

# Hospitality and Tourism

Trace the history of hospitality and tourism industries, including culinary and food services, lodging, travel and tourism, and legal and ethical issues. 1

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Apply mathematical, reading, writing, terminology, critical-thinking, decision-making, communication, financial literacy, and problem-solving skills to hospitality and tourism industries. 2

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Explain the impact of goal setting, teamwork, and technical skills on careers in hospitality and tourism industries. • Recognizing the importance of FCCLA programs to hospitality and tourism industries 3

3 Explain the impact of goal setting, teamwork, and technical skills on careers in hospitality and tourism industries. • Recognizing the importance of FCCLA programs to hospitality and tourism industries 3

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Determine technology tools that impact hospitality and tourism industries. 4

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Determine career pathways, entrepreneurial opportunities, and required credentials related to hospitality and tourism. 5

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Compare types of recreation, travel, and tourism activities. • Examples: amusement parks, museums, sporting events, destination vacations, cruises, spas, resorts, tours, attractions, theaters, reunions 6

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Describe strategies involved in planning various events, including golf tournaments, weddings, and anniversary celebrations. 7

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Determine stages in the guest cycle, including pre-arrival, arrival, occupancy, and departure. 8

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Identify criteria used for classifying hotel properties. 9

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Identify the role of various departments within a lodging facility. Examples: housekeeping, maintenance, landscaping 10

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Organize the back-of-the-house and front-of-the-house of a culinary laboratory for function, efficiency, time management, and cost. 11

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Demonstrate operation of food preparation and nonfood commercial equipment, according to Occupational Safety and Health Administration (OSHA) standards. • Classifying small and large food preparation equipment • Describing the calibration of food preparation equipment • Measuring portions with ladles, cups, spoons, and scales • Analyzing warranties and service agreements for proper maintenance of food preparation equipment • Identifying proper handling, storage, and cleaning of food preparation equipment [12](#)

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Apply culinary calculations to recipe conversions, including weight and volume, calories and fat grams, and food temperature conversions. [13](#)

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Demonstrate safety when using various cutting tools in a commercial culinary laboratory. • Comparing knife cuts used in the culinary industry Examples: julienne, bâtonnet, brunoise, dice, tourne, rondelle, chiffonade • Identifying sharpening tools, including stone and steel • Illustrating safe handling and washing techniques for sharpening tools •

**14** Demonstrate safety when using various cutting tools in a commercial culinary laboratory. • Comparing knife cuts used in the culinary industry Examples: julienne, bâtonnet, brunoise, dice, tourne, rondelle, chiffonade • Identifying sharpening tools, including stone and steel • Illustrating safe handling and washing techniques for sharpening tools • Selecting proper cutting tools, including knives, mandolins, choppers, and food processors for various tasks • Demonstrating safe knife-sharpening techniques [14](#)

**Selecting proper cutting tools, including knives, mandolins, choppers, and food processors for various tasks • Demonstrating safe knife-sharpening techniques** 14

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**Assess factors that affect food quality, including taste, appearance, color, and texture.** 15

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**Explain the importance of developing standardized recipes in a food service operation. • Interpreting recipe instructions • Analyzing a recipe for spice and seasoning substitutions and adjustments** 16

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**Define important dietary terms, including bland, low-fat, low-sodium, low-cholesterol, and fatfree diets. • Recognizing various food allergies • Identifying eating disorders • Classifying major nutrients • Preparing healthy recipes for special diets** 17

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**Describe the Hazard Analysis and Critical Control Point (HACCP) and Material Safety and Data Sheets (MSDS) standards. • Identifying foodborne illnesses and hygiene procedures for avoiding each • Demonstrating proper handling, preparation,**

**18 Describe the Hazard Analysis and Critical Control Point (HACCP) and Material Safety and Data Sheets (MSDS) standards. • Identifying foodborne illnesses and hygiene procedures for avoiding each • Demonstrating proper handling, preparation, and storage of food • Demonstrating compliance with health codes for food service related to chemical storage, pest control, and garbage disposal** 18

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Describe basic service  
skills used in hospitality  
and tourism industries,  
including welcoming  
and processing guests,  
overseeing customer  
comfort, and handling  
customer  
complaints. 19

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Compare styles of food  
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counter, tray line,  
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Demonstrating table-  
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