguished Achievement High School Program graduation plan.

The upper right side of the model highlights examples of **extended learning experiences** that can enhance your knowledge and skills for your career goal. You will find examples of curricular activities, such as participation in Career and Technical Student Organizations like FCCLA, career learning experiences, service learning activities, and extracurricular activities.

The lower left side of the model indicates **industry licensures/certifications** and **on-the-job training experiences** that may be available while still in high school. This section also highlights the various levels of **postsecondary education** and examples of **career options** available to you once you have completed that level of education and training.

The lower right side of the model contains examples of **professional associations** available for food preparation professionals. Many of these organizations allow preprofessional membership while enrolled in a postsecondary program. Most organizations have websites which can be easily located by entering the organization name in available search engines.

Thinking about a career as a Chef?



<http://www.achievetexas.org>

This program of study may be for you! Chefs prepare meals in restaurants, hotels, and institutions and are highly skilled and trained. Many chefs have earned fame for themselves and their restaurants by their skillful preparation of dishes. Look inside to see suggested coursework and learning opportunities that will prepare you for an exciting and rewarding career.