Alabama CTE

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	1 Trace the history of hospitality and tourism industries, including culinary and food services, lodging, travel and tourism, and legal and ethical issues. 1
Apply mathematical, reading, writing, terminology, critical-thinking, decision-making, communication, financial literacy, and problem-solving skills to hospitality and tourism industries. 2	2 Apply mathematical, reading, writing, terminology, critical-thinking, decision-making, communication, financial literacy, and problem-solving skills to hospitality and tourism industries. 2
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
Determine technology tools that impact hospitality and tourism industries. 4	4 Determine technology tools that impact hospitality and tourism industries. 4
Determine career pathways, entrepreneurial opportunities, and required credentials related to hospitality and tourism. 5	5 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	**6 Compare types of recreation, travel, and tourism activities. • Examples: amusement parks, museums, sporting events, destination vacations, cruises, spas, resorts, tours, attractions, theaters, reunions** 6
Describe strategies involved in planning various events, including golf tournaments, weddings, and anniversary celebrations. 7	**7 Describe strategies involved in planning various events, including golf tournaments, weddings, and anniversary celebrations.** 7
Determine stages in the guest cycle, including pre-arrival, arrival, occupancy, and departure. 8	**8 Determine stages in the guest cycle, including pre-arrival, arrival, occupancy, and departure.** 8
Identify criteria used for classifying hotel properties. 9	**9 Identify criteria used for classifying hotel properties.** 9
Identify the role of various departments within a lodging facility. Examples: housekeeping, maintenance, landscaping 10	**10 Identify the role of various departments within a lodging facility. Examples: housekeeping, maintenance, landscaping** 10
Organize the back-of-the-house and front-of the-house of a culinary laboratory for function, efficiency, time management, and cost. 11	**11 Organize the back-of-the-house and front-of the-house of a culinary laboratory for function, efficiency, time management, and cost.** 11
De of Skip to main content	**Demonstrate operation of food preparation and nonfood commercial equipment, according to Occupational Safety and Health Administration (OSHA) standards. •**

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		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
Apply culinary calculations to recipe conversions, including weight and volume, calories and fat grams, and food temperature conversions. 13	13	Apply culinary calculations to recipe conversions, including weight and volume, calories and fat grams, and food temperature conversions. 13
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 • Se to	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

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mandolins, choppers, and food processors for various tasks • Demonstrating safe knife-sharpening techniques 14	
Assess factors that affect food quality, including taste, appearance, color, and texture. 15	15 Assess factors that affect food quality, including taste, appearance, color, and texture. 15
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	16 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
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	17 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
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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compliance with health codes for food service related to chemical storage, pest control, and garbage disposal 18

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

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

Compare styles of food service, including counter, tray line, seated, banquet, and catering. • Demonstrating table-setting techniques 20

20 Compare styles of food service, including counter, tray line, seated, banquet, and catering. • Demonstrating table-setting techniques 20