# 2025 – 2026

# PROGRAM GUIDE

# HOSPITALITY AND TOURISM CLUSTER



**EDUCATION**

# 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: Food, and Beverage Services; Lodging; Travel, and Tourism; and Sports, Recreation, and Attractions.
**\*\*Courses highlighted in yellow are shared with other clusters. See "Shared Courses" table on page 3 for additional details.**

| Career Pathway 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 | 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>• Barista – Skills for Success<br>• Certified Guest Service Professional<br>• Customer Service – Skills for Success<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>• Baristas<br>• Caterer/Catering Management<br>• Cooks, Health Care Facilities and School Cafeterias<br>• Cooks, Restaurant<br>• Executive/Sous Chef<br>• Fast Food and Counter Workers<br>• First-Line Supervisors of Food Preparation and Serving Workers<br>• Food Service Managers<br>• General Managers<br>• Meeting, Convention and Events 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 Tourism | | |
| 16053G1012 | Culinary Arts I (New COS) | | |
| 16053G1022 | Culinary Arts II (New COS) | | |
| 16056G1001 | Cultural Foods | | |
| 16202G1001 | Event Planning and Management | | |
| 19254G1000 | Food Safety and Microbiology – Science credit eligible | | |
| 12159G1001 | Hospitality Management and Marketing | | |
| 19299G1015 | Small Business in FCS | | |

| Career Pathway 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>• Customer Service – Skills for Success<br>• Flawless Delivery + Hotel Operations – Skills for Success (must obtain both)<br>• Hotel Operations – Skills for Success<br>• ServSafe Manager | • Concierge<br>• Customer Service Representatives<br>• General Managers<br>• Hotel, Motel, and Resort Desk Clerks<br>• Janitors and Cleaners, Except Maids and Housekeeping Cleaners<br>• Lodging Managers<br>• Maids and Housekeeping Cleaners<br>• Meeting, Convention and Events Managers<br>• Recreation Manager<br>• Reservations Specialist<br>• Resort and Spa Attendants<br>• Supervisors of Housekeeping and Janitorial Workers |
| 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 | | |
| 16202G1001 | Event Planning and Management | | |
| 19254G1000 | Food Safety and Microbiology – Science credit eligible | | |
| 12159G1001 | Hospitality Management and Marketing | | |
| 19299G1015 | Small Business in FCS | | |

| Career Pathway Program | Sports, Recreation and Attractions Program **(Must teach three courses from this program list within two years)** 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 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> • Customer Service – Skills for Success <br> • Flawless Delivery + Hotel Operations – Skills for Success (must obtain both) <br> • Food and Beverage – Skills for Success <br> • Hotel Operations – Skills for Success <br> • ServSafe Manager | • Amusement Park Managers <br> • Customer Service Representatives <br> • Facilities Coordinators <br> • General Managers <br> • Marketing Managers <br> • Meeting, Convention and Events Managers <br> • Outdoor Educator/Guides <br> • Outdoor Recreation Coordinators <br> • Sports Club Hospitality Managers <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 | | |
| 16202G1001 | Event Planning and Management | | |
| 19254G1000 | Food Safety and Microbiology – Science credit eligible | | |
| 12159G1001 | Hospitality Management and Marketing | | |
| 19299G1015 | Small Business in FCS | | |

| Career Pathway Program | Travel and Tourism Program **(Must teach three courses from this program list within two years)** 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 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> • Customer Service – Skills for Success <br> • Flawless Delivery + Hotel Operations – Skills for Success (must obtain both) <br> • Food and Beverage – Skills for Success <br> • Hotel Operations – Skills for Success <br> • ServSafe Manager | • Cruise Directors <br> • Cruise Reservations and Sales Representatives <br> • Destination Specialists <br> • Event Managers <br> • Guest Relations Managers <br> • Leisure Activity Coordinators <br> • Meeting, Convention and Events Managers <br> • Reservation and Transportation Ticket Agents and Travel Clerks <br> • Tour Guides <br> • Tourism Development Officers <br> • Tourism Economists <br> • Travel Agents <br> • Travel Consultants |
| 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) | | |
| 16202G1001 | Event Planning and Management | | |
| 19254G1000 | Food Safety and Microbiology – Science credit eligible | | |
| 12159G1001 | Hospitality Management and Marketing | | |
| 19299G1015 | Small Business in FCS | | |

## 2025–2026 Subject and Personnel Codes
## Hospitality and Tourism Cluster and Middle School Program

| Hospitality and Tourism Cluster Courses | | | |
|---|---|---|---|
| **Course Number** | **Course Name** | **Course Number** | **Course Name** |
| 16056G1000 | Baking and Pastry Arts (New COS) | 16102G1001 | Hotel, Resort, and Lodging Management I |
| 16097G1005 | Career Pathway Project in Hospitality and Tourism | 16102G1002 | Hotel, Resort, and Lodging Management II |
| 16097G1002 | CTE Lab in Hospitality and Tourism | 16001G1001 | **Introduction to Hospitality and Tourism – Required Foundation Course** |
| 16053G1012 | Culinary Arts I (New COS) | 19299G1015 | Small Business in FCS |
| 16053G1022 | Culinary Arts II (New COS) | 16202G1010 | Sports, Recreation, and Attractions Management I |
| 16056G1001 | Cultural Foods | 16202G1011 | Sports, Recreation, and Attractions Management II |
| 16202G1001 | Event Planning and Management | 16151G1000 | Travel and Tourism I (New COS) |
| 19254G1000 | Food Safety and Microbiology – Science credit eligible | 16152G1000 | Travel and Tourism II (New COS) |
| 12159G1001 | Hospitality Management and Marketing | | |

| Shared Courses | | | |
|---|---|---|---|
| **Course Number** | **Course Name** | **Cluster(s)** | **Required Year to Implement COS** |
| 16056G1001 | Cultural Foods | Human Services | 2023-2024 |
| 16202G1001 | Event Planning and Management | **Business Management and Administration** Human Services | 2022-2023 |
| 19254G1000 | Food Safety and Microbiology | **Agriculture, Food and Natural Resources** Human Services | 2021-2022 |
| 12159G1001 | Hospitality Management and Marketing | Marketing **Business Management and Administration** | 2022-2023 |
| 19299G1015 | Small Business in FCS | **Human Services** | 2024-25 |

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