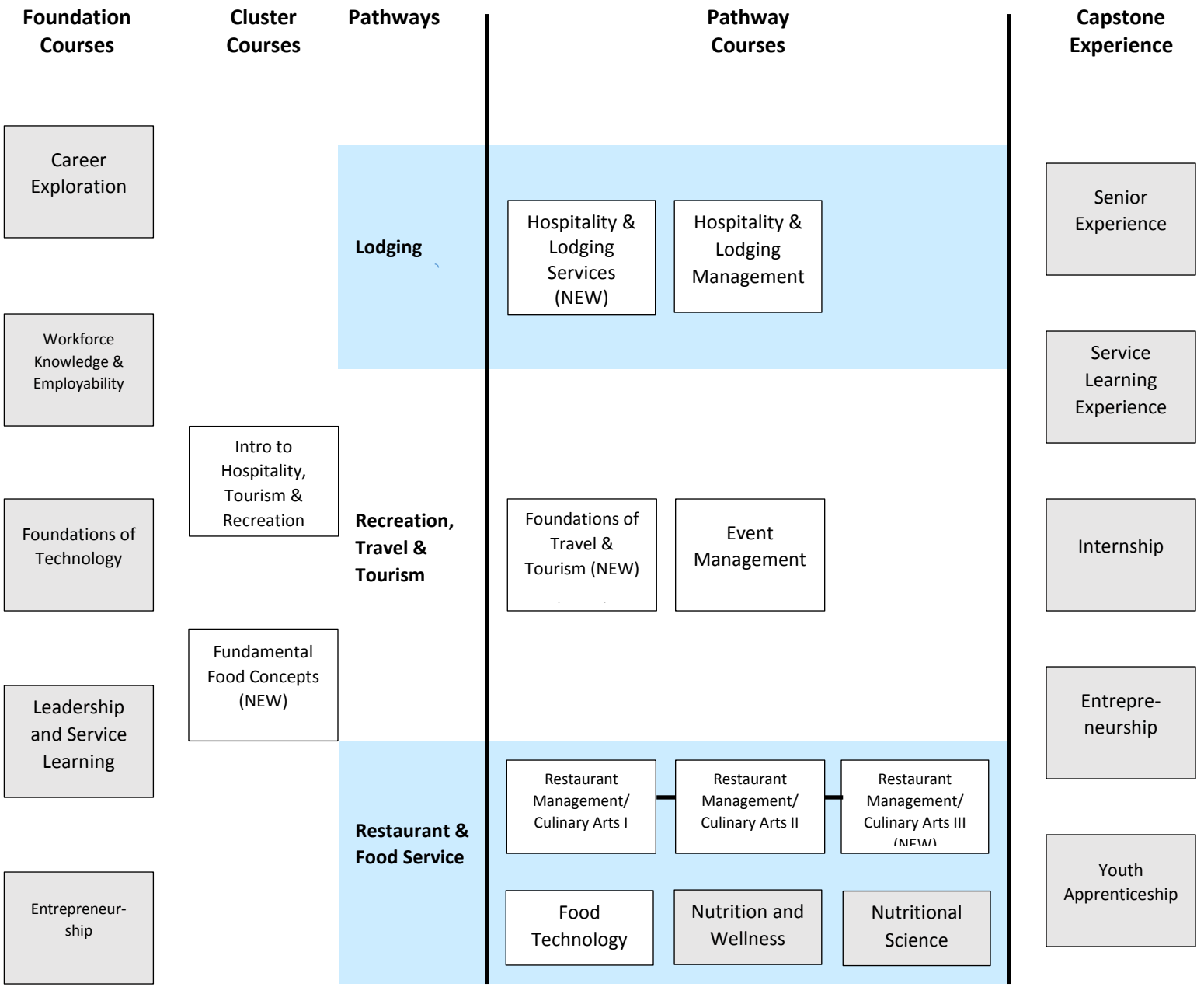
Hospitality, Tourism & Recreation Programs of Study



Introduction to Hospitality, Tourism & Recreation

Career Cluster	Hospitality and Tourism
Course Code	16001
Prerequisite(s)	None
Credit	0.5
Program of Study and Sequence	Foundation Course – **Introduction to Hospitality, Tourism and Recreation** – Pathway Courses – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), SkillsUSA
Coordinating Work-Based Learning	Youth Internships, Job Shadowing, Mentoring, Entrepreneurship, Service Learning, Workplace Tours, Apprenticeships
Industry Certifications	Occupational Safety Health Administration (OSHA)
Dual Credit or Dual Enrollment	None
Teacher Certification	Family and Consumer Sciences (FACS) Endorsement, FACS Education, Hospitality & Tourism Cluster Endorsement
Resources	SDMyLife, choosemyrestaurant.org, FCCLA Career Investigation STAR Event, onetonline.org

Course Description:

Introduction to Hospitality, Tourism and Recreation focuses on pathways and careers in the Hospitality and Tourism cluster. Students identify and compare their personal attributes with careers in this cluster. Students explore the professional behaviors, skills and abilities necessary for hospitality, tourism and recreation.

Program of Study Application

Introduction to Hospitality, Tourism and Recreation is a cluster course in the Hospitality and Tourism career cluster. A student would participate in a foundation course prior to participation in this course. Introduction to Hospitality and Tourism prepares a student to participate in pathway courses in any of the Hospitality and Tourism pathways: restaurant and food services; lodging; recreation, travel and tourism.

Course Standards

IHT 1 Students will identify career pathways within the hospitality, tourism and recreation industry.

Level 1: Recall & Reproduction	IHT 1.2 Describe workplace skills necessary to be successful in the hospitality and tourism industry	Onetonline.org			

Notes

IHT 2 Students will examine safety, security and environmental issues related to the hospitality, tourism and recreation industry.

Level 1: Recall & Reproduction	IHT 2.2 Identify industry standards which comply with safety policies and procedures	

Notes

IHT 3 Students will summarize concepts of customer service.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	IHT 3.1 Evaluate the impact customer relations has on success in the hospitality, tourism and recreation industry	
Level 2: Skill/Concept	IHT 3.2 Distinguish customer service processes to meet customer expectations	

Notes

IHT 4 Students will discuss ethical and legal responsibilities of hospitality and tourism businesses.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	IHT 4.1 Discuss issues related to confidentiality and ethics in the hospitality, tourism and recreation industry	
Level 2: Skill/Concept	IHT 4.2 Describe legal rights and responsibilities of hospitality, tourism and recreation employees and guests	

Notes

IHT 5 Students will demonstrate skills and practices required for careers in hospitality, tourism and recreation industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	IHT 5.1 Apply practices and skills involved in lodging occupations; e.g. safety, security, ethics, and customer service	
Level 2: Skill/Concept	IHT 5.2 Apply practices and skills for recreation, travel and tourism services; e.g. safety; security; ethics, and customer service	
Level 2: Skill/Concept	IHT 5.3 Apply practices and skills involved in the restaurant and food service industry, e.g. safety, security, ethics, and customer service	

Notes

Fundamental Food Concepts

Career Cluster	Hospitality and Tourism
Course Code	16052
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Foundational Course – **Fundamental Food Concepts –** Pathway Courses – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA)
Coordinating Work-Based Learning	Workplace Tours, Mentoring,
Industry Certifications	N/A
Dual Credit or Dual Enrollment	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement
Resources	Guide to Good Food; Food for Today; www.ChooseMyPlate.org; www.igrow.org

Course Description:

Fundamental Food Concepts will explore safe and effective basic food preparation. Students apply food selection and preparation guidelines.

Program of Study Application

Fundamental Food Concepts is a cluster course in the Hospitality and Tourism career cluster.

Course Standards

IFP 1 Students will demonstrate food safety and sanitation procedures.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	IFP 1.1 Apply established safety rules and guidelines to maintain a safe working environment	
Level 1: Recall & Reproduction	IFP 1.2 Identify proper first-aid procedures for cuts, burns, and electrical shock	
Level 1: Recall & Reproduction	IFP 1.3 Identify health and hygiene best practices for food handling, e.g. handwashing; grooming and hygiene	
Level 1: Recall & Reproduction	IFP 1.4 Identify and apply sanitation rules and regulations	
Level 1: Recall & Reproduction	IFP 1.5 Identify methods that prevent food-borne illnesses and contamination	

Notes

IFP 2 Students will apply skills related to kitchen equipment and management.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall & Reproduction	IFP 2.1 Identify types, use and care of kitchen equipment	
Level 1: Recall & Reproduction	IFP 2.2 Identify food measurement terminology and abbreviations	
Level 2: Skill/Concept	IFP 2.3 Demonstrate proper measuring techniques	
Level 2: Skill/Concept	IFP 2.4 Apply mathematic concept through equivalents, recipe adjustments and conversions	
Level 1: Recall & Reproduction	IFP 2.5 Identify basic food preparation terminology	
Level 2: Skill/Concept	IFP 2.6 Practice management skills, e.g. shopping lists, table settings, time management, budgeting, nutritional needs	

Notes

IFP 3 Students will apply food selection and preparation guidelines while preparing foods.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall & Reproduction	IFP 3.1 Identify components of selecting food products	www.ChooseMyPlate.gov www.sparkspeople.gov
Level 2: Skill/Concept	IFP 3.2 Demonstrate preparation methods for basic food products, e.g. quick breads, yeast breads, eggs, fruit smoothies, soups, salads, open-faced sandwiches	

Notes

IFP 4 Students will identify career pathways within the food service industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall & Reproduction	IFP 4.1 Recognize employment opportunities within the food service industry	SDMyLife
Level 1: Recall & Reproduction	IFP 4.2 Explore education and training opportunities in the food service industry	

Notes

Food Technology

Career Cluster	Hospitality and Tourism
Course Code	19254
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Cluster Course – Fundamental Food Concepts **– Food Technology** – Nutrition and Wellness – Nutritional Sciences - Restaurant Management/Culinary Arts I – Restaurant Management/Culinary Arts II – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA)
Coordinating Work-Based Learning	Workplace Tours; Mentoring
Industry Certifications	N/A
Dual Credit or Dual Enrollment	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement
Resources	FCCLA

Course Description:

Food Technology offers opportunities to study the composition, structure, and properties of foods. Students examine changes that occur during the processing, storage, preparation, and consumption of food. Students explore effects of various materials, microorganisms, and processes on food products through laboratory experiments.

Program of Study Application

Food Technology is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food Service Pathway.

Course Standards

FT 1 Students will integrate knowledge, skills, and practices required for careers in food science, food processing and food production from production to consumption.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	FT1.1 Determine the contributions of food science to society	
Level 2: Skill/Concept	FT 1.2 Summarize food science in relation to social change and technological advances	
Level 2: Skill/Concept	FT 1.3 Explain contributions of food science to changing food quality and availability	
Level 2: Skill/Concept	FT 1.4 Investigate careers in food science, food processing, and food production industries	

Notes

FT 2 Students will explore scientific practices as they relate to the food industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	FT. 2.1 Demonstrate safe laboratory practices	
Level 3: Strategic Thinking	FT 2.2 Apply skills needed for valid and reliable scientific experiments	

Notes

FT 3 Students will investigate physical and chemical changes of food composition.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	FT 3.1 Differentiate roles of the three phases of water in food preparation, food processing and food safety, e.g. steaming, freezing, boiling, shocking (ice bath), dehydration	
Level 3: Strategic Thinking	FT 3.2 Investigate changes of macro nutrients in food processing and preparation, e.g. heat application, varied ingredients	
Level 3: Strategic Thinking	FT 3.3 Investigate changes of micro nutrients in food processing and preparation, e.g. heat applications, solubility	

Notes

FT 4 Students will demonstrate food safety and sanitation procedures.

Webb Level	Sub-indicator	Integrated Content
Level 2: Skill/Concept	FT 4.1 Practice procedures that minimize the risks of food borne illness	
Level 3: Strategic Thinking	FT 4.2 Differentiate how microorganisms act in food and their effect on food products, e.g. fermentation, molds, probiotics and yeast	
Level 2: Skill/Concept	FT 4.3 Classify sources of contamination: chemical, physical, and biological	

Notes

FT 5 Students will use the role of sensory evaluation in the food industry.

Webb Level	Sub-indicator	Integrated Content
Level 3: Strategic Thinking	FT 5.1 Differentiate sensory characteristics that affect food preferences	
Level 2: Skill/Concept	FT 5.2 Implement procedures for evaluation of sensory characteristics	

Notes

FT 6 Students will investigate technological advances in food science, food processing, and food production.

Webb Level	Sub-indicator	Integrated Content
Level 2: Skill/Concept	FT 6.1 Distinguish scientific advances that have changed the food supply and preparation, e.g. genetically modified organisms (GMOs), molecular gastronomy	
Level 3: Strategic Thinking	FT 6.2 Investigate use of technology in new food product development	

Notes

Restaurant Management/Culinary Arts I

Career Cluster	Hospitality and Tourism
Course Code	16053
Prerequisite(s)	N/A
Credit	1.0
Program of Study and Sequence	Foundation Course – Cluster Course – Pathway Course – **Restaurant Management/Culinary Arts I** – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), ProStart, SkillsUSA
Coordinating Work-Based Learning	Work Based Learning; Workplace Tours; Service Learning; Youth Internship; Mentoring
Industry Certifications	Occupational Safety and Health Administration (OSHA), ProStart, National Career Readiness Certificate (NCRC), ServSafe
Dual Credit or Dual Enrollment	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Cluster Endorsement; Restaurant and Food Service Management Pathway Endorsement;
Resources	Foundations of Restaurant Management and Culinary Arts 2nd Edition (FRMCA 2E); ServSafe; www.chooserestaurants.org; RServing

Course Description:

Students in Restaurant Management/Culinary Arts I learn entry level culinary skills needed for success in the foodservice industry or continuing education. Students train in industry-specific skills that can be used in all areas of the foodservice industry.

Program of Study Application

Restaurant Management/Culinary Arts I is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food Service Pathway.

Career Cluster: Hospitality & Tourism

Course: Restaurant Management/Culinary Arts I

Course Standards

1RMCA 1 Students will analyze career paths and professional practices within the food production and foodservice industries.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall & Reproduction	1RMCA 1.1 Identify employment opportunities and entrepreneurial endeavors	SDMyLife
Level 2: Skill/Concept	1RMCA 1.2 Explain roles, duties and functions of individuals engaged in food production and service careers	SDMyLife
Level 3: Strategic Thinking	1RMCA 1.3 Develop personal employment artifacts	SDMyLife Job applications, resumes, cover letters, letters of recommendation, portfolio artifacts
Level 2: Skill/Concept	1RMCA 1.4 Develop professional habits required by the foodservice industry	The ProStart Way (www.chooserestaurants.org) Promptness, Positive attitude, Hygiene and professional appearance, Follow rules and procedures, Willingness to learn, Accept responsibility for actions, Be respectful and cooperative, Respond appropriately to feedback, Take pride in work, Champion everyone, Work as part of a team

Notes

1RMCA 2 Students will demonstrate food and workplace safety and sanitation procedures.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	1RMCA 2.1 Apply sanitation procedures to ensure compliance with health codes	ServSafe RServing (Dakota Food Safety)
Level 2: Skill/Concept	1RMCA 2.2 Categorize potentially hazardous foods and food preparation practices	ServSafe RServing (Dakota Food Safety)
Level 2: Skill/Concept	1RMCA 2.3 Practice proper food handling techniques	ServSafe RServing (Dakota Food Safety)
Level 2: Skill/Concept	1RMCA – 2.4 Apply safety procedures to maintain a safe work environment	Safety Data Sheet (SDS) OSHA
Level 2: Skill/Concept	1RMCA – 2.5 Identify and correct workplace hazards	OSHA

Notes

1RMCA 3 Students will demonstrate industry standards in selecting, using and maintaining food production and foodservice equipment.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall & Reproduction	1RMCA 3.1 Identify types of equipment used in food production	
Level 2: Skill/Concept	1RMCA 3.2 Maintain tools and equipment following safety procedures	
Level 2: Skill/Concept	1RMCA 3.3 Demonstrate professional skills in safe handling of knives, tools, and equipment	OSHA

Notes

1RMCA 4 Students will demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	1RMCA 4.1 Apply menu planning principles to develop and modify menus	
Level 2: Skill/Concept	1RMCA 4.2 Complete requisitions for food, equipment and supplies to meet production requirements	
Level 3: Strategic Thinking	1RMCA 4.3 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning	

Notes

1RMCA 5 Students will demonstrate professional food preparation methods and techniques for menu categories to produce food products that meet customer needs.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	1RMCA 5.1 Apply *mise en place* (the concept of everything in its place) through practice	
Level 2: Skill/Concept	1RMCA 5.2 Execute knife cuts	Julienne, dice, brunoises, batonette, roundel, tourne', mince, chiffonade, diagonal
Level 2: Skill/Concept	1RMCA 5.3 Demonstrate professional skills for a variety of cooking methods using professional equipment and current technologies	Roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, baking
Level 2: Skill/Concept	1RMCA 5.4 Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods	
Level 2: Skill/Concept	1RMCA 5.5 Prepare a variety of food products using professional techniques	Salads, sandwiches, pizza, stocks, sauces, soups, baking

Notes

1RMCA 6 Students will describe foodservice management and leadership functions.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	1RMCA 6.1 Explore work place procedures	Staff orientation, training, consistent reinforcement of training standards, education, and on the job training/retraining
Level 2: Skill/Concept	1RMCA 6.2 Explore human resource policies, rules, regulations, and laws	Hiring, compensation, overtime, discrimination, and harassment

Notes

1RMCA 7 Students will demonstrate internal and external customer service.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall & Reproduction	1RMCA 7.1 Identify components of customer service	
Level 2: Skill/Concept	1RMCA 7.2 Differentiate types of service used in the foodservice industry	
Level 1: Recall & Reproduction	1RMCA 7.3 Identify quality service as a strategic component of performance	
Level 2: Skill/Concept	1RMCA 7.4 Demonstrate respect for diversity and individuals with special needs	

Notes

Restaurant Management/Culinary Arts II

Career Cluster	Hospitality and Tourism
Course Code	16055
Prerequisite(s)	Restaurant Management/Culinary Arts I
Credit	1.0
Program of Study and Sequence	Foundation Courses – Cluster Course – **Restaurant Management/Culinary Arts II** – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), ProStart, SkillsUSA
Coordinating Work-Based Learning	Work Based Learning; Workplace Tours; Service Learning; Youth Internship; Mentoring
Industry Certifications	Occupational Safety and Health Administration (OSHA), ProStart, National Career Readiness Certificate (NCRC), ServSafe
Dual Credit or Dual Enrollment	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement; Restaurant and Food Service Management Pathway Endorsement
Resources	Foundations of Restaurant Management and Culinary Arts Level II 2nd Edition (FRMCA 2E); RServing; ServSafe; www.chooserestaurants.org

Course Description:

Students in Restaurant Management/Culinary Arts II expand upon entry level culinary skills needed for success in the foodservice industry or continuing education. Students train in industry-specific skills that can be used in all areas of the foodservice industry.

Program of Study Application

Restaurant Management/Culinary Arts II is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food Service Pathway.

Course Standards

2RMCA 1 Students will exhibit professional practices to prepare for careers in the foodservice industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	2RMCA 1.1 Create/update employment artifacts	SDMyLife
Level 3: Strategic Thinking	2RMCA 1.2 Align employability skills to workplace professionalism	The ProStart Way (www.chooserestaurants.org)

Notes

2RMCA 2 Students will demonstrate food and workplace safety and sanitation procedures.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 4: Extended Thinking	2RMCA 2.1 Apply sanitation procedures to comply with health codes	ServSafe RServing (Dakota Food Safety)
Level 4: Extended Thinking	2RMCA 2.2 Practice proper food handling techniques	ServSafe RServing (Dakota Food Safety)
Level 4: Extended Thinking	2RMCA 2.3 Apply safety procedures and correct workplace hazards to maintain a safe work environment	Safety Data Sheet (SDS) OSHA

Notes

2RMCA 3 Students will demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	2RMCA 3.1 Apply menu planning principles to develop and modify menus	www.sparkspeople.com
Level 2: Skill/Concept	2RMCA 3.2 Complete requisitions for food, equipment and supplies to meet production requirements	
Level 3: Strategic Thinking	2RMCA 3.3 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning	
Level 4: Extended Thinking	2RMCA 3.4 Design a variety of menu layouts, themes, and design styles	
Level 2: Skill/Concept	2RMCA 3.5 Explore nutritional needs and their significance to the foodservice industry	Farm to table; dietary restrictions; healthy eating
Level 2: Skill/Concept	2RMCA 3.6 Explore emerging trends in the foodservice industry	On-line meal delivery; fermentation; social media; Genetically Modified Organisms (GMO's); sustainable practices

Notes

2RMCA 4 Students will demonstrate professional food preparation methods and techniques for menu categories to produce food products that meet customer needs.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 4: Extended Thinking	2RMCA 4.1 Apply *mise en place* (the concept of everything in its place) through practice	
Level 2: Skill/Concept	2RMCA 4.2 Execute knife cuts	Julienne, dice, brunoises, batonette, roundel, tourne', mince, chiffonade, diagonal
Level 4: Extended Thinking	2RMCA 4.3 Select appropriate cooking techniques	Roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, baking
Level 4: Extended Thinking	2RMCA 4.4 Evaluate fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of foods	
Level 4: Extended Thinking	2RMCA 4.5 Prepare food products using professional techniques	Eggs, dairy, breakfast products, vegetables, fruits, potatoes, grains, pasta, meat, poultry, seafood, yeast breads, cakes, pies, desserts
Level 4: Extended Thinking	2RMCA 4.6 Demonstrate professional plating, garnishing, and food presentation techniques	

Notes

2RMCA 5 Students will implement foodservice management skills, leadership functions, and marketing strategies.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 4: Extended Thinking	2RMCA 5.1 Apply management principles of the foodservice industry	Inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations
Level 2: Skill/Concept	2RMCA 5.2 Explore sustainability in the foodservice industry	Business, environmental
Level 3: Strategic Thinking	2RMCA 5.3 Implement team building strategies	
Level 2: Skill/Concept	2RMCA 5.4 Utilize interpersonal skills to resolve conflicts	Professional conduct, ethics
Level 4: Extended Thinking	2RMCA 5.5 Create a marketing plan	

Notes

Restaurant Management/Culinary Arts III

Career Cluster	Hospitality and Tourism
Course Code	16058
Prerequisite(s)	Restaurant Management/Culinary Arts I (RMCA I); Restaurant Management/Culinary Arts II (RMCA II)
Credit	0.5-1.0 – local decision
Program of Study and Sequence	Foundation Courses – Cluster Courses – **Restaurant Management/Culinary Arts III** – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), ProStart, SkillsUSA
Coordinating Work-Based Learning	Work-Based Learning; Youth Internship Mentorship,
Industry Certifications	Occupational Safety and Health Administration (OSHA), ProStart, ServSafe
Dual Credit or Dual Enrollment	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Cluster Endorsement, Restaurants and Food Service Management Pathway Endorsement
Resources	ServSafe; BIG Idea; ProStart; SkillsUSA; FCCLA; Entrepreneurial Resources, American Culinary Federation (ACF)

Course Description:

Restaurant Management/Culinary Arts III provides advanced culinary students with instruction in advanced techniques and processes. Students continue to develop skills from prerequisite courses. Projects are tailored to students' interests and industry needs.

Program of Study Application

Restaurant Management/Culinary Arts III is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food Service Pathway.

Course Standards

3RMCA 1 Students will explore business opportunities in foodservice industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	3RMCA 1.1 Research career and entrepreneurial opportunities in foodservice industry	• Identify a mentor • SDMyLife • www.ChooseRestaurants.org
Level 2: Skill/Concept	3RMCA 1.3 Explore professional organizations in foodservice industry	

Notes

3RMCA 2 Students will apply ServSafe principles to foodservice industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 4: Extended Thinking	3RMCA 2.1 Apply Hazard Analysis Critical Control Points (HACCP) to flow of food	
Level 3: Strategic Thinking	3RMCA 2.2 Research state/federal health laws related to foodservice industry	
Level 4: Extended Thinking	3RMCA 2.3 Obtain ServSafe Manager certification	

Notes

3RMCA 3 Students will demonstrate advanced skills in food production.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	3RMCA 3.1 Investigate concepts of sustainability practices	• Utilization of Scraps • Farm to Table • Conservation of Resources • Green Practices
Level 3: Strategic Thinking	3RMCA 3.2 Investigate emerging trends in foodservice industry	• Fermentation • Pressure Cooking • Technology • Smoking • Sous Vide

Notes

3RMCA 4 Students will apply specialized skills and knowledge to produce a culminating project.

Webb Level	Sub-indicator	Integrated Content
Level 4: Extended Thinking	3RMCA 4.1 Create a plan for project	• Marketing Plan • ProStart Business Management Contest • FCCLA Food Innovations STAR Event • BIG Idea • SkillsUSA Entrepreneurship Contest
Level 4: Extended Thinking	3RMCA 1.2 Demonstrate effective marketing strategies in foodservice industry	
Level 4: Extended Thinking	3RMCA 4.2 Create a culminating product	• Showcase • Open House • Feature Event
Level 4: Extended Thinking	3RMCA 4.3 Develop a skills portfolio	• Cover Letter • Resume • Reference Letters • Industry Certifications • Samples of Work

Notes

Foundations of Travel and Tourism

Career Cluster	Hospitality and Tourism
Course Code	16151
Prerequisite(s)	None
Credit	0.5
Program of Study and Sequence	Introduction to Hospitality, Tourism and Recreation or Fundamental Food Concepts – **Foundations of Travel and Tourism** – Event Management -- Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), Future Business Leaders of America (FBLA), SkillsUSA
Coordinating Work-Based Learning	Job shadowing, mentoring, interviewing professionals, workplace tours, guest speakers, or entrepreneurship
Industry Certifications	Occupational Safety and Health Administration (OSHA), National Career Readiness Certificate (NCRC)
Dual Credit or Dual Enrollment	NA
Teacher Certification	Family and Consumer Sciences (FACS), FACS Education, Hospitality and Tourism Cluster Endorsement
Resources	FCCLA Hospitality & Tourism STAR Event, Career Investigation STAR Event, Entrepreneurship STAR Event, SkillsUSA Entrepreneurship Competition, SkillsUSA Customer Service Competition, FBLA Emerging Business Issues Presentation Event

Course Description:

Foundations of Travel and Tourism assists students in charting a career path in one of the world's largest industries … travel and tourism. Students look at the different segments of the tourism industry and explore careers that industry offers. Students look at economic impact and ramifications of development to the economy. Students also explore emerging trends and impact of technology.

Program of Study Application

Foundations of Travel and Tourism is a pathway course in the Hospitality and Tourism career cluster; Recreation, Travel & Tourism pathway.

Course Standards

FTT 1 Students will investigate careers in the recreation, travel and tourism career pathway.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	FTT 1.1 Identify current and emerging career opportunities in the recreation, travel and tourism industry	• Career opportunities related to technology, sales and marketing, private sector and government sector
Level 2: Skill/ Concept	FTT 1.2 Explore education and skills/experiences needed for recreation, travel and tourism careers	
Level 3: Strategic Thinking	FTT 1.3 Discuss legal and ethical aspects of a career in the recreation, travel and tourism industry	• Ethical case studies & scenarios

Notes

FTT 2 Students will evaluate safety, security and environmental issues related to the recreation, travel and tourism industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/ Concept	FTT 2.1 Explore geographic regions, focusing on factors that create desirable travel destinations	• Factors may include weather/climate, physical features, cultural and political elements, travel warnings, and historical interests
Level 2: Skill/ Concept	FTT 2.2 Examine the role of Occupational Safety and Health Administration (OSHA) regulations and standards	
Level 2: Skill/ Concept	FTT 2.3 Identify role of recreation, travel and tourism regulations and procedures	• Transportation Security Administration (TSA) at airports, passports, security, exporting and importing goods
Level 3: Strategic Thinking	FTT 2.4 Evaluate safety plans and policies as they relate to recreation, travel and tourism	• Tourist attractions, amusement, gaming and recreation facilities and practices • Personal safety to avoid injury or accident

Notes

FTT 3 Students will evaluate guest services.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	FTT 3.1 Analyze qualities and characteristics of effective service professionals	
Level 2: Skill/Concept	FTT 3.2 Demonstrate ways to manage and enhance guest experiences	
Level 3: Strategic Thinking	FTT 3.3 Compare and contrast company cultures and strategies for exceptional guest service	• SkillsUSA Customer Service Competition

Notes

FTT 4 Students will evaluate travel motivators and consumer needs.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	FTT 4.1 Identify segments of tourism	• Segments of tourism may include culinary tourism, nature-based tourism, eco-tourism, sustainable tourism
Level 3: Strategic Thinking	FTT 4.2 Investigate trends and effects on recreation, travel and tourism practices	• Trends may include economy, green movement, sports, etc.
Level 2: Skill/ Concept	FTT 4.3 Explore cost of recreation and travel on consumer decisions	
Level 3: Strategic Thinking	FTT 4.4 Evaluate effects of technology on consumer behavior and attitudes related to recreation, travel and tourism	• Online booking, Apps, Integrated technology in travel and tourism

Notes

FTT 5 Students will investigate financial management in recreation, travel and tourism industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	FTT 5.1 Research costs, pricing and market demands in recreation, travel and tourism industry	• Making decisions about travel agendas for varying groups and locations.
Level 4: Extended Thinking	FTT 5.2 Utilize information from market segmentation to make business decisions	• "Shark Tank"-style classroom activity
Level 3: Strategic Thinking	FTT 5.3 Explore tourism development in terms of increased sustainability, profitability and benefits to the surrounding community	
Level 4: Extended Thinking	FTT 5.4 Evaluate role of economics, community development and politics in funding recreation, travel and tourism	• FCCLA Hospitality & Tourism STAR Event • State and local taxes, city ordinances, Chamber of Commerce, • SKillsUSA Entrepreneurship Competition

Notes

Hospitality & Lodging Services

Career Cluster	Hospitality and Tourism
Course Code	16101
Prerequisite(s)	None
Credit	0.5
Program of Study and Sequence	Introduction to Hospitality, Tourism & Recreation – **Hospitality and Lodging Services** – Hospitality and Lodging Management – Capstone Experience
Student Organization	Family, Career, and Community Leaders of America (FCCLA), Future Business Leaders of America (FBLA), Skills USA
Coordinating Work-Based Learning	Job shadowing, industry tours, guest speakers, interviews of professionals, mentoring, entrepreneurship
Industry Certifications	Occupational Safety and Health Administration (OSHA), National Career Readiness Certificate (NCRC)
Dual Credit or Dual Enrollment	NA
Teacher Certification	Hospitality & Tourism Cluster Endorsement; FACS Endorsement; *FACS Education; Business Management & Administration Cluster Endorsement
Resources	FCCLA Hospitality & Tourism STAR Event, Career Investigation STAR Event, Entrepreneurship STAR Event, SkillsUSA Entrepreneurship Competition, SkillsUSA Customer Service Competition, FBLA Emerging Business Issues Presentation Event

Course Description:

The Hospitality & Lodging Services course provides an overview of lodging industries. Students learn about lodging, front office operations, occupancy levels, recreation, and recreation agencies. Students will explore current trends, ethical issues, safety, and liabilities within these industries.

Program of Study Application

Hospitality and Lodging Services is a pathway course in the Hospitality and Tourism career cluster; Lodging Pathway.

Course Standards

HLS 1 S
Students will investigate careers in the lodging pathway.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	HLS 1.1 Identify current and emerging career opportunities in the hospitality & lodging industry	Career opportunities related to technology, sales and marketing
Level 2: Skill/Concept	HLS 1.2 Explore education and skills/experiences needed for hospitality and lodging careers	
Level 3: Strategic Thinking	HLS 1.3 Discuss legal and ethical aspects of careers in the hospitality & lodging industry	Ethical case studies & scenarios

Notes

HLS 2 Students will explore lodging and guest amenity options.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	HLS 2.1 Identify lodging classifications	Location, style & function, vacation properties, price, etc.
Level 3: Strategic Thinking	HLS 2.2 Differentiate among the types of lodging accommodations and guest amenities	Accommodation & amenities types could include hotel, motel, resorts, hunting lodges, campgrounds, casino hotels, hostels, spas, extended stay, time shares

Notes

HLS 3 Students will apply concepts of quality service to assure customer satisfaction.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	HLS 3.1 Explain guest service and its importance to lodging	
Level 2: Skill/Concept	HLS 3.2 Describe the stages of the guest cycle and roles lodging employees play in each stage	Stages include pre-arrival, arrival, occupancy and departure
Level 3: Strategic Thinking	HLS 3.3 Demonstrate customer service skills to ensure quality service and guest satisfaction	Service skills may include courteous telephone behavior, professional behavior, time management, and professional dress.

Notes

HLS 4 Students will analyze safety, security, and environmental issues in the lodging industry.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	HLS 4.1 Investigate safe working habits and security procedures for lodging facilities	Job safety employee analysis
Level 3: Strategic Thinking	HLS 4.2 Justify purpose of security practices and policies used by lodging facilities	Security may include lighting, key control, OSHA, in-house security, security monitoring
Level 3: Strategic Thinking	HLS 4.3 Assess emergency preparedness plan in lodging facilities	Emergency preparedness could include evacuation plans, first aid, basic firefighting, power failure, response techniques, crowd control and emergency equipment use

Notes

HLS 5 Students will investigate lodging operations of front office and housekeeping.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	HLS 5.1 Explain elements of front office operations	Elements may include room availability, room status, and assignment of guestrooms.
Level 2: Skill/Concept	HLS 5.2 Explain elements of housekeeping operations	Elements may include cleaning basics, room inspections, guestroom maintenance, turndown services, linen & laundry, public spaces
Level 3: Strategic Thinking	HLS 5.3 Research how technology impacts lodging operations	Technology effects may include on-line booking, on-line reviews, staff training, & guest services

Notes

Hospitality and Lodging Management

Career Cluster	Hospitality and Tourism
Course Code	16102
Prerequisite(s)	Recommended: Hospitality and Lodging Services
Credit	0.5
Program of Study and Sequence	Hospitality & Lodging Services – **Hospitality & Lodging Management** – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), Future Business Leaders of America (FBLA), SkillsUSA
Coordinating Work-Based Learning	Job shadowing, industry tours, guest speakers, interviews of professionals, mentoring, entrepreneurship
Industry Certifications	Occupational, Health, and Safety Administration (OSHA), National Career Readiness Certificate (NCRC)
Dual Credit or Dual Enrollment	NA
Teacher Certification	Hospitality & Tourism Cluster Endorsement; FACS Endorsement; *FACS Education; Business Management & Administration Cluster Endorsement
Resources	FCCLA Hospitality & Tourism STAR Event, Career Investigation STAR Event, Entrepreneurship STAR Event, SkillsUSA Entrepreneurship Competition, SkillsUSA Customer Service Competition, FBLA Emerging Business Issues Presentation Event

Course Description:

The Hospitality & Lodging Management course provides students the opportunity to acquire marketable skills by examining the industry, exploring career opportunities and developing the interpersonal and technical skills in the hospitality and lodging industry.

Program of Study Application

The Hospitality & Lodging Management Course is a second pathway course in the Hospitality, Tourism, and Recreation Cluster; Lodging Pathway

Course Standards

HLM 1 Students will investigate career opportunities within hospitality and lodging management.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	HLM 1.1 Illustrate career progression and promotion procedures	Career ladders include entry-level, mid-level, advanced level
Level 2: Skill/Concept	HLM 1.2 Compare and contrast management styles	Management styles include autocratic, democratic, bureaucratic, laissez-faire

Notes

HLM 2 Students will describe organizational structure of hospitality and lodging systems.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	HLM 2.1 Summarize development and structure of hospitality and lodging businesses	
Level 3: Strategic Thinking	HLM 2.2 Analyze how quality of service is influenced by lodging operations	
Level 3: Strategic Thinking	HLM 2.3 Illustrate how organizational structure impacts customer service and satisfaction	
Level 2: Skill/Concept	HLM 2.4 Compare and contrast independently-owned, chain-affiliated, franchised and corporate management structures	

Notes

HLM 3 Students will analyze skills necessary for effective employer/employee relations.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	HLM 3.1 Describe effective communication skills in management	Upward, downward and lateral communication
Level 3: Strategic Thinking	HLM 3.2 Analyze the barriers to effective communication and how to address them	
Level 2: Skill/Concept	HLM 3.3 Summarize leadership and teamwork qualities necessary to organizational success	

Notes

HLM 4 Students will examine professional responsibilities of managers.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	HLM 4.1 Summarize safety, security and emergency policies and procedures	
Level 2: Skill/Concept	HLM 4.2 Identify ethical and legal responsibilities that apply to various positions within the organization	
Level 3: Strategic Thinking	HLM 4.3 Cite role of labor and employment laws in managerial decision-making	

Notes

HLM 5 Students will examine managerial responsibilities related to operational finances.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	HLM 5.1 Research cost, pricing and market demands to promote profitability	
Level 3: Strategic Thinking	HLM 5.2 Examine budgeting skills necessary in maintaining fiscal responsibility	
Level 3: Strategic Thinking	HLM 5.3 Examine basic accounting procedures for lodging business practices	Night audit, basic accounting posting, taxes

Notes

Event Management

Career Cluster	Hospitality and Tourism
Course Code	16152
Prerequisite(s)	Recommended: Introduction to Hospitality, Tourism, & Recreation OR Foundations of Travel & Tourism
Credit	0.5
Graduation Requirement	N/A
Program of Study and Sequence	Introduction to Hospitality, Tourism, & Recreation OR Foundations of Travel & Tourism – **Event Management** – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA), SkillsUSA, Future Business Leaders of America (FBLA)
Coordinating Work-Based Learning	Job Shadowing, Student Internships, mentoring, interviewing professionals, workplace tours, guest speakers, entrepreneurship
Industry Certifications	National Career Readiness Certificate (NCRC)
Dual Credit or Dual Enrollment	NA
Teacher Certification	Family and Consumer Sciences (FACS), FACS Education, Hospitality and Tourism Cluster Endorsement
Resources	Career Investigation STAR Event, Life Event Planning STAR Event, SkillsUSA Entrepreneurship Competition, SkillsUSA Customer Service Competition

Course Description:

In Event Management, students organize, plan, implement, and evaluate events while developing event management skills.

Program of Study Application:

Event Management is a pathway course in the Hospitality and Tourism career cluster; Recreation, Travel & Tourism Pathway.

Course Standards

EM 1 Students will analyze career opportunities in event planning and management.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	EM 1.1 Identify career opportunities in event planning and management	
Level 3: Strategic Thinking	EM 1.2 Assess personal and technical characteristics necessary for career success in event planning	Characteristics may include attendance, punctuality, professional dress and behavior, positive attitude, collaboration, honesty, respect, responsibility.

Notes

EM 2 Students will explore professional roles and responsibilities of event planning.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 2: Skill/Concept	EM 2.1 Compare and contrast different kinds of events	Events may include meetings, conventions, weddings, expositions, farmers' markets, fundraisers, birthday parties, community-related.
Level 1: Recall	EM 2.2 Define components of event coordination	Components may include themes, budgets, timelines, agendas, itineraries.
Level 2: Skill/Concept	EM 2.3 Explore forms, records, and contracts related to event planning	
Level 2: Skill/Concept	EM 2.4 Discuss legal, ethical, safety and security responsibilities of event planners	Components may include licensing, certifications, insurance.

Notes

EM 3 Students will create an event proposal.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 1: Recall	EM 3.1 Identify the purpose of the event	
Level 1: Recall	EM 3.2 Identify client needs, wants, and expectations	
Level 3: Strategic Thinking	EM 3.3 Create a budget based upon client input	
Level 3: Strategic Thinking	EM 3.4 Determine event logistics	Logistics may include theme, venue, entertainment, food & beverage, timeline, third-party contractors.
Level 4: Extended Thinking	EM 3.5 Present proposal for client feedback	

Notes

EM 4 Students will implement planned event.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	EM 4.1 Assess use of professional skills and attributes in event implementation	Assessment may include observation as well as demonstration of skills.
Level 4: Extended Thinking	EM 4.2 Demonstrate teamwork, problem-solving, and decision making skills in implementing planned event	
Level 4: Extended Thinking	EM 4.3 Demonstrate conflict resolution strategies in managing events	Conflicts may occur between co-workers, customers, clients, vendors, and management.

Notes

EM 5 Students will evaluate completed event.

Webb Level	*Sub-indicator*	*Integrated Content*
Level 3: Strategic Thinking	EM 5.1 Develop a process for event evaluation	
Level 3: Strategic Thinking	EM 5.2 Draw conclusions regarding effectiveness of event	

Notes