

CAREER PROGRAMS IN HOSPITALITY & TOURISM

CAREER CLUSTER	Hospitality and Tourism	Hospitality and Tourism	Hospitality and Tourism	Hospitality and Tourism
CIP	52.0903	52.0904	31.0301	12.0500
PROGRAM TITLE	TOURISM AND TRAVEL SERVICES MANAGEMENT	HOTEL/MOTEL MANAGEMENT	PARKS, RECREATION AND LEISURE FACILITIES MANAGEMENT	COOKING AND RELATED CULINARY ARTS
GROUP 1: ORIENTATION COURSES (Minimum Selection: One course from Group 1 or 2)				
ORIENTATION COURSES	Career Exploration	Career Exploration	Career Exploration	Career Exploration
	Exploration of Hospitality Careers	Exploration of Hospitality Careers	Exploration of Hospitality Careers	Exploration of Hospitality Career
GROUP 2: INTRODUCTORY COURSES				
INTRODUCTORY COURSES	Introduction to Family and Consumer Science Careers	Introduction to Family and Consumer Science Careers	Introduction to Family and Consumer Science Careers	Introduction to Family and Consumer Science Careers
	Introduction to Travel and Tourism	Exploration of Lodging Career	Exploration of Recreation, Amusement and Attractions	Exploration of Restaurant, Food and Beverage Services
	Work and Family Relationships	Work and Family Relationships	Work and Family Relationships	Work and Family Relationships
	Introductory Business	Introductory Business	Introductory Business	Nutrition and Culinary Arts I
				Food Service
			Culinary Occupations I	
GROUP 3: SKILLS COURSE (Minimum Selection 1)				
SKILLS COURSE	Travel and Tourism	Lodging Occupations	Recreation, Amusement and Attractions	Culinary Occupations II
				Nutrition and Culinary Arts II
GROUP 4: ADVANCED COURSES				
ADVANCED COURSES	World Travel and Tourism	Business Principles and Management	Recreation, Amusement, and Attractions Management	Food Science
	Eco-tourism	Social Media Marketing	Facilities Planning and Management Services	Culinary Art Specialty
	Social Media Marketing	Hospitality & Tourism Marketing	Social Media Marketing	
	Hospitality & Tourism Marketing		Hospitality & Tourism Marketing	
GROUP 5: WORKPLACE EXPERIENCE COURSES				
WORKPLACE EXPERIENCE	Hospitality and Tourism Workplace Experience	Hospitality and Tourism Workplace Experience	Hospitality and Tourism Workplace Experience	Hospitality and Tourism Workplace Experience
	Travel and Tourism Workplace Experience	Lodging Workplace Experience	Recreation, Amusement and Attractions Workplace Experience	Restaurant, Food and Beverage Services Workplace Experience

A quality CTE program delivers all required elements of Illinois' definition of Size, Scope, Quality. CTE program elements include: a sequence of courses, each educational entity offering approved courses provides assurance that the course content includes at a minimum the State course description, meets the State's minimum requirements for course offerings by program, curriculum aligned to state recognized learning standards & industry standards, career pathway guidance, resources to support program/course delivery (licensed & qualified staff, appropriate facilities, adequate equipment, instructional materials, work-based learning experiences, special populations support services, an active affiliated CTSO chapter), articulation/dual credit agreements, documentation of state agency certification or licensing requirements for occupations regulated by law or licensure, & content which prepare students for reflective of current labor & opportunity for workplace experience or a structured capstone course. **Orientation courses are suggested to be taught at the prior-to-secondary or 9th grade levels. Introductory level courses are suggested to be taught at the 9th-11th grade level. Skill level courses are suggested to be taught at the 10th – 12th grade levels. Workplace Experiences Courses are suggested to be taught at the 12th grade level.**

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Group	State Course Code	State Course Title	State Course Description
Group 1	22151A001	Career Exploration	Career Exploration courses help students identify and evaluate personal goals, priorities, aptitudes, and interests with the goal of helping them make informed decisions about their careers. These courses expose students to various sources of information on career and training options and may also assist them in developing job search and employability skills.
Group 1	16001A001	Exploration of Hospitality Careers	Exploration of Hospitality Careers courses survey a wide array of topics while exposing students to the variety of career opportunities in hospitality fields (such as food service, lodging, tourism, and recreation). These courses serve to introduce students to the general field of hospitality, providing an opportunity to identify a focus for continued study.
Group 2	19251A001	Introduction to Family and Consumer Sciences Careers	This course introduces students to the field of family and consumer sciences and the many career opportunities available in this broad field. The course includes theory and laboratory experiences in the following content areas: Nutrition and culinary arts; textiles and design; family, career, and community leadership development; resource management; human development and life-long learning; facility design, care, and management; and interpersonal relationships and life management skills.
Group 2	19259A001	Work and Family Relationships	Work and Family Relationship is a project-based course that emphasize building and maintaining health interpersonal relationship among families, communities, society, and workplace. These courses often emphasize (but are not limited to) topics such as balancing the responsibilities of a family and career, human sexuality and reproduction, parenthood and the function of the family unit, the family life cycle, life stages, and social interactions and interpersonal relationships. The course uses communication, leadership, and management methods to develop knowledge and behaviors necessary for individuals to become independent, contributing, and responsible participants in family, community, and career settings. analyzing personal standards, needs, aptitudes and goals; roles and responsibilities of living independently and as a family member; demonstrating goal-setting and decision-making skills; identifying and utilizing community resources; and developing effective relationships to promote communication with others. The course provides students content to identify resources that will assist them in managing life situations.
Group 2	16151A001	Introduction to Travel and Tourism	Introduction to Travel and Tourism courses provide an overview of the travel and tourism industry. Topics covered in this course may include travel and tourism terminology, the history of travel, introduction to marketing, and the various careers available in travel and tourism.
Group 2	12051A001	Introductory Business	Introductory Business courses survey an array of topics and concepts related to the field of business. These courses introduce business concepts such as banking and finance, the role of government in business, consumerism, credit, investment, and management. They usually provide a brief overview of the American economic system and corporate organization. Introductory Business courses may also expose students to the varied opportunities in secretarial, accounting, management, and related fields.
Group 2	16101A001	Exploration of Lodging Careers	Exploration of Lodging Careers courses provide an overview of the lodging industry. Topics covered include lodging terminology, the history of lodging, introduction to marketing, and the various careers available in the lodging industry.

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Group 2	16201A001	Exploration of Recreation, Amusement and Attractions	Exploration of Recreation, Amusement, and Attractions courses provide an overview of the recreation industry. Topics covered in this course may include industry terminology; the history of recreation, amusement, and attractions; introduction to marketing; and the various careers available in the industry.
Group 2	16051A001	Exploration of Restaurant, Food and Beverage Services	Exploration of Restaurant, Food, and Beverage Services courses provide students with an overview of the restaurant, food, and beverage service industry. Topics covered include industry terminology, the history of restaurant, food, and beverage services, introduction to marketing, and the various careers available in the industry.
Group 2	16053A001	Food Service	Food Service courses provide instruction regarding nutrition, principles of healthy eating, and the preparation of food. Among the topics covered are large-scale meal preparation, preserving nutrients throughout the food preparation process, use and care of commercial cooking equipment, food storage, advances in food technology, sanitation, management, and the careers available in the food service industry.
Group 2	16054A001	Nutrition and Culinary Arts I	This course includes classroom and laboratory experiences needed to develop a knowledge and understanding of culinary principles and nutrition for people of all ages. Course content encompass ' : food service and preparation management using the decision-making process; meeting basic needs by applying nutrition concepts; meeting health, safety, and sanitation requirements; maximizing resources when planning/preparing/preserving/serving food; applying hospitality skills; analyzing nutritional needs in relation to change; and careers in nutrition and culinary arts, including entrepreneurship investigation.
Group 2	16052A001	Culinary Occupations I	This course provides terminology, culinary math, and practical experiences needed for the development of culinary competencies and workplace skills. Safety and sanitation instruction and classroom application will prepare students for an industry recognized sanitation exam. Classroom experiences will develop skills to work in the front of the house, back of the house, and workstations. Additional content may include: event planning, customer service and relations, food service styles, baking and pastry arts, hors d'oeuvres, and breakfast cookery. Students will be provided opportunity training experiences on commercial equipment.
Group 3	16152A001	Travel and Tourism	Travel and Tourism courses provide the knowledge and skills necessary to work in the travel industry such as sales techniques, marketing principles, and entrepreneurial skills. Additional skills learned in these courses typically include travel agency procedures, airline reservation systems, public relations, hotel/motel registration systems and services, and conference and convention planning.
Group 3	16102A001	Lodging Occupations	Lodging Occupations introduces students to the lodging industry and refine their related knowledge and skills. Topics covered typically include property management, guest psychology and relationships, lodging operations, food and beverage services, and other topics related to support services within the lodging industry.
Group 3	16204A001	Recreation, Amusement, and Attractions Management	Recreation, Amusement, and Attractions Management courses teach students about the development and management of recreational areas and parks and cover the economic and environmental impact of tourism. These courses may also emphasize career skills relative to the outdoor parks, recreation, and tourism industries.
Group 3	16055A001	Culinary Occupations II	Culinary Occupations II places special emphasis for students to develop operational management skills - including design and organization of food service systems in a variety of settings, human relations, and personnel training and supervision. Additional topics include: food cost accounting; taking inventory; advertising; monitoring consumer and industry trends; and individualized mastery of culinary techniques. Training experiences involve equipment and facilities simulating those found in business and industry

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Group 3	16054A002	Nutrition and Culinary Arts II	Nutrition and Culinary Arts II provides principles of application into the hospitality industry, including nutrition, culinary, and entrepreneurial opportunities. Course content includes the following: selection, purchase, preparation, and conservation of food, dietary needs and trends, regional & international cuisine, safety and sanitation, and careers in food service industries. All these concepts can be interpreted through laboratory experiences.
Group 4	16153A001	World Travel and Tourism	World Travel and Tourism courses provide the knowledge and skills necessary to work in the travel industry, with a focus on travel outside of the United States. Topics covered may include geography of the continents; customs, cultures, and tourist destinations in other countries; special documentation needed for international travel; and planning events to client specifications.
Group 4	16154A001	Eco-tourism	Eco-tourism courses provide the knowledge and skills necessary to work in the travel industry, with particular attention paid to conservation and environmental issues surrounding travel and tourism. Topics covered may include recreational opportunities related to on- and off-site attractions and environmental and ecological principles.
Group 4	12169A001	Social Media Marketing	Social Media Marketing courses address social media as a marketing tool and emphasize social media tools, social media messages, and search engine optimization. Topics may include, but are not limited to, marketing information management (including marketing research), market planning, channel management, sales, promotion, product/service management, and pricing.
Group 4	12159A001	Hospitality & Tourism Marketing	Marketing—Hospitality/Tourism courses typically cover the same scope of topics as Marketing—Comprehensive courses (purchasing and distribution systems, advertising, display and sales, management, entrepreneurship, and so on) but do so with particular attention to the travel, tourism, and lodging industry. In keeping with the focus on this field, topics include the unique characteristics and functions of travel services and hotel/motel operations.
Group 4	12055A002	Business Principles and Management	Business Principles and Management courses are designed to provide students with an understanding of the U.S. business system, its organizations, and its management. These courses examine the various leadership and management styles of a variety of successful business organizations, large and small.
Group 4	16204A001	Recreation, Amusement, and Attractions Management	Recreation, Amusement, and Attractions Management courses teach students about the development and management of recreational areas and parks and cover the economic and environmental impact of tourism. These courses may also emphasize career skills relative to the outdoor parks, recreation, and tourism industries.
Group 4	16103A001	Facilities Planning and Management Services	This course focuses on strategic workplace and facility planning and prepares individuals to function as facility and event managers and workplace consultants. Instruction includes the following: principles of aesthetic and functional design; environmental psychology and organizational behavior; real estate planning; principles of occupational health and safety; event planning and management; operations management; and applicable regulatory and policy issues.
Group 4	19254A001	Food Science	The scientific method is used to study foods as a combination of chemical, physical, and biological sciences. Laboratory skills in measuring, recording, and analyzing data are used to explore the interrelationship of food science to the other sciences; the scientific evaluation of food, matter, electrolyte solutions, energy, nutrition; food safety; and food chemistry. Experimental methods are used to analyze food mixtures, food microbiology, fermentation, sensory processes, the preservation of foods and complex food systems. Technology is studied as it relates to product development, consumer needs and experimental designs. Emphasis is placed on

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			emerging careers in food science and biotechnology and the application of food science in food service, nutrition, dietetics, and product development.
Group 4	16056A001	Culinary Art Specialty	Culinary Art Specialty courses provide instruction in a particular type of cooking or culinary style. Examples of such specialty fields include baking, creating and decorating wedding cakes, Middle Eastern cuisine, and so on. These courses emphasize skills specific to the type of culinary art being studied.
Group 5	16998A001	Hospitality & Tourism Workplace Experience	Hospitality & Tourism Workplace Experience courses provide work experience in fields related to the Hospitality & Tourism cluster. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career Development Experience that could include: Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs; Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.
Group 5	16198A001	Travel and Tourism Workplace Experience	Travel and Tourism Workplace Experience courses provide work experience in fields related to travel and tourism. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career Development Experience that could include: Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs; Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.
Group 5	16148A001	Lodging Workplace Experience	Lodging Workplace Experience courses provide work experience in fields related to lodging. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career Development Experience that could include: Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs; Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.
Group 5	16248A001	Recreation, Amusement and Attractions Workplace Experience	Recreation, Amusement, and Attractions Workplace Experience courses provide work experience in fields related to recreation, amusement, and attractions. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career Development Experience that could include: Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs;

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			Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.
Group 5	16098A001	Restaurant, Food and Beverage Services Workplace Experience	Restaurant, Food, and Beverage Services Workplace Experience courses provide work experience in fields related to restaurant, food, and beverage services. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career Development Experience that could include: Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs; Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.