Hospitality and Tourism Career Cluster
Restaurant and Event Management Pathway CIP Code: 12.0504
Travel and Tourism Pathway CIP Code: 52.0901

34052—Event Planning and Management—Technical Level
This course provides students with the knowledge and skills related to the event planning and implementation process. It will include establishing client relationships, the importance of communication, planning process, resource management, quality service and staffing issues.

34053—Foundations of Travel and Tourism—Technical Level
This course will assist students in charting a career path in one of the world’s largest industries... travel and tourism. It will look at the different segments of the tourism industry and explore careers that the industry offers. It looks at the economic impact and the ramifications of development to the economy. Students will also explore emerging trends and the impact of technology.

34054—Foundations of Lodging—Technical Level
This course provides students with an overview of the knowledge and skills related to the business of lodging. It will include an exploration of the many aspects of the industry, basic processes and procedures (i.e. housekeeping, check in procedures) as well as the guest cycle

34056—Culinary Arts I—Technical Level
This course integrates the knowledge, skills and practices required for careers in the restaurant industry. Topics include the sources, symptoms and prevention measures for common food illnesses, meal management, correct use of food production equipment and production and facility management principles. Students will also begin to develop culinary skills for a variety of food products.

34057—Baking and Pastry I—Technical Level
This course looks at the baking and pastry industry, and the equipment and procedures required. Topics include baking science, ingredient function and methods used for a quality product based upon industry standards.

34058—Culinary Arts II—Technical Level
This course builds upon the Culinary Arts I course by expanding student knowledge, skills and practices. Whereas Culinary Arts I focused on beginning culinary skill development, Culinary Arts II expands those skills as well adds topics such as event management, internal and external customer service and working with special dietary needs.

34059—Baking and Pastry II—Technical Level
This course builds upon the Baking and Pastry I course by refining and expanding skills of production management. Topics also include analyzing the scientific reactions during production and expanding the skill development to address the finer aspects of the field.
34155—Lodging Management –Technical Level
This is the second in a sequence of courses related to the lodging industry that shares more specifics related to working within the business. It will include property management, guest services, hotel/motel registration systems, services and amenities. Other topics may include, but not limited to basic business practices, quality service, staffing issues and current technology.

34159—Lodging Management II—Technical Level
This is the third in a sequence of lodging courses that expands the understanding of the industry to include the trends, marketing and an in-depth look at customer service issues (i.e. communication skills, conflict resolution, active listening).

34198—Culinary Applications—Application Level
This course applies the skills needed in the culinary arts profession. It includes the application of skills within a school-based, community-based experience or work-based internship and will cover an introduction of all aspects of an industry. Students enrolled in this course are expected to have mastered skills in the culinary field so that they are able to apply them in authentic experiences following industry standards and regulations. Local prerequisites apply.

34200—Lodging Management Applications—Application Level
This course is designed to provide an authentic experience within the lodging industry. Content will include the analysis, observation and demonstration of skills necessary for success. An introduction to all aspects of the industry will be included (i.e. management, financial, front office, housekeeping, food service and guest services).