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**2023 – 2024**

**PROGRAM GUIDE FOR:**

**HOSPITALITY AND TOURISM CLUSTER**

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## Hospitality and Tourism Cluster Program Guide

This cluster prepares high school students for the management, marketing and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services using real work, hands-on knowledge, and skills in commercial and professional lab settings. This diversified and intensive education program enables students to pursue careers in one of three pathways: 1) Restaurant, Food, and Beverage Services 2) Lodging and 3) Recreation, Travel, and Tourism.

**\*\*Courses highlighted in yellow are shared with other clusters. See “Shared Courses” table on page 4 for additional details.**

Career Pathway Program	<b>Lodging Program (Outgoing 2023-2024)</b> <b>(Must teach three courses from this program list within two years)</b>		
	This program focuses on the knowledge and skills required to pursue staff and management workforce positions within the hotel industry. Lodging curriculum includes departments within a hotel such as: front desk, food and beverage, housekeeping, maintenance, human resources department, and accounting. Guest Service skills focus on communication, leadership, time management, teamwork, problem solving, critical thinking, and professionalism. Within this pathway, students can pursue a national industry certification.		
Course Number	Career Pathway Program Courses	Career Readiness Indicator (CRI)	Workforce Careers
16001G1000	<b>Hospitality and Tourism - Required Foundation Course</b>	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Certified Hospitality and Tourism Professional (must pass the final exam for Year 1 and Year 2, complete 100 hours of work experience, and then apply for credential)</li> <li>• Hotel Operations – Skills for Success</li> <li>• ServSafe Manager</li> </ul>	<ul style="list-style-type: none"> <li>• Baggage Porter and Bellhop</li> <li>• Concierge</li> <li>• First-Line Supervisor/Manager of Housekeeping and Janitorial Workers</li> <li>• Gaming Surveillance Officer and Gaming Investigator</li> <li>• Hotel, Motel, and Resort Desk Clerk</li> <li>• Lodging Manager</li> <li>• Maid and Housekeeping Cleaner</li> <li>• Meeting and Convention Planner</li> <li>• Parking Lot Attendant</li> <li>• Sales Manager</li> <li>• Supervisor, Building and Grounds Cleaning and Maintenance Workers</li> </ul>
16097G1002	CTE Lab Hospitality and Tourism		
19299G1000	Entrepreneurship in FACS		
16202G1001	Event Planning and Management		
12159G1001	Hospitality Management and Marketing		
16101G1000	Lodging I		
16102G1000	Lodging II		
16097G1001	Senior Pathway Project Hospitality and Tourism		

Career Pathway Program	<b>Recreation, Travel, and Tourism Program (Outgoing 2023-2024)</b> <b>(Must teach three courses from this program list within two years)</b>		
	This program integrates management principles and procedures for the travel and tourism industry as well as recreation and sports programming, airlines, international travel, cruising, lodging, recreation, amusements, attractions, and resorts. Within this pathway, students can pursue a national industry certification.		
Course Number	Career Pathway Program Courses	Career Readiness Indicator (CRI)	Workforce Careers
16001G1000	<b>Hospitality and Tourism - Required Foundation Course</b>	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Certified Hospitality and Tourism Professional (must pass the final exam for Year 1 and Year 2, complete 100 hours of work experience, and then apply for credential)</li> <li>• Hotel Operations – Skills for Success</li> <li>• ServSafe Manager</li> </ul>	<ul style="list-style-type: none"> <li>• Aircraft Cargo Handling Supervisor</li> <li>• Amusement and Recreation Attendant/Planner</li> <li>• Baggage Porter and Bellhop</li> <li>• Concierge</li> <li>• Counter and Rental Clerk</li> <li>• Event Planner</li> <li>• Recreation Worker</li> <li>• Reservation and Transportation Ticket Agent and Travel Clerk</li> <li>• Tour Guide and Escort</li> <li>• Travel Agent</li> <li>• Travel Journalist/Photographer</li> <li>• Usher, Lobby Attendant, and Ticket Taker/Manager</li> </ul>
16097G1002	CTE Lab Hospitality and Tourism		
19299G1000	Entrepreneurship in FACS		
16202G1001	Event Planning and Management		
12159G1001	Hospitality Management and Marketing		
16097G1001	Senior Pathway Project Hospitality and Tourism		
16201G1000	Sports, Recreation, and Entertainment Management		
16151G1000	Travel and Tourism I		
16152G1000	Travel and Tourism II		

Career Pathway Program	<b>Restaurant and Food and Beverage Services Program (Outgoing 2023-2024)</b> <b>(Must teach three courses from this program list within two years)</b>		
	This program begins with the fundamentals and principles of the art of cooking, management and production skills, and techniques. Within this pathway, students can pursue a national sanitation certification, industry certification, articulation credit, and scholarships. The courses offered involve a commercial laboratory-based instructional setting and internship hours.		
Course Number	Career Pathway Program Courses	Career Readiness Indicator (CRI)	Workforce Careers
16001G1000	<b>Hospitality and Tourism - Required Foundation Course</b>	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Food and Beverage – Skills for Success</li> <li>• Meat Cutter – Skills for Success</li> <li>• ProStart National Certificate of Achievement – COA (must pass the final exam for Level 1 and Level 2 and complete 400 hours of mentored work experience and then apply for credential)</li> <li>• ServSafe Manager</li> </ul>	<ul style="list-style-type: none"> <li>• Baker</li> <li>• Butcher and Meat Cutter</li> <li>• Caterer</li> <li>• Editor</li> <li>• Executive/Sous Chef</li> <li>• Food Batchmaker</li> <li>• Food Journalist/Stylist/Photographer</li> <li>• Food Processing Worker</li> <li>• Food/Beverage Service Manager</li> <li>• Technical Writer</li> <li>• Writer and Author</li> </ul>
16056G1000	Baking and Pastry Arts		
16097G1002	CTE Lab Hospitality and Tourism		
16053G1012	Culinary Arts I		
16053G1022	Culinary Arts II		
19299G1000	Entrepreneurship in FACS		
16202G1001	Event Planning and Management		
19254G1000	Food Safety and Microbiology		
12159G1001	Hospitality Management and Marketing		
16097G1001	Senior Pathway Project Hospitality and Tourism		

Career Pathway Program	<b>Food and Beverage Services Program (NEW in 2024-2025)</b> <b>(Must teach three courses from this program list within two years)</b> This program begins with the fundamentals and principles of the art of cooking, management and production skills, and techniques. Within this pathway, students can pursue a national sanitation certification, industry certification, articulation credit, and scholarships. The courses offered involve a commercial laboratory-based instructional setting and internship hours.		
	Course Number	Career Pathway Program Courses	Career Readiness Indicator (CRI) Workforce Careers
	TBD	Introduction to Hospitality and Tourism - Required Foundation Course	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Food and Beverage – Skills for Success</li> <li>• Meat Cutter – Skills for Success</li> <li>• ProStart National Certificate of Achievement – COA (must pass the final exam for Level 1 and Level 2 and complete 400 hours of mentored work experience and then apply for credential)</li> <li>• ServSafe Manager</li> </ul>
	TBD	Baking and Pastry Arts (New COS)	
	TBD	Career Pathway Project in Hospitality and Tourism	
	TBD	CTE Lab in Hospitality and Tourism	
	TBD	Culinary Arts I (New COS)	
	TBD	Culinary Arts II (New COS)	
	TBD	Cultural Foods	
	12053G0808	Entrepreneurship & Financial Skills Development	
	16202G1001	Event Planning and Management	
	12159G1001	Hospitality Management and Marketing	
			<ul style="list-style-type: none"> <li>• Bakers/Bakery Workers</li> <li>• Caterer/Catering Management</li> <li>• Executive/Sous Chef</li> <li>• Cooks, Health Care Facilities and School Cafeterias</li> <li>• Cooks, Restaurant</li> <li>• Fast Food and Counter Workers</li> <li>• First-Line Supervisors of Food Preparation and Serving Workers</li> <li>• Food Journalist/Bloggers</li> <li>• Food Service Managers</li> <li>• General Managers</li> <li>• Waiters and Waitresses</li> </ul>

Career Pathway Program	<b>Lodging Program (NEW in 2024-2025)</b> <b>(Must teach three courses from this program list within two years)</b> This program focuses on the knowledge and skills required to pursue staff and management workforce positions within the hotel industry. Lodging curriculum includes departments within a hotel such as: front desk, food and beverage, housekeeping, maintenance, human resources department, and accounting. Guest Service skills focus on communication, leadership, time management, teamwork, problem solving, critical thinking, and professionalism. Within this pathway, students can pursue a national industry certification.		
	Course Number	Career Pathway Program Courses	Career Readiness Indicator (CRI) Workforce Careers
	TBD	Introduction to Hospitality and Tourism - Required Foundation Course	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Certified Hospitality and Tourism Professional (must pass the final exam for Year 1 and Year 2, complete 100 hours of work experience, and then apply for credential)</li> <li>• Hotel Operations – Skills for Success</li> <li>• ServSafe Manager</li> </ul>
	TBD	Career Pathway Project in Hospitality and Tourism	
	TBD	CTE Lab in Hospitality and Tourism	
	TBD	Hotel, Resort, and Lodging Management I	
	TBD	Hotel, Resort, and Lodging Management II	
	12053G0808	Entrepreneurship & Financial Skills Development	
	16202G1001	Event Planning and Management	
	12159G1001	Hospitality Management and Marketing	
			<ul style="list-style-type: none"> <li>• Concierge</li> <li>• Event Manager</li> <li>• Gaming Managers</li> <li>• General Managers</li> <li>• Guest Services Professionals</li> <li>• Janitors and Cleaners, Except Maids and Housekeeping Cleaners</li> <li>• Lodging Managers</li> <li>• Maids and Housekeeping Cleaners</li> <li>• Recreation Manager</li> <li>• Reservations Specialist</li> <li>• Resort and Spa Attendants</li> <li>• Steward</li> <li>• Supervisors of Housekeeping and Janitorial Workers</li> <li>• Traveler Accommodation</li> </ul>

Career Pathway Program	<b>Sports, Recreation and Attractions Program (NEW in 2024-2025)</b> <b>(Must teach three courses from this program list within two years)</b> This program integrates management principles and procedures for recreation and sports programming, management of venues and events, branding, public relations, and event marketing. Within this pathway, students can pursue a national industry certification		
	Course Number	Career Pathway Program Courses	Career Readiness Indicator (CRI) Workforce Careers
	TBD	Introduction to Hospitality and Tourism - Required Foundation Course	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Certified Hospitality and Tourism Professional (must pass the final exam for Year 1 and Year 2, complete 100 hours of work experience, and then apply for credential)</li> <li>• ServSafe Manager</li> </ul>
	TBD	Career Pathway Project in Hospitality and Tourism	
	TBD	CTE Lab in Hospitality and Tourism	
	TBD	Sports, Recreation, and Attractions Management I	
	TBD	Sports, Recreation, and Attractions Management II	
	12053G0808	Entrepreneurship & Financial Skills Development	
	16202G1001	Event Planning and Management	
	12159G1001	Hospitality Management and Marketing	
			<ul style="list-style-type: none"> <li>• Amusement Park Manager</li> <li>• Event Manager</li> <li>• Event Suite Manager</li> <li>• Facilities Coordinator</li> <li>• Hospitality Ambassador</li> <li>• Marketing Manager</li> <li>• Outdoor Educator/Guide</li> <li>• Outdoor Recreation Coordinator</li> <li>• Sports Club Hospitality Manager</li> <li>• Sports Resort Management</li> <li>• Tournament Sales</li> </ul>

<b>Career Pathway Program</b>	<b>Travel and Tourism Program (NEW in 2024-2025)</b> <b>(Must teach three courses from this program list within two years)</b> This program integrates management principles and procedures for the travel and tourism industry as well as airlines, international travel, cruising, lodging, recreation, amusements, attractions, and resorts. Within this pathway, students can pursue a national industry certification.		
<b>Course Number</b>	<b>Career Pathway Program Courses</b>	<b>Career Readiness Indicator (CRI)</b>	<b>Workforce Careers</b>
TBD	<b>Introduction to Hospitality and Tourism - Required Foundation Course</b>	<ul style="list-style-type: none"> <li>• Certified Front Desk Representative</li> <li>• Certified Guest Service Professional</li> <li>• Certified Hospitality and Tourism Professional (must pass the final exam for Year 1 and Year 2, complete 100 hours of work experience, and then apply for credential)</li> <li>• Hotel Operations – Skills for Success</li> <li>• ServSafe Manager</li> </ul>	<ul style="list-style-type: none"> <li>• Cruise Director</li> <li>• Cruise Reservations and Sales Representatives</li> <li>• Destination Specialist</li> <li>• Event Manager</li> <li>• Guest Relations Manager</li> <li>• Leisure Activity Coordinator</li> <li>• Reservation and Transportation Ticket Agents and Travel Clerks</li> <li>• Tour Guides</li> <li>• Tourism Development Officer</li> <li>• Tourism Economist</li> <li>• Travel Agents</li> <li>• Travel Consultant</li> </ul>
TBD	Career Pathway Project in Hospitality and Tourism		
TBD	CTE Lab in Hospitality and Tourism		
TBD	Travel and Tourism I (New COS)		
TBD	Travel and Tourism II (New COS)		
12053G0808	Entrepreneurship & Financial Skills Development		
16202G1001	Event Planning and Management		
12159G1001	Hospitality Management and Marketing		

**2023–2024 Subject and Personnel Codes**  
**Hospitality and Tourism Cluster and Middle School Program**

<b>Hospitality and Tourism Cluster Courses (Outgoing 2023-2024)</b>			
<b>Course Number</b>	<b>Course Name</b>	<b>Course Number</b>	<b>Course Name</b>
16056G1000	Baking and Pastry Arts	12159G1001	Hospitality Management and Marketing
16097G1002	CTE Lab Hospitality and Tourism	16101G1000	Lodging I
16053G1012	Culinary Arts I	16102G1000	Lodging II
16053G1022	Culinary Arts II	16097G1001	Senior Career Pathway Project Hospitality and Tourism
19299G1000	Entrepreneurship in FACS	16201G1000	Sports, Recreation, and Entertainment Management
16202G1001	Event Planning and Management	16151G1000	Travel and Tourism I
19254G1000	Food Safety and Microbiology – Science credit eligible	16152G1000	Travel and Tourism II
16001G1000	<b>Hospitality and Tourism – Required Foundation Course</b>		

<b>Hospitality and Tourism Cluster Courses (NEW in 2024-2025)</b>			
<b>Course Number</b>	<b>Course Name</b>	<b>Course Number</b>	<b>Course Name</b>
TBD	Baking and Pastry Arts (New COS)	TBD	Hotel, Resort, and Lodging Management I
TBD	Career Pathway Project Hospitality and Tourism	TBD	Hotel, Resort, and Lodging Management II
TBD	Culinary Arts I (New COS)	TBD	<b>Introduction to Hospitality and Tourism – Required Foundation Course</b>
TBD	Culinary Arts II (New COS)	TBD	Sports, Recreation, and Attractions Management I
TBD	Cultural Foods	TBD	Sports, Recreation, and Attractions Management II
12053G0808	Entrepreneurship & Financial Skills Development	TBD	Travel and Tourism I (New COS)
16202G1001	Event Planning and Management	TBD	Travel and Tourism II (New COS)
19254G1000	Food Safety and Microbiology – Science credit eligible		

<b>Shared Courses</b>			
<b>Course Number</b>	<b>Course Name</b>	<b>Cluster(s)</b>	<b>Required Year to Implement COS</b>
19299G1000	Entrepreneurship in FACS	Human Services	2015-2016
12053G0808	Entrepreneurship & Financial Skills Development	Business Management and Administration	2022-2023
16202G1001	Event Planning and Management	Business Management and Administration Human Services	2022-2023
19254G1000	Food Safety and Microbiology	Agriculture, Food & Natural Resources Human Services	2021-2022
12159G1001	Hospitality Management and Marketing	Business Management and Administration	2022-2023

**General Note:** Course descriptions and content standards for most courses are located on the Alabama Department of Education website at:  
<https://www.alabamaachieves.org/career-and-technical-education/cte-courses-of-study/>.

## College and Career Readiness Indicator Course Matrix

Program Name	Lodging (Outgoing 2023 2024)	Recreation, Travel, and Tourism (Outgoing 2023 2024)	Restaurant and Food and Beverage Services (Outgoing 2023 2024)
<b>Foundation Course(s)</b>	Hospitality and Tourism	Hospitality and Tourism	Hospitality and Tourism
<b>Concentrator Course(s)</b>	Entrepreneurship in FCS Event Planning and Management Hospitality Management and Marketing Lodging I Lodging II	Entrepreneurship in FCS Event Planning and Management Hospitality Management and Marketing Sports, Recreation, and Entertainment Management Travel and Tourism I Travel and Tourism II	Baking and Pastry Arts Culinary Arts I Culinary Arts II Entrepreneurship in FCS Event Planning and Management Food Safety and Microbiology Hospitality Management and Marketing
<b>Capstone Course(s)</b>	CTE Lab in Hospitality and Tourism Senior Career Pathway Project Hospitality and Tourism	CTE Lab in Hospitality and Tourism Senior Career Pathway Project Hospitality and Tourism	CTE Lab in Hospitality and Tourism Senior Career Pathway Project Hospitality and Tourism

Program Name	Food and Beverage Services (New in 2024 2025)	Lodging (New in 2024 2025)	Sports, Recreation and Attractions (New in 2024 2025)	Travel and Tourism (New in 2024 2025)
<b>Foundation Course(s)</b>	Introduction to Hospitality and Tourism	Introduction to Hospitality and Tourism	Introduction to Hospitality and Tourism	Introduction to Hospitality and Tourism
<b>Concentrator Course(s)</b>	Baking and Pastry Arts Culinary Arts I Culinary Arts II Cultural Foods Entrepreneurship & Financial Skills Development Event Planning and Management Food Safety and Microbiology Hospitality Management and Marketing	Entrepreneurship & Financial Skills Development Event Planning and Management Hospitality Management and Marketing Hotel, Resort, and Lodging Management I Hotel, Resort, and Lodging Management II	Entrepreneurship & Financial Skills Development Event Planning and Management Hospitality Management and Marketing Sports, Recreation, and Attractions Management I Sports, Recreation, and Attractions Management II	Entrepreneurship & Financial Skills Development Event Planning and Management Hospitality Management and Marketing Travel and Tourism I Travel and Tourism II
<b>Capstone Course(s)</b>	CTE Lab in Hospitality and Tourism Career Pathway Project in Hospitality and Tourism	CTE Lab in Hospitality and Tourism Career Pathway Project in Hospitality and Tourism	CTE Lab in Hospitality and Tourism Career Pathway Project in Hospitality and Tourism	CTE Lab in Hospitality and Tourism Career Pathway Project in Hospitality and Tourism

To meet the CCR Indicator as a CTE completer, a student must earn three (3.0) credits with the grade of a “C” or higher in CTE courses that are part of an approved CTE program of study. Additional requirements are outlined in [Memorandum FY22-2065](#).

This matrix is intended for general guidance on the CCR completer status and is subject to change. For all CTE programming information, please refer to the CTE Cluster specific Program Guide. It contains a list of approved CTE programs, valid course numbers, required prerequisite courses, approved Career Readiness Indicators (CRIs) and in demand occupations.

**\*Courses are listed in alphabetical order, not in sequential order.**