Introduction————————————————————————*Hospitality and Tourism*

Hospitality and Tourism is one of the fastest growing career fields in America. More and more cities are taking advantage of these opportunities for the tourist dollar. Real estate developers, corporations and urban planners are all working to tap into the huge amount of money available from tourism. These efforts create jobs for thousands of people. Business people working away from home account for the majority of rented rooms at many hotels across the country. The Hospitality and Tourism career cluster provides training in the related fields, with specific focus on job related preparation for employment. Students learn the basics of the tourism industry and the culinary industry and then have the opportunity to practice these skills in the pre-employment laboratory situation.   Leadership and competition opportunities are provided for students with the FCCLA Club – Family, Career and Community Leaders of America and/or Skills USA.

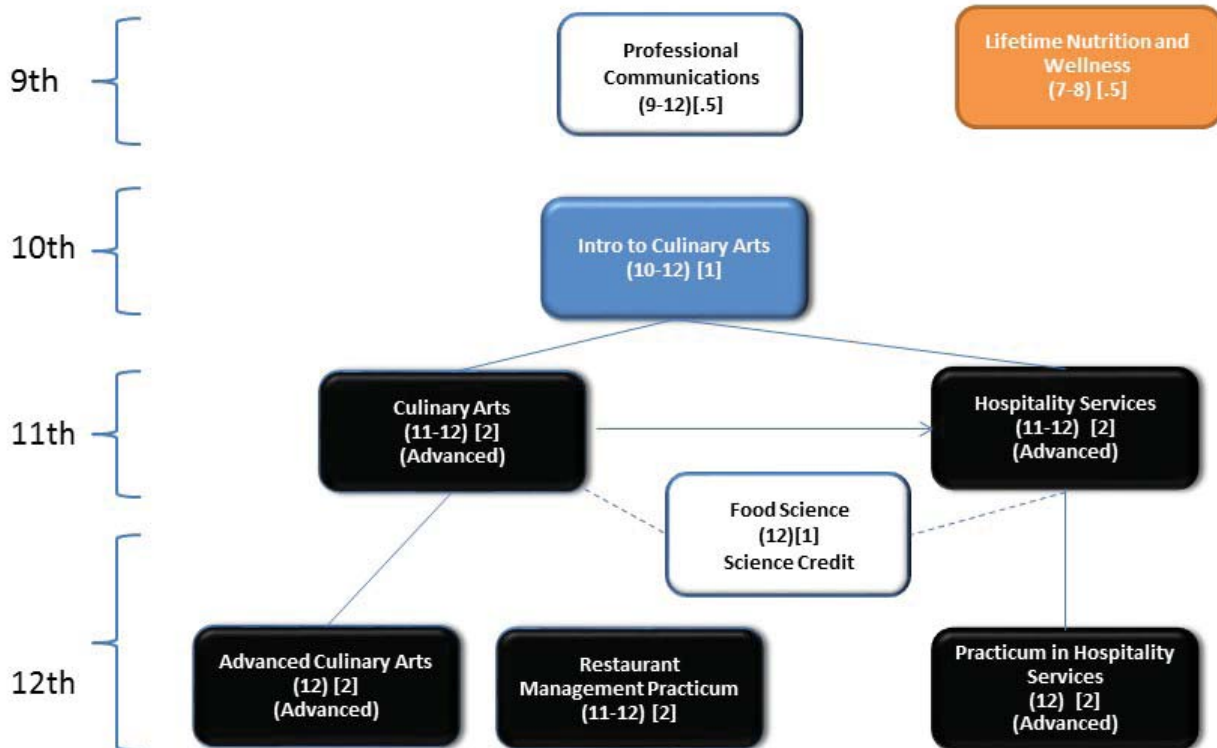# Career Opportunities————————————*Hospitality and Tourism*

Executive Chef	Travel Agent	Hotel Manager
Reservation Agent	Concierge	Food Service Worker
Sous Chef	Waitress/Waiter	Maitre 'D
Flight Attendant	Cook/Short Order Cook	Baker
Convention Services	Tour Guide	Food/Beverage Manager

Sequences————————————————————————*Hospitality and Tourism*

Hospitality & Tourism

9th
- Professional Communications (9-12)[.5]
- Lifetime Nutrition and Wellness (7-8) [.5]

10th
- Intro to Culinary Arts (10-12) [1]

11th
- Culinary Arts (11-12) [2] (Advanced)
- Hospitality Services (11-12) [2] (Advanced)
- Food Science (12)[1] Science Credit

12th
- Advanced Culinary Arts (12) [2] (Advanced)
- Restaurant Management Practicum (11-12) [2]
- Practicum in Hospitality Services (12) [2] (Advanced)

Business and Industry

Course Listings

T4520

Introduction to Culinary Arts

▶ *Grade Placement 10-12*
▶ *Credits 1*
▶ *Prerequisite............. None*

Introduction to Culinary Arts will provide a foundation in basic food production, nutrition and sanitation, and management and services. As part of the instruction, reinforcement of basic skills is provided to assist students in practicing communication skills, utilizing listening skills to follow directions, practicing basic math skills as applied to a culinary arts setting.   Students will gain insight into a careers in the Hospitality and Tourism field.

T4550

Culinary Arts

▶ *Grade Placement 11-12*
▶ *Credits 2*
▶ *Prerequisite............. None*
▶ *Location.................... Advanced Technology Complex*
▶ *Partnership............... Texas Restaurant Association and Greater Dallas Restaurant Association.*

This is an introductory course into the professional world of food production. The student will have the opportunity to explore many facets of the food service industry. Students will complete the Serv-Safe curriculum and have the opportunity to take the certification exam. Once completed, the learner will focus on basic food preparation skills. There will be practical experiences to accompany the course work through the various catering opportunities that are offered to our students.

T4600

Advanced Culinary Arts

▶ *Grade Placement 12*
▶ *Credits 2*
▶ *Prerequisite............. Culinary Arts*
▶ *Location.................... Advanced Technology Complex*
▶ *Partnership............... Texas Restaurant Association and Greater Dallas Restaurant Association.*

The student will expand upon the basic skills that they developed in Culinary Arts, through more in depth baking as well as exploring international cuisines. They will take on the role of leadership during the catered events, thus developing their managerial skills.

T4700/T4750

Hospitality Services and Practicum of Hospitality Services

▶ *Grade Placement 11-12*
▶ *Credits 2*
▶ *Prerequisite............. None*
▶ *Location.................... Advanced Technology Complex*

Students will develop the skills needed to excel in careers including; hotel and restaurant manager, cruise ship director, chef, amusement park manager, travel agent, and many more.   Curriculum will be delivered through classroom instruction and/or internships in community hotels. Example of skills covered include; communications and guest services, hotel ownership types, career exploration, security, ethics, forecasting, housekeeping, food service, and travel and tourism.

T4500

Food Science

- ▶ *Grade Placement 12*
- ▶ *Credits .... 1 (4th SCIENCE CREDIT)*
- ▶ *Prerequisite.............. Chemistry, Biology & 3rd Science*

In Food Science students conduct laboratory and field investigations, using scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving with foods as the experimental focus. Food Science is the study of the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming public. The student, for at least 40% of instructional time, conducts laboratory and field investigations using safe, environmentally appropriate, and ethical practices. This course counts as a 4th Science credit for graduation.

T4650

Restaurant Management Practicum

- ▶ *Grade Placement 11-12*
- ▶ *Credits 2*
- ▶ *Prerequisite.............. None*
- ▶ *Location.................... Advanced Technology Complex*
- ▶ *Partnership............... Texas Restaurant Association and Greater Dallas Restaurant Association.*

Restaurant Management introduces students to the basic management techniques and administrative practices and procedures of the restaurant and food service industry. This course focuses on the following areas of study: food preparation, food purchasing, food and beverage cost control, sanitation and safety, customer service, human resource management, beverage management, hospitality marketing and dining room management services.

Education and Lifetime Wages

Getting a postsecondary degree is almost always worth it. The higher the level of educational attainment, the greater the payoff over a lifetime, studies show.

Professional Degree	$4,400,000
Doctoral Degree	$3,400,000
Masters Degree	$2,500,000
Bachelor's Degree	$2,100,000
Associate's Degree	$1,600,000
Some College/No Degree	$1,500,000
High School Diploma	$1,200,000
Less than High School	$1,000,000

Bureau of Labor Statistics