

Hospitality and Tourism

Career Field Pathways and Course Structure

Courses in Culinary Arts (LO)

PATHWAY COURSES	SUBJECT CODE
Hospitality Fundamentals	330000
Catering and Banquet Service Operations	330025
Fundamentals of Food Production	330100
Contemporary Cuisine	330105
Dining Room Service and Operations	330110
Restaurant Management	330120
Baking and Pastry Arts	330125
Hospitality and Tourism Capstone	330130

Hospitality Fundamentals

Subject Code: 330000

This first course in the career field will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

Catering and Banquet Service Operations

Subject Code: 330025

Students will design and manage catering and banquet operations. They will recommend types of food functions and food-and-beverage services to clients, create menus for special occasions and events, and determine financial requirements. Students will hire, train, and supervise staff; manage event logistics, operations and service providers; and oversee dining room operations. Customer service; food, equipment and site safety; and high-volume food production will also be addressed.

Fundamentals of Food Production

Subject Code: 330100

Students will prepare food products and beverages according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership and communications will also be incorporated.

Contemporary Cuisine

Subject Code: 330105

Students will prepare regional and international food products and beverages according to standardized recipes. They will research and develop marketable new recipes, plan and design menus, and calculate food requirements and costs. Selection, use, maintenance and storage of commercial equipment, machines, tools and tableware will be emphasized. Food science, inventory management, food presentation, and safety and sanitation will also be addressed.

Dining Room Service and Operations

Subject Code: 330110

Students will apply strategies and techniques to identify and meet dining guest needs. They will provide table and beverage service; maintain eating areas, meeting spaces and serving stations; manage online reservations and orders; and monitor table turns, wait lines and table assignments. Nutritional analysis, types of table service, safety and sanitation, cultural intelligence, employability skills and communications will also be addressed.

Restaurant Management

Subject Code: 330120

Students will apply management principles to plan, organize and direct restaurant staff toward goal achievement. They will hire, train, and supervise employees; establish processes to facilitate restaurant operations; and plan and design menus. Students will also forecast and schedule food production, establish food specifications, select vendors, calculate costs, and purchase food and nonfood products. Other topics include food science, nutritional analysis, business law and ethics, economics and marketing.

Baking and Pastry Arts

Subject Code: 330125

Students will apply food-science principles to prepare and bake breads, desserts and pastries. They will also use specialized decorating and presentation techniques to decorate cakes, cookies, pastries, and other baked goods. Students will select quality ingredients, determine food costs, and research and develop marketable new recipes and food concepts. Personal safety, food safety, and equipment safety will be emphasized.

Hospitality and Tourism Capstone

Subject Code: 330130

The capstone course provides opportunities for students to apply knowledge, attitudes and skills that were learned in the program in a more comprehensive and authentic way. Capstones often include project/problem based learning opportunities that occur both in and away from school. Under supervision of the school and through community partnerships, students may combine classroom learning with work experience. This course can be delivered through a variety of delivery methods including cooperative education or apprenticeship.

Courses in Hospitality (L1)

PATHWAY COURSES	SUBJECT CODE
Hospitality Fundamentals	330000
Event and Food Planning	330021
Catering and Banquet Service Operations	330025
Front Office Management and Operations	330030
Hospitality Management	330035
Travel and Adventure Planning	330040
Dining Room Service and Operations	330110
Hospitality and Tourism Capstone	330130

Hospitality Fundamentals

Subject Code: 330000

This first course in the career field will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

Event and Food Planning

Subject Code: 330021

Students will design and organize meetings and events. They will analyze risks, identify needs and develop strategies for achieving event goals. Students will also set up event facilities, manage event activities and evaluate event success. Other topics addressed in the course include menu development, customer service, people management, simple food production, sales and marketing.

Catering and Banquet Service Operations

Subject Code: 330025

Students will design and manage catering and banquet operations. They will recommend types of food functions and food-and-beverage services to clients, create menus for special occasions and events, and determine financial requirements. Students will hire, train, and supervise staff; manage event logistics, operations and service providers; and oversee dining room operations. Customer service; food, equipment and site safety; and high-volume food production will also be addressed.

Front Office Management and Operations

Subject Code: 330030

Students will develop knowledge and skills needed in the lodging industry. Students will perform front-office procedures such as reserving rooms, checking guests in and out, and orienting guests to the lodging property. They will also maintain guest rooms and public areas, develop a housekeeping plan, and establish a schedule for facilities maintenance. In addition, site safety and sanitation, customer service, people management, employability skills, leadership and communications will be emphasized.

Hospitality Management

Subject Code: 330035

Students will plan, organize, and monitor day-to-day lodging operations. They will use technology to maintain guest room status and accounts, manage lodging property finances, conduct marketing research, and communicate with current and prospective guests. Property sales, property management, people management and strategic planning will also be addressed.

Travel and Adventure Planning

Subject Code: 330040

Students will apply knowledge of travel destinations, tourist attractions and events of interest to plan and coordinate travel and tourism activities for customers. They will analyze cultural, historical and environmental factors impacting travel and tourism; examine challenges, opportunities and trends associated with the industry; and develop strategies for promoting travel and tourism. Social media marketing, brand positioning, marketing research and employability skills will also be addressed.

Dining Room Service and Operations

Subject Code: 330110

Students will apply strategies and techniques to identify and meet dining guest needs. They will provide table and beverage service; maintain eating areas, meeting spaces and serving stations; manage online reservations and orders; and monitor table turns, wait lines and table assignments. Nutritional analysis, types of table service, safety and sanitation, cultural intelligence, employability skills and communications will also be addressed.

Hospitality and Tourism Capstone

Subject Code: 330130

The capstone course provides opportunities for students to apply knowledge, attitudes and skills that were learned in the program in a more comprehensive and authentic way. Capstones often include project/problem based learning opportunities that occur both in and away from school. Under supervision of the school and through community partnerships, students may combine classroom learning with work experience. This course can be delivered through a variety of delivery methods including cooperative education or apprenticeship.