



CareerClusters™
PATHWAYS TO COLLEGE & CAREER READINESS

Hospitality & Tourism

State Approved Courses for
Hospitality & Tourism Programs
Revised June 2022

Foundational CTE Courses

Career Exploration (22151) Employability (22152) Entrepreneurship (12053) Workplace Technology Skills (10004) Leadership & Service (22101)

Cluster Courses

MS Family & Consumer Sciences (19000) Introduction to Hospitality & Tourism (16001^)

Pathway Courses

<i>Restaurant & Food/Beverage Services</i>	<i>Nutrition</i>	<i>Travel, Tourism, & Lodging</i>
Introduction to Food Concepts (16052)	Food Science and Technology (19254)	Event Management (16152)
Nutrition & Wellness (19253)	Nutrition & Wellness (19253)	Hospitality and Tourism Management (16151)
Restaurant Management & Culinary Arts I (16053)	Nutritional Sciences (16054)	
Restaurant Management & Culinary Arts II (16055)		
Restaurant Management & Culinary Arts III (16056)		

Dual Credit Courses

Visit www.sdmylife.com for a full list of dual credit courses in the Hospitality & Tourism Career Cluster.

Academic CTE Courses

Economics (04201^) Sociology (04258^)

Capstone CTE Courses

Entrepreneurship Experience (80026) Senior Experience (80019^) Youth Apprenticeship (80020) Service Learning Experience (22104) Youth Internships (80018^)



Introduction to Hospitality and Tourism

Career Cluster	Hospitality and Tourism
Course Code	16001
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Foundation Course – Introduction to Hospitality and Tourism – Pathway Course – 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), National Career Readiness Certification (NCRC)
Dual Credit or Dual Enrollment	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS) Endorsement, FACS Education, Hospitality & Tourism Cluster Endorsement
Resources	SDMyLife, www.chooserestaurants.org , FCCLA Career Investigation STAR Event, oneline.org , FCCLA Hospitality, Tourism, and Recreation STAR Event

Course Description

Introduction to Hospitality and Tourism 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 success in the hospitality and tourism industry.

Program of Study Application

Introduction to Hospitality and Tourism 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/beverage services; nutrition; travel, tourism, lodging.

Course Standards

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	IHT 1.1 Describe workplace skills necessary to be successful in the hospitality and tourism industry.
Three Strategic Thinking	IHT 1.2 Compare and contrast career pathways in the hospitality and tourism industry.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	IHT 2.1 Identify industry standards which comply with safety policies and procedures.

IHT 3: Students will summarize concepts of customer service.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	IHT 3.1 Evaluate the impact customer relations has on success in the hospitality and tourism industry.
Two Skill/Concept	IHT 3.2 Distinguish customer service processes to meet customer expectations.

IHT 4: Students will investigate ethical and legal responsibilities of the hospitality and tourism industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	IHT 4.1 Investigate issues related to confidentiality and ethics in the hospitality and tourism industry.
Two Skill/Concept	IHT 4.2 Describe legal rights and responsibilities of hospitality and tourism employees and guests.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	IHT 5.1 Apply practices and skills involved in lodging occupations.
Two Skill/Concept	IHT 5.2 Apply practices and skills for recreation, travel and tourism services.
Two Skill/Concept	IHT 5.3 Apply practices and skills involved in the restaurant and food service industry.



Introduction to Food Concepts

Career Cluster	Hospitality and Tourism
Course Code	16052
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Foundational Course – Introduction to Food Concepts – Pathway Course – 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement
Resources	Guide to Good Food; USDA MyPlate; www.igrow.org (SDSU Extension: 4-H Foods and Nutrition Resources)

Course Description

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

Program of Study Application

Introduction to Food Concepts is a cluster course in the Hospitality and Tourism career cluster; Restaurant and Food/Beverage Service pathway.

Course Standards

IFP 1: Students will demonstrate food safety and sanitation procedures.

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

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

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

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	IFP 3.1 Identify components of selecting food products.
Two 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.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	IFP 4.1 Recognize employment opportunities within the food service industry.
One Recall	IFP 4.2 Explore education and training opportunities in the food service industry.



Event Management

Career Cluster	Hospitality and Tourism
Course Code	16152
Prerequisite(s)	Recommended: Introduction to Hospitality and Tourism
Credit	0.5
Program of Study and Sequence	Foundation Course – Cluster Course - 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS), FACS Education, Hospitality and Tourism Cluster Endorsement
Resources	Career Investigation STAR Event, Event Management STAR Event, and Hospitality, Tourism, and Recreation 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. Events could include sporting, school, community, fundraising, entertainment, and related events. Students explore careers related to the event management industry.

Program of Study Application

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

Course Standards

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	EM 1.1 Identify and compare career pathways in event planning and management.
One Recall	EM 1.3 Explore and demonstrate knowledge of employment opportunities, workplace environments, and career growth potential.
Three Strategic Thinking	EM 1.2 Assess personal and technical characteristics necessary for career success in event planning.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	EM 2.1 Compare and contrast different kinds of events.
Three Strategic Thinking	EM 2.2 Investigate components of the event planning process.
Two Skill/Concept	EM 2.3 Explore forms, records, and contracts related to event planning.
Two Skill/Concept	EM 2.4 Discuss legal, ethical, safety and security responsibilities of event planners.

EM 3: Students will create an event proposal.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	EM 3.1 Identify the purpose of the event.
One Recall	EM 3.2 Identify client needs, wants, and expectations.
Three Strategic Thinking	EM 3.3 Create a budget based upon client input.
Three Strategic Thinking	EM 3.4 Determine event logistics.
Four Extended Thinking	EM 3.5 Present proposal for client feedback.

EM 4: Students will implement planned event.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	EM 4.1 Utilize professional skills and attributes in event implementation.
Four Extended Thinking	EM 4.2 Demonstrate teamwork, problem-solving, and decision making skills in implementing planned event.
Four Extended Thinking	EM 4.3 Demonstrate conflict resolution strategies in managing events.

EM 5: Students will evaluate completed event.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	EM 5.1 Develop a process for event evaluation.
Four Extended Thinking	EM 5.2 Critique event implementation.

Proposed



Food Science and Technology

Career Cluster	Hospitality and Tourism
Course Code	19254
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Foundation Course - Cluster Course – Food Science and Technology – 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement
Resources	FCCLA Food Innovations STAR Event

Course Description

Food Science and 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 Science and Technology is a pathway course in the Hospitality and Tourism career cluster; Restaurant and Food/Beverage Services pathway.

Course Standards

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	FT 1.1 Determine the contributions of food science to society.
Two Skill/Concept	FT 1.2 Summarize food science in relation to social trends and technological advances.
Two Skill/Concept	FT 1.3 Explain contributions of food science to changing food quality and availability.
Two Skill/Concept	FT 1.4 Investigate careers in food science, food processing, and food production industries.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	FT. 2.1 Demonstrate safe laboratory practices.
Three Strategic Thinking	FT 2.2 Apply skills needed for valid and reliable scientific experiments.

FT 3: Students will demonstrate food safety and sanitation procedures.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	FT 3.1 Practice procedures that minimize the risks of food borne illness.
Three Strategic Thinking	FT 3.2 Differentiate how microorganisms act in food and their effect on food products.
Two Skill/Concept	FT 3.3 Classify sources of contamination: chemical, physical, and biological.

FT 4: Students will investigate physical and chemical changes of food composition.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	FT 4.1 Differentiate roles of the three phases of water in food preparation, food processing and food safety.
Three Strategic Thinking	FT 4.2 Investigate changes of macro nutrients in food processing and preparation.
Three Strategic Thinking	FT 4.3 Investigate changes of micro nutrients in food processing and preparation.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	FT 5.1 Differentiate sensory characteristics that affect food preferences.
Two Skill/Concept	FT 5.2 Implement procedures for evaluation of sensory characteristics.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	FT 6.1 Distinguish scientific advances that have changed the food supply and preparation.
Three Strategic Thinking	FT 6.2 Investigate use of technology in new food product development.

Proposed



Hospitality and Tourism Management

Career Cluster	Hospitality and Tourism
Course Code	TO BE ASSIGNED
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Foundation Course – Cluster Course – Hospitality and Tourism 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
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

Hospitality and Tourism Management assists students in charting a career path in one of the world's largest industries. The Hospitality and Tourism 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 tourism industry. Hospitality includes the study of a broad range of sectors and careers including lodging, restaurants, theme parks, airlines, cruise ships, tourist attractions, entertainment, and more. Students look at economic impact and ramifications of tourism development to the local, state, and national economy.

Program of Study Application

Hospitality and Tourism Management is a pathway course in the Hospitality and Tourism career cluster; Travel, Tourism, and Lodging pathway.

Course Standards

HTM 1: Students will investigate career opportunities within hospitality and tourism management.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	HTM 1.1 Identify current and emerging career opportunities in the hospitality and tourism industry.
Two Skill/Concept	HTM 1.2 Examine career progression and promotion procedures.
Two Skill/Concept	HTM 1.3 Compare and contrast management styles.
Three Strategic Thinking	HTM 1.4 Discuss legal and ethical aspects of careers in the hospitality and tourism industry.
Two Skill/Concept	HTM 1.5 Students will examine professional responsibilities of managers.

HTM 2: Students will explore guest services and amenity options.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	HTM 2.1 Differentiate among the types of lodging accommodations and guest amenities.

HTM 3: Students will analyze management of guest experiences.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	HTM 3.1 Analyze qualities and characteristics of effective service professionals.
Two Skill/Concept	HTM 3.2 Demonstrate ways to manage and enhance guest experiences.
Three Strategic Thinking	HTM 3.3 Compare and contrast company cultures and strategies for exceptional guest service.

HTM 4: Students will evaluate safety, security and environmental issues related to the recreation, travel and tourism industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	HTM 4.1 Explore geographic regions, focusing on factors that create desirable travel destinations.
Two Skill/Concept	HTM 4.2 Examine the role of Occupational Safety and Health Administration (OSHA) regulations and standards.
Two Skill/Concept	HTM 4.3 Identify the role of hospitality and tourism regulations and procedures.
Three Strategic Thinking	HTM 4.4 Evaluate safety plans and policies as they relate to hospitality and tourism.

HTM 5: Students will describe organizational structure of hospitality and lodging systems.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	HTM 5.1 Summarize the development and structure of hospitality and lodging businesses.

Three Strategic Thinking	HLM 5.2 Analyze how quality of service is influenced by lodging operations and organizational structure.
Two Skill/Concept	HLM 5.3 Compare and contrast independently-owned, chain-affiliated, franchised and corporate management structures.
Two Skill/Concept	HLM 5.4 Summarize leadership and teamwork qualities necessary to organizational success.
Two Skill/Concept	HTM 5.5 Investigate lodging operations of front office and housekeeping.
Three Strategic Thinking	HTM 5.6 Research how technology impacts lodging operations.

HTM 6: Students will evaluate travel motivators and consumer needs.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	HTM 6.1 Identify segments of tourism.
Three Strategic Thinking	HTM 6.2 Investigate trends and effects on recreation, travel and tourism practices.
Two Skill/Concept	HTM 6.3 Explore cost of recreation and travel on consumer decisions.
Three Strategic Thinking	HTM 6.4 Evaluate effects of technology on consumer behavior and attitudes related to recreation, travel, and tourism.

HTM 7: Students will examine managerial responsibilities related to operational finances.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	HTM 7.1 Research cost, pricing and market demands to promote profitability.
Three Strategic Thinking	HTM 7.2 Examine budgeting skills necessary in maintaining fiscal responsibility.
Three Strategic Thinking	HTM 7.3 Explore tourism development in terms of increased sustainability, profitability and benefits to the surrounding community.



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 – 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Cluster Endorsement; Restaurant and Food Service Management Pathway Endorsement
Resources	ServSafe; www.chooserestaurants.org ; Rservering

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/Beverage Services Pathway.

Course Standards

1RMCA 1: Students will identify career paths and professional practices within the food production and food service industries.

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	1RMCA 1.1 Identify employment opportunities and entrepreneurial endeavors.
Two Skill/Concept	1RMCA 1.2 Explain roles, duties and functions of individuals engaged in food production and service careers.
Three Strategic Thinking	1RMCA 1.3 Develop personal employment artifacts.
Two Skill/Concept	1RMCA 1.4 Develop professional habits required by the foodservice industry

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 2.1 Apply sanitation procedures to ensure compliance with health codes.
Two Skill/Concept	1RMCA 2.2 Categorize potentially hazardous foods and food preparation practices.
Two Skill/Concept	1RMCA 2.3 Apply proper food handling techniques.
Two Skill/Concept	1RMCA – 2.4 Apply safety procedures to maintain a safe work environment.
Two Skill/Concept	1RMCA – 2.5 Identify and correct workplace hazards.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	1RMCA 3.1 Identify types of equipment used in food production.
Two Skill/Concept	1RMCA 3.2 Maintain tools and equipment following safety procedures.
Two Skill/Concept	1RMCA 3.3 Demonstrate professional skills in safe handling of knives, tools, and equipment.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 4.1 Describe menu planning principles.
Two Skill/Concept	1RMCA 4.2 Complete requisitions for food, equipment and supplies to meet production requirements.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 5.1 Apply <i>mise en place</i> (the concept of everything in its place) through practice.
Two Skill/Concept	1RMCA 5.2 Execute knife cuts.
Two Skill/Concept	1RMCA 5.3 Demonstrate professional skills for a variety of cooking methods using professional equipment and current technologies.
Two Skill/Concept	1RMCA 5.4 Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
Two Skill/Concept	1RMCA 5.5 Prepare a variety of food products using professional techniques.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	1RMCA 6.1 Explore work place procedures.
Two Skill/Concept	1RMCA 6.2 Introduce human resource policies, rules, regulations, and laws.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
One Recall	1RMCA 7.1 Identify components of customer service.
Two Skill/Concept	1RMCA 7.2 Differentiate types of service used in the foodservice industry.
One Recall	1RMCA 7.3 Identify quality service as a strategic component of performance.
Two Skill/Concept	1RMCA 7.4 Demonstrate respect for all customers including those with special needs.



Restaurant Management/Culinary Arts II

Career Cluster	Hospitality and Tourism
Course Code	16055
Prerequisite(s)	Restaurant Management/Culinary Arts I (RMCA I)
Credit	1.0
Program of Study and Sequence	Foundation Course – 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement; Restaurant and Food Service Management Pathway Endorsement
Resources	Rsgiving; 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/Beverage Services Pathway.

Course Standards

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	2RMCA 1.1 Create/update employment artifacts.
Three Strategic Thinking	2RMCA 1.2 Align employability skills to workplace professionalism.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	2RMCA 2.1 Apply sanitation procedures to comply with health codes.
Four Extended Thinking	RMCA 2.2 Apply proper food handling techniques.
Four Extended Thinking	2RMCA 2.3 Apply safety procedures and correct workplace hazards to maintain a safe work environment.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	2RMCA 3.1 Apply menu planning principles to develop and modify menus.
Two Skill/Concept	2RMCA 3.2 Complete requisitions for food, equipment and supplies to meet production requirements.
Three 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.
Four Extended Thinking	2RMCA 3.4 Design a variety of menu layouts, themes, and design styles.
Two Skill/Concept	2RMCA 3.5 Explore nutritional needs and their significance to the foodservice industry.
Two Skill/Concept	2RMCA 3.6 Explore emerging trends in the foodservice industry.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	2RMCA 4.1 Apply <i>mise en place</i> (the concept of everything in its place) through practice.
Two Skill/Concept	2RMCA 4.2 Execute knife cuts.
Four Extended Thinking	2RMCA 4.3 Select appropriate cooking techniques.

Four Extended Thinking	2RMCA 4.4 Evaluate fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of foods.
Four Extended Thinking	2RMCA 4.5 Prepare food products using professional techniques.
Four Extended Thinking	2RMCA 4.6 Demonstrate professional plating, garnishing, and food presentation techniques.

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

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	2RMCA 5.1 Apply management principles of the foodservice industry.
Two Skill/Concept	2RMCA 5.2 Explore sustainability in the foodservice industry.
Three Strategic Thinking	2RMCA 5.3 Implement team building strategies.
Two Skill/Concept	2RMCA 5.4 Explore human resource policies, rules, regulations, and laws.
Two Skill/Concept	2RMCA 5.5 Utilize interpersonal skills to resolve conflicts.
Four Extended Thinking	2RMCA 5.6 Create a marketing plan.



Restaurant Management/Culinary Arts III

Career Cluster	Hospitality and Tourism
Course Code	16056
Prerequisite(s)	Restaurant Management/Culinary Arts I (RMCA I); Restaurant Management/Culinary Arts II (RMCA II)
Credit	1.0
Program of Study and Sequence	Foundation Course – Cluster Course – 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	See: https://sdmylife.com/images/Approved-CTE-Dual-Credit.pdf
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/Beverage Services Pathway.

Course Standards

3RMCA 1: Students will explore business opportunities in the food service industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Two Skill/Concept	3RMCA 1.1 Research career and entrepreneurial opportunities in the foodservice industry.
Two Skill/Concept	3RMCA 1.2 Explore professional organizations in the foodservice industry.

3RMCA 2: Students will apply food safety principles to the foodservice industry.

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	3RMCA 2.1 Apply Hazard Analysis Critical Control Points (HACCP) to flow of food.
Three Strategic Thinking	3RMCA 2.2 Research state and federal health laws related to foodservice industry.
Three Strategic Thinking	3RMCA 2.3 Research industry certifications

3RMCA 3: Students will research advanced techniques in food production.

<i>Webb Level</i>	<i>Sub-indicator</i>
Three Strategic Thinking	3RMCA 3.1 Investigate concepts of sustainability practices.
Three Strategic Thinking	3RMCA 3.2 Investigate emerging trends in foodservice industry.

3RMCA 4: Students will apply advanced techniques and knowledge to produce a culminating project.

<i>Webb Level</i>	<i>Sub-indicator</i>
Four Extended Thinking	3RMCA 4.1 Create a plan for a project.
Four Extended Thinking	3RMCA 1.2 Demonstrate effective marketing strategies in foodservice industry.
Four Extended Thinking	3RMCA 4.2 Create a culminating product.
Four Extended Thinking	3RMCA 4.3 Develop a skills portfolio.