

# Hospitality & Tourism

## Create great experiences

The Culinary Arts and Lodging & Resort Management programs of study prepare students for careers in the hospitality industry by developing skills in food preparation, kitchen management, and the operations of hotels and resorts. Students gain hands-on experience in cooking, customer service, marketing, and managing staff and finances in real-world hospitality settings.

***This pathway prepares students for careers in the hospitality industry by teaching skills in culinary arts, food service, and the management of hotels, resorts, and other lodging operations.***



### PROGRAMS OF STUDY

Culinary Arts

### INTRODUCTION COURSE

Principles of Hospitality and  
Tourism  
Introduction to Culinary Arts

### CONCENTRATION COURSE

Culinary Arts

### CONCENTRATION COURSE

Advanced Culinary  
Arts

### ADVANCED COURSE

Practicum in Culinary  
Arts  
Practicum in Hospitality  
Services

Lodging & Resort  
Management

Principles of Hospitality  
and Tourism  
Principals of Business,  
Marketing and Finance

Hotel Management  
Travel and Tourism  
Management  
Entrepreneurship 1

Hospitality Services

Practicum in Hospitality  
Services

## Industry-Based Certifications

- **ServSafe Manager**
- **AMSA Food Safety Science Certification**
- **General Management**



## Exploration Activities

- Participate in the Family, Career and Community Leaders of America (FCCLA)
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## Work-based Learning

- Intern at a resort to learn about customer service and lodging management
- Work part-time at a theme park or a hotel
- Shadow and event planner at a local convention center
- Work part-time in a restaurant as a line cook or chef
- Shadow a director of a non-profit that produces and delivers food for companies in need
- Intern at a catering company and learn about food production