## 2024-2025

## PROGRAM GUIDE FOR:

## HOSPITALITY AND TOURISM CLUSTER



## Hospitality and Tourism Cluster Program Guide

This cluster prepares learners for careers in the hospitality industry. Students develop skills in organization, teamwork, problem solving, creativity, time management, customer service, and communication. Applications of technology, math, and science are also important components of the courses. Rigorous and engaging instruction fosters the essential skills needed for future employment and equips learners with knowledge and skills they will need for college and careers. This diversified and intensive education program enables students to pursue careers in one of four pathways: 1) Food, and Beverage Services 2) Lodging 3) Travel, and Tourism and 4) Sports, Recreation, and Attractions.
${ }^{* *}$ Courses highlighted in yellow are shared with other clusters. See "Shared Courses" table on page 3 for additional details.

| Career <br> Pathway <br> Program | Food and Beverage Services Program <br> (Must teach three courses from this program list within two years) <br> This program begins with the fundamentals and principles of the art of cooking, management and production skills, and techniques in the back of the house as well as service activities in the front of the house. 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 | $n$ | Career Readiness Indicator (CRI) | In Demand Occupations |
| 16001G1001 | Introduction to Hospitality and Tourism - Required Foundation Course | - Alabama Certified Employee (ACE) <br> - Certified Front Desk Representative <br> - Certified Guest Service Professional <br> - Food and Beverage - Skills for Success <br> - Meat Cutter - Skills for Success <br> - 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) <br> - ServSafe Manager | - Bakers/Bakery Workers <br> - Caterer/Catering Management <br> - Executive/Sous Chef <br> - Cooks, Health Care Facilities and School Cafeterias <br> - Cooks, Restaurant <br> - Fast Food and Counter Workers <br> - First-Line Supervisors of Food Preparation and Serving Workers <br> - Food Journalist/Bloggers <br> - Food Service Managers <br> - General Managers <br> - Waiters and Waitresses |
| 16056G1000 | Baking and Pastry Arts (New COS) |  |  |
| 16097G1005 | Career Pathway Project in Hospitality and Tourism |  |  |
| 16097G1002 | CTE Lab in Hospitality and T |  |  |
| 16053G1012 | Culinary Arts I (New COS) |  |  |
| 16053G1022 | Culinary Arts II (New COS) |  |  |
| 16056G1001 | Cultural Foods |  |  |
| 12053G1000 | Entrepreneurship |  |  |
| 16202G1001 | Event Planning and Management |  |  |
| 19254G1000 | Food Safety and Microbiology - Science credit eligible |  |  |
| 12159G1001 | Hospitality Management and Marketing |  |  |


| Career <br> Pathway <br> Program | Lodging Program <br> (Must teach three courses from this program list within two years) <br> This program focuses on the knowledge and skills required to pursue a career in the hotel, resort, and lodging 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. This program includes internship in which students gain hands-on experience in a lodging property. Within this pathway, students can pursue a national industry certification. |  |  |
| :---: | :---: | :---: | :---: |
| Course Number | Career Pathway Program Courses | Career Readiness Indicator (CRI) | In Demand Occupations |
| 16001G1001 | Introduction to Hospitality and Tourism - Required Foundation Course | - Alabama Certified Employee (ACE) <br> - Certified Front Desk Representative <br> - Certified Guest Service Professional <br> - 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) <br> - Hotel Operations - Skills for Success <br> - ServSafe Manager | - Concierge <br> - Event Manager <br> - Gaming Managers <br> - General Managers <br> - Guest Services Professionals <br> - Janitors and Cleaners, Except Maids and Housekeeping Cleaners <br> - Lodging Managers <br> - Maids and Housekeeping Cleaners <br> - Recreation Manager <br> - Reservations Specialist <br> - Resort and Spa Attendants <br> - Steward <br> - Supervisors of Housekeeping and Janitorial Workers <br> - Traveler Accommodation |
| 16097G1005 | Career Pathway Project in Hospitality and Tourism |  |  |
| 16097G1002 | CTE Lab in Hospitality and Tourism |  |  |
| 16102G1001 | Hotel, Resort, and Lodging Management I |  |  |
| 16102G1002 | Hotel, Resort, and Lodging Management II |  |  |
| 12053G1000 | Entrepreneurship |  |  |
| 16202G1001 | Event Planning and Management |  |  |
| 19254G1000 | Food Safety and Microbiology - Science credit eligible |  |  |
| 12159G1001 | Hospitality Management and Marketing |  |  |


| Career <br> Pathway <br> Program | Sports, Recreation and Attractions Program <br> (Must teach three courses from this program list within two years) <br> This program integrates management principles and procedures for recreation and sports programming, management of venues and events, branding, client and public relations, and event marketing. Within this pathway, students can pursue a national industry certification |  |  |
| :---: | :---: | :---: | :---: |
| Course <br> Number | Career Pathway Program Courses | Career Readiness Indicator (CRI) | In Demand Occupations |
| 16001G1001 | Introduction to Hospitality and Tourism - Required Foundation Course | - Alabama Certified Employee (ACE) <br> - Certified Front Desk Representative <br> - Certified Guest Service Professional <br> - 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) <br> - ServSafe Manager | - Amusement Park Manager <br> - Event Manager <br> - Event Suite Manager <br> - Facilities Coordinator <br> - Hospitality Ambassador <br> - Marketing Manager <br> - Outdoor Educator/Guide <br> - Outdoor Recreation Coordinator <br> - Sports Club Hospitality Manager <br> - Sports Resort Management <br> - Tournament Sales |
| 16097G1005 | Career Pathway Project in Hospitality and Tourism |  |  |
| 16097G1002 | CTE Lab in Hospitality and Tourism |  |  |
| 16202G1010 | Sports, Recreation, and Attractions Management I |  |  |
| 16202G1011 | Sports, Recreation, and Attractions Management II |  |  |
| 12053G1000 | Entrepreneurship |  |  |
| 16202G1001 | Event Planning and Management |  |  |
| 19254G1000 | Food Safety and Microbiology - Science credit eligible |  |  |
| 12159G1001 | Hospitality Management and Marketing |  |  |

## Travel and Tourism Program

| Career <br> Pathway <br> Program | Travel and Tourism Program <br> (Must teach three courses from this program list within two years) <br> This program integrates management principles and procedures for the travel and tourism industry including itineraries, planning trips and events, travel trends, marketing plans in tourism sectors such as airlines, international travel, cruising, lodging, recreation, amusements, attractions, and resorts. Within this pathway, students can pursue a national industry certification. |  |  |
| :---: | :---: | :---: | :---: |
| Course <br> Number | Career Pathway Program Courses | Career Readiness Indicator (CRI) | In Demand Occupations |
| 16001G1001 | Introduction to Hospitality and Tourism - Required Foundation Course | - Alabama Certified Employee (ACE) <br> - Certified Front Desk Representative <br> - Certified Guest Service Professional <br> - 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) <br> - Hotel Operations - Skills for Success <br> - ServSafe Manager | - Cruise Director <br> - Cruise Reservations and Sales Representatives <br> - Destination Specialist <br> - Event Manager <br> - Guest Relations Manager <br> - Leisure Activity Coordinator <br> - Reservation and Transportation Ticket Agents and Travel Clerks <br> - Tour Guides <br> - Tourism Development Officer <br> - Tourism Economist <br> - Travel Agents <br> - Travel Consultant |
| 16097G1005 | Career Pathway Project in Hospitality and Tourism |  |  |
| 16097G1002 | CTE Lab in Hospitality and Tourism |  |  |
| 16151G1000 | Travel and Tourism I (New COS) |  |  |
| 16152G1000 | Travel and Tourism II (New COS) |  |  |
| 12053G1000 | Entrepreneurship |  |  |
| 16202G1001 | Event Planning and Management |  |  |
| 19254G1000 | Food Safety and Microbiology - Science credit eligible |  |  |
| 12159G1001 | Hospitality Management and Marketing |  |  |

## 2024-2025 Subject and Personnel Codes

## Hospitality and Tourism Cluster and Middle School Program

| Hospitality and Tourism Cluster Courses (NEW in 2024-2025) |  |  |  |
| :---: | :--- | :---: | :--- |
| Course Number | Course Name | Course Number |  |
| 16056G1000 | Baking and Pastry Arts (New COS) | $12159 \mathrm{G1001}$ | Hospitality Management and Marketing |
| 16097G1005 | Career Pathway Project in Hospitality and Tourism | $16102 \mathrm{G1001}$ | Hotel, Resort, and Lodging Management I |
| 16097G1002 | CTE Lab in Hospitality and Tourism | $16102 \mathrm{G1002}$ | Hotel, Resort, and Lodging Management II |
| $16053 \mathrm{G1012}$ | Culinary Arts I (New COS) | $16001 \mathrm{G1001}$ | Introduction to Hospitality and Tourism - Required <br> Foundation Course |
| 16053G1022 | Culinary Arts II (New COS) | $16202 \mathrm{G1010}$ | Sports, Recreation, and Attractions Management I |
| 16056G1001 | Cultural Foods | $16202 \mathrm{G1011}$ | Sports, Recreation, and Attractions Management II |
| 12053G1000 | Entrepreneurship | $16151 \mathrm{G1000}$ | Travel and Tourism I (New COS) |
| 16202G1001 | Event Planning and Management | $16152 \mathrm{G1000}$ | Travel and Tourism II (New COS) |
| 19254G1000 | Food Safety and Microbiology - Science credit eligible |  |  |


| Shared Courses |  |  |  |
| :---: | :--- | :--- | :--- |
| Course <br> Number | Course Name | Required Year to <br> Implement COS |  |
| $16056 \mathrm{G1001}$ | Cultural Foods | Human Services | $2023-2024$ |
| $12053 G 1000$ | Entrepreneurship | Finance <br> Marketing <br> Business Management and Administration | $2022-2023$ |
| $16202 G 1001$ | Event Planning and Management | Business Management and Administration <br> Human Services | Agriculture, Food and Natural Resources <br> Human Services |
| $19254 G 1000$ | Food Safety and Microbiology | Marketing <br> Business Management and Administration | $2022-2023$ |
| $12159 G 1001$ | Hospitality Management and Marketing |  | $2021-2022$ |

General Note: Course descriptions and content standards for most courses are located on the Alabama Department of Education website.

College and Career Readiness Indicator Course Matrix

| Program Name | Food and Beverage Services | Lodging | Sports, Recreation and Attractions | Travel and Tourism |
| :---: | :---: | :---: | :---: | :---: |
| Foundation Course(s) | Introduction to Hospitality and Tourism | Introduction to Hospitality and Tourism | Introduction to Hospitality and Tourism | Introduction to Hospitality and Tourism |
| Concentrator Course(s) | Baking and Pastry Arts <br> Culinary Arts I <br> Culinary Arts II <br> Cultural Foods <br> Entrepreneurship <br> Event Planning and <br> Management <br> Food Safety and Microbiology <br> Hospitality Management and Marketing | Entrepreneurship <br> Event Planning and Management <br> Food Safety and Microbiology <br> Hospitality Management and Marketing <br> Hotel, Resort, and Lodging Management I <br> Hotel, Resort, and Lodging Management II | Entrepreneurship <br> Event Planning and Management <br> Food Safety and Microbiology <br> Hospitality Management and Marketing <br> Sports, Recreation, and Attractions Management I <br> Sports, Recreation, and Attractions Management II | Entrepreneurship <br> Event Planning and Management <br> Food Safety and Microbiology <br> Hospitality Management and Marketing <br> Travel and Tourism I <br> Travel and Tourism II |
| Capstone Course(s) | Career Pathway Project in Hospitality and Tourism <br> CTE Lab in Hospitality and Tourism | Career Pathway Project in Hospitality and Tourism <br> CTE Lab in Hospitality and Tourism | Career Pathway Project in Hospitality and Tourism <br> CTE Lab in Hospitality and Tourism | Career Pathway Project in Hospitality and Tourism <br> CTE Lab 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.

