

Course Title: Exploring Hospitality & Tourism Careers & Career Planning			
Course Number: 8850360			
NGSSS Benchmark	Content Focus	Number of Questions	Suggested Cognitive Complexity (per CPALMS)
<i>Reporting Category 1: Demonstrate an understanding of the Restaurant & Food/Beverage Services career pathway.</i>			
1.01	Define and use proper terminology associated with the Restaurant and Food/Beverage Services	2	2 level 1
1.02	Describe some of the careers available in the Restaurant & Food/Beverage Services career pathway.	2	2 level 1
1.03	Identify common characteristics of the careers in the Restaurant & Food/Service career pathway.	2	2 level 2
1.04	Research the history of the Restaurant & Food Service career pathway and describe how the careers have evolved and impacted society.	2	2 level 2
1.05	Identify skills required to successfully enter any career in the Restaurant and Food/Beverage Services career pathway.	2	2 level 2
<i>Reporting Category Total</i>		10	
<i>Reporting Category 2: Demonstrate an understanding of the Lodging career pathway.</i>			
2.01	Define and use proper terminology associated with the Lodging career pathway.	2	2 level 1
2.02	Describe some of the careers available in the Lodging career pathway	2	2 level 1
2.03	Identify common characteristics of the careers in the Lodging career pathway.	2	2 level 2
2.04	Research the history of the Lodging career pathway and describe how the careers have evolved and impacted society.	2	2 level 2
2.05	Identify skills required to successfully enter any career in the Lodging career pathway.	2	2 level 2
<i>Reporting Category Total</i>		10	
<i>Reporting Category 3: Demonstrate an understanding of the Travel & Tourism career pathway.</i>			
3.01	Define and use proper terminology associated with the Travel and Tourism career pathway.	2	2 level 1
3.02	Describe some of the careers available in the Travel and Tourism career pathway.	2	2 level 1
3.03	Identify common characteristics of the careers in the Travel and Tourism career pathway.	2	2 level 2
3.04	Research the history of the Travel and Tourism career pathway and describe how the careers have evolved and impacted society.	2	2 level 2
3.05	Identify skills required to successfully enter any career in the Travel and Tourism career pathway.	2	2 level 2
<i>Reporting Category Total</i>		10	
<i>Reporting Category 4: Demonstrate an Understanding of the Recreation, Amusement, & Attraction career pathway.</i>			
4.01	Define and use proper terminology associated with	2	2 level 1

	the Recreation, Amusements and Attractions career pathway.		
4.02	Describe some of the careers available in the Recreation, Amusements and Attractions career pathway.	2	2 level 1
4.03	Identify common characteristics of the careers in the Recreation, Amusements and Attractions career pathway.	2	2 level 2
4.04	Research the history of the Recreation, Amusements careers have evolved and impacted society.	2	2 level 1
4.05	Identify skills required to successfully enter any career in the Recreation, Amusements and Attractions career pathway.	2	2 level 2
<i>Reporting Category Total</i>			10

Overall Percentage for Written Test: __30%__

Overall Percentage for Performance Tasks: __70%__

Course Name: Exploring Hospitality and Tourism Careers

Course Number: 8850350

Overall Percentage for Performance Tasks: 70%

Performance Task #1	Eagle Chef competition- Students must prepare a specific dish demonstrating their chef skills in food safety, preparation, proper use of the ingredients and equipment, and presentation of the finished product.
Weighting Percent for this Task	70%
Standard	1.02, 1.03. 1.05
Exemplar (If applicable)	
Additional Information	Measuring techniques, reading a recipe, wash hands, proper use of equipment and tools
Suggested Assessment Team	Dan Densmore and Canna Jo Mittelman

Rubric:

Evaluation Criteria	<i>Poor</i>	<i>Good</i>	<i>Excellent</i>	<i>Score</i>
Safety & Sanitation				
Sanitation	0 1 2 Unsanitary situation creates unsafe product	3 4 Shows some sanitation concerns during preparation	5 Follows all safety practices	
Safety	0 1 2 Disregard of safety creating unsafe situation	3 4 Shows minimal safety concerns during preparation	5 Follows all safety practices	
Food Production				
Equipment, tools and techniques	0 1 2 Selection and usage of tools/equipment lacks understanding and demonstration of skills	3 4 Selection and usage of tools/equipment occasionally lacks understanding and demonstration of skills	5 Selects and uses tools/equipment correctly and safely	
Follow recipe direction	0 1 2 Did not follow recipe or proper sequence	3 4 Partially followed recipe and proper sequence	5 Followed recipe and proper sequence	
Food Presentation				
Product Appearance	0 1 2	3 4	5	

	Presentation needs improvement	Presentation is acceptable but lacks creativity	Presentation is attractively displayed and shows creativity	
Product Taste	0 1 2 Questionable taste, needs improvement	3 4 Adequate, but not outstanding taste	5 Pleasing, appropriate taste for food/recipe	