



Scope and Sequence

Cluster:	Hospitality and Tourism		
Course Name:	§130.222 Principles of Hospitality and Tourism (One-Half to One Credit)		
Course Description:	The hospitality and tourism industry encompasses lodging; travel and tourism; recreation, amusements, attractions, and resorts; and restaurants and food beverage service. The hospitality and tourism industry maintains the largest national employment base in the private sector. Students use knowledge and skills that meet industry standards to function effectively in various positions within this multifaceted industry. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.		
Course Requirements:	This course is recommended for students in Grades 9-11. Students must have access to computers and the Internet.		
Units of Study	Knowledge and Skills	Student Expectations	Resources
I. Personal Development			
A. Personal success B. Personal management	(3) The student demonstrates an understanding that personal success depends on personal effort.	(A) demonstrate a proactive understanding of self-responsibility and self-management (B) explain the characteristics of personal values and principles (C) display positive attitudes and good work habits (D) develop strategies for achieving accuracy and organizational skills	<ul style="list-style-type: none"> • HSCC • HSCG – Chapter 5 • HSFL – Chapter 22 • HSRB – Chapter 5 • PFDCC • PFDTIG • SPFL – Chapter 5 • TT
	(4) The student develops principles in time management, decision making, and prioritizing.	(A) apply effective practices for managing time and energy (B) analyze the importance of balancing a career, family, and leisure activities	
			<ul style="list-style-type: none"> • PFDCC • PFDTIG • SPFL – Chapter 1 • TT • MindTools www.mindtools.com

Units of Study	Knowledge and Skills	Student Expectations	Resources
		(C) analyze the various steps in the decision-making process	
		(D) work independently	
II. Leadership Development			
A. Leadership B. Citizenship C. Teamwork D. Community services	(7) The student demonstrates leadership, citizenship, and teamwork skills required for success.	(A) develop team-building skills (B) develop decision-making and problem-solving skills (C) conduct and participate in meetings to accomplish tasks (D) determine leadership and teamwork qualities in creating a pleasant working atmosphere	<ul style="list-style-type: none"> • PFDCC • PFDTIG • SPFL – Chapter 4 • TT • MindTools www.mindtools.com
	(5) The student researches, analyzes, and explores lifestyle and career goals.	(C) examine related community service opportunities	<ul style="list-style-type: none"> • HSFL – Chapters 22, 23
	(7) The student demonstrates leadership, citizenship, and teamwork skills required for success.	(E) participate in community service activities	<ul style="list-style-type: none"> • KidsHealth kidshealth.org/parent/positive/family/volunteer.html • FCCLA – Community Service www.fcclainc.org/content/community-service
III. Communication Skills			
A. Academic skills B. Verbal communication C. Nonverbal communication D. Leadership	(1) The student applies academic skills for the hospitality and tourism industry.	(A) write effectively using standard English and correct grammar (B) comprehend a variety of texts (C) create and proofread appropriate professional documents	<ul style="list-style-type: none"> • HSCC • HSCG – Chapters 5, 6 • HSFL – Chapter 5 • HSRB – Chapters 5, 6 • PFDCC • PFDTIG • SPFL • TT
	(2) The student uses verbal and nonverbal communication to provide a positive experience for guests and employees.	(A) develop and analyze formal and informal presentations (B) practice customer service skills	
	(5) The student researches, analyzes, and explores lifestyle and career goals.	(D) create a career portfolio	

Units of Study	Knowledge and Skills	Student Expectations	Resources
	(7) The student demonstrates leadership, citizenship, and teamwork skills required for success.	(B) develop decision-making and problem-solving skills (C) conduct and participate in meetings to accomplish tasks (D) determine leadership and teamwork qualities in creating a pleasant working atmosphere	<ul style="list-style-type: none"> • HSCC • HSCG – Chapter 5 • HSRB – Chapter 5 • PFDC • PFDTIG • SPFL – Chapter 4 • TT
	(10) The student demonstrates research skills applicable to the hospitality and tourism industry.	(B) use travel information to design a customized product for travelers	
IV. Business of Hospitality and Tourism			
A. Industry pathways B. Numerical concepts C. Scientific principles D. Decision making E. Department roles F. Research skills	(9) The student explores and explains the roles within each department of the hospitality and tourism industry.	(A) examine the duties and responsibilities required within operational departments (B) research the job qualifications for various positions to facilitate selection of career choices	<ul style="list-style-type: none"> • HSCC • HSCG – Chapters 16, 17, 18, 19, 20 • HSRB – Chapters 16, 17, 18, 19, 20 • Achieve Texas www.achievetexas.org • American Hotel and Lodging Association www.ahla.com • Career Clusters www.careerclusters.org • Hospitality Industry www.hospitality-industry.com • Hospitality Trends www.htrends.com • National Restaurant Association www.restaurant.org • Texas Hotel and Lodging Association www.texaslodging.com • Texas Restaurant Association www.restaurantville.com • U.S. Department of Labor – Occupational Outlook Handbook www.bls.gov/oco
	(10) The student demonstrates research skills applicable to the hospitality and tourism industry.	(A) develop technical vocabulary to enhance customer service (C) examine elements of a dining experience expected to satisfy guests at varied facilities such as a boardwalk vendor, cruise ship, chain restaurant, and five-star dining facility (D) identify local and regional tourism issues	
	(11) The student understands the importance of customer service.	(C) plan a cost effective trip or itinerary to meet customer needs (D) examine different types of food service	<ul style="list-style-type: none"> • HSCC • HSCG – Chapter 21 • HSFL – Chapter 2 • HSRB – Chapter 21

Units of Study	Knowledge and Skills	Student Expectations	Resources
	(1) The student applies academic skills for the hospitality and tourism industry.	(D) calculate correctly using numerical concepts such as percentages and reasonable estimations (E) infer how scientific principles are used in the hospitality and tourism industry	
V. Regulations and Risk			
A. Safety B. Sanitation C. Environment	(8) The student explains how employees, guests, and property are protected to minimize losses or liabilities in the hospitality and tourism industry. (1) The student applies academic skills for the hospitality and tourism industry.	(A) determine job safety and security (B) implement the basics of sanitation (C) understand and demonstrate procedures for cleaning, sanitizing, and storing equipment and tools (D) determine how environmental issues such as recycling and saving energy affect the hospitality and tourism industry (E) infer how scientific principles are used in the hospitality and tourism industry	<ul style="list-style-type: none"> • HSCC • HSCG – Chapters 7, 11 • HSFL – Chapter 20 • HSRB – Chapters 7, 11 • www.foodsafety.gov • Green Hotels Association greenhotels.com/index.php • Hazard Analysis and Critical Control Point www.foodsafety.gov/~lrd/haccp.html • OSHA www.osha.gov • U.S. Food Safety and Inspection Service www.fsis.usda.gov

Units of Study	Knowledge and Skills	Student Expectations	Resources
VI. Customer Service			
A. Communication B. Customer product	(10) The student demonstrates research skills applicable to the hospitality and tourism industry.	(A) develop technical vocabulary to enhance customer service	<ul style="list-style-type: none"> • HSCC • HSCG – Chapter 13 • HSRB – Chapter 13
C. Customer service D. Dining experience	(11) The student understands the importance of customer service.	(A) determine ways to provide quality customer service	<ul style="list-style-type: none"> • HSCC • HSCG – Chapter 21 • HSFL – Chapter 2 • HSRB – Chapter 21
		(B) analyze how guests are affected by employee attitude, appearance, and actions	
		(C) plan a cost effective trip or itinerary to meet customer needs	
		(D) examine different types of food service	
	(10) The student demonstrates research skills applicable to the hospitality and tourism industry.	(B) use travel information to design a customized product for travelers	
		(C) examine elements of a dining experience expected to satisfy guests at varied facilities such as a boardwalk vendor, cruise ship, chain restaurant, and five-star dining facility	
		(D) identify local and regional tourism issues	
	(2) The student uses verbal and nonverbal communication to provide a positive experience for guests and employees.	(A) develop and analyze formal and informal presentations	
		(B) practice customer service skills	
	(7) The student demonstrates leadership, citizenship, and teamwork skills required for success.	(D) determine leadership and teamwork qualities in creating a pleasant working atmosphere	
VII. Technology			
A. Computer application B. Design product	(6) The student uses technology to gather information.	(A) demonstrate and operate computer applications to perform workplace tasks	<ul style="list-style-type: none"> • HSCC • HSCG – Chapter 4 • HSRB – Chapter 4

Units of Study	Knowledge and Skills	Student Expectations	Resources
		(B) examine types of computerized systems used to manage operations and guest services in the hospitality and tourism industry	
		(C) evaluate information sources for the hospitality and tourism industry	
	(10) The student demonstrates research skills applicable to the hospitality and tourism industry.	(B) use travel information to design a customized product for travelers	
	(11) The student understands the importance of customer service.	(C) plan a cost effective trip or itinerary to meet customer needs	
	(9) The student explores and explains the roles within each department of the hospitality and tourism industry.	(B) research the job qualifications for various positions to facilitate selection of career choices	<ul style="list-style-type: none"> • HSCC • HSCG – Chapters 16, 17, 18, 19, 20 • HSRB – Chapters 16, 17, 18, 19, 20
	(3) The student demonstrates an understanding that personal success depends on personal effort.	(D) develop strategies for achieving accuracy and organizational skills	
VIII. Career Exploration			
A. Personal success	(5) The student researches, analyzes, and explores lifestyle and career goals.	(A) prioritize career goals and ways to achieve those goals in the hospitality and tourism industry	<ul style="list-style-type: none"> • HSCG – Chapter 5 • HSRB – Chapter 5 • PFDCC • PFDTIG • SPFL • TT • Achieve Texas www.achievetexas.org • America's Career Infonet www.acinet.org/acinet • Career Clusters www.careerclusters.org • Labor Market and Career Information (LMCI) www.lmci.state.tx.us • National Research Center for Career and Technical Education www.nccte.org • Reality Check
B. Personal management		(B) compare and contrast education or training needed for careers in the hospitality and tourism industry	
		(D) create a career portfolio	
	(9) The student explores and explains the roles within each department of the hospitality and tourism industry.	(B) research the job qualifications for various positions to facilitate selection of career choices	
	(4) The student develops principles in time management, decision making, and prioritizing.	(B) analyze the importance of balancing a career, family, and leisure activities	

Units of Study	Knowledge and Skills	Student Expectations	Resources
		(C) analyze the various steps in the decision-making process	www.lmci.state.tx.us/realitycheck
		(D) work independently	www.twc.state.tx.us
	(3) The student demonstrates an understanding that personal success depends on personal effort.	(C) display positive attitudes and good work habits	• U.S. Department of Labor – Occupational Outlook Handbook www.bls.gov/oco
Resources: Books			
HSCC	Hospitality Services, High School Curriculum Caddy, CEV Multimedia, Ltd., 2004		1569186928
HSCG/ HSRB	Hospitality Services Curriculum Guide, Reference Book, Student Activity, and Tests, Curriculum Center for FCS, 2003		
HSFL	Hospitality Services: Food and Lodging, Goodheart-Willcox Company, 2004		1590701526
LMCI	Labor Market and Career Information		
PFDC	Personal and Family Development Curriculum Caddy, CEV Multimedia, Ltd., 2004		1569186596
PFDITG	Personal and Family Development Teacher's Instructional Guide, Curriculum Center for FCS, 2008		
SPFL	Skills for Personal and Family Living, Goodheart-Willcox Company, 2004		1590701003
TT	Today's Teen, Glencoe/McGraw-Hill Division, 2004		0078463696
Resources: Web Sites			
Achieve Texas	www.achievetexas.org		
America's Career Infonet	www.acinet.org/acinet		
Career Clusters	www.careerclusters.org		
FCCLA – Community Service	www.fcclainc.org/content/community-service		
Government Food Safety Information	www.foodsafety.gov		
Green Hotels Association	http://greenhotels.com/index.php		
Hazard Analysis and Critical Control Point	www.foodsafety.gov/~lrd/haccp.html		
Hospitality Industry	www.hospitality-industry.com		
Hospitality Trends	www.htrends.com		
KidsHealth	kidshealth.org/parent/positive/family/volunteer.html		
Labor Market and Career Information (LMCI)	www.lmci.state.tx.us		

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Units of Study	Knowledge and Skills	Student Expectations	Resources
MindTools	www.mindtools.com		
National Research Center for Career and Technical Education	www.nccte.org		
National Restaurant Association	www.restaurant.org		
OSHA	www.osha.gov		
Reality Check	www.lmci.state.tx.us/realitycheck		
Texas Hotel and Lodging Association	www.texaslodging.com		
Texas Restaurant Association	www.restaurantville.com		
Texas Workforce Commission	www.twc.state.tx.us		
U.S. Department of Labor – Occupational Outlook Handbook	www.bls.gov/oco		
U.S. Food Safety and Inspection Service	www.fsis.usda.gov		

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