



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.

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APPROVED COURSES

Foods & Related Culinary Arts Foundations
Personal & Culinary Services Cooperative
Worksite Experience
Restaurant/Food Services Management

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Baking & Pastry Arts/Baker/Pastry Chef
Culinary Arts/Chef Training
Food Production & Services

ALIGNED TO INDUSTRY

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
Food Service Managers	\$71,080	590	25%
Executive Chef, Executive Sous Chef	\$55,530	370	25%
Banquet Chef	\$55,530	370	25%
Restaurant Manager	\$39,750	3,950	24%
Food Production Supervisor	\$39,750	3,950	24%

WORK-BASED LEARNING AND EXTENDED LEARNING OPPORTUNITIES

Work Experience Opportunities

CTE students in many cases can pursue what is called a "work-based learning" opportunity or an internship involving a job outside of school. "Work-based learning" experiences are always paid, and students can also earn high school credit. Internships are typically paid, but students do not earn academic credit. Individual schools and CTE teachers work with local employers to arrange these opportunities for their students, so your local CTE or career office is the best source of information for what your own school offers.

Washington State Family, Career and Community Leaders of America

Travel with friends to events and competitions; practice and test your skills in local, state and national competition; and learn how to lead. These are the benefits to the students served by FCCLA. Their career interests are in education, food, hospitality, interior decorating, and textiles (sewing, fashion). FCCLA focuses on the roles of family member, wage earner and community leader. Members develop skills for life including:

- Character development
- Creative and critical thinking
- Interpersonal communication



Culinary Services Pathway: Employees working in culinary services, and the restaurant and food/beverage industries perform a variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

POSTSECONDARY OPTIONS

CREDENTIALS		HIGHER EDUCATION			
Culinary Science and Food Service Management	CERTIFICATE / LICENSE	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL PROFESSIONAL	SCHOOLS WITH THESE PROGRAMS
Hotel & Restaurant Management	Food Service Management Professional	Restaurant, Culinary & Catering Management	Food Service Systems Administration/ Management		NW Culinary Institute UW, WSU, CWU, ECC, PCC, SCC
ServSafe	ServSafe Manager	Hospitality Administration/Management, General			NW Culinary Institute UW, WSU, CWU, CPTC, ECC, PCC, SCC
ProStart	Certified Chef	Culinary Arts/Chef Training		Business Administration Management, General	NW Culinary Institute BTC, CPTC, ECC, HCC, PCC, SCC, WCC WSU, UW, EWU
Precision Exams—Food & Culinary	Certified Food & Beverage Executive	Restaurant, Culinary & Catering Management			Art Institute of Seattle, Spokane, South Seattle, Highline, Peninsula
Additional industry-based certification information is available from the OSPI website.					

COURSE INFORMATION

COURSE NAME	CIP CODE	STATE COURSE CODE	TEACHER CERTIFICATION CODE	COURSE NAME	CIP CODE	STATE COURSE CODE	TEACHER CERTIFICATION CODE
Foods & Related Culinary Arts Foundations	120500	16054, 22202, 22206	V200002 V120505 V190504 V200493				
Baking & Pastry Arts/Baker/Pastry Chef	120501	16056	V200002 V200493 V120505				
Culinary Arts/Chef Training	120503	16052, 16055, 16056, 160097	V200493				
Food Production & Service	120505	16051, 16053, 16056, 16057, 16097	V120505 V200002 V200493 V190504				
Personal & Culinary Services Coop Worksite Experience	128888	16097, 16098	V600096 V600097				
Restaurant/Food Services Management	520905	16055	V070000, V078000, V080000, V200002, V120505, V200493, V520100, V521401				



Washington Office of Superintendent of
PUBLIC INSTRUCTION

For additional information on this cluster, please contact:
OSPI Career and Technical Education | cte@k12.wa.us
<https://www.k12.wa.us/cte>