# Principles of Hospitality and Tourism

**Midland Freshman | Academic Year: 2026–2027 | Length of Course:** 1 Year
**Semester:** S1 **Number of Credit Hours** .5 per semester **Prerequisite: NA**
**Instructor**: Lindsey Cook • **Email**: lindsey.cook@midlandisd.net • **Conference Period**: 4th

## Course Description

Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success in that industry.

## Course Objectives

By the end of this course, students will be able to:

| | |
|---|---|
| Objective 1 | Describe the needs that hospitality businesses satisfy and Analyze why customers are important to the hospitality business. |
| Objective 2 | Explain the importance of quality service |
| Objective 3 | Explore the business functions of the food and beverages industry including the responsibilities of employees |
| Objective 4 | Analyze the food and beverage services within the restaurant business and hotel industry, including food safety. |

## Instructional Materials & Supplies

- GW Hospitality Services, 4th Edition
- Tech access: Google Classroom, Canvas, Google Search Engine for real world examples
- **$30 Class Fee** (used for lab materials such as projects and kitchen food labs)

## Course Outline

| UNIT | TOPIC | APPROXIMATE TIME |
|---|---|---|
| Unit 1 | Introduction to Hospitality and Customer Service | 9 Weeks |
| Unit 2 | Foodservice and Beverage Industry | 9 Weeks |

## Grading Breakdown

Major assignments are those that allow you to demonstrate mastery of the course objectives. Minor assignments include skill checks, quizzes, homework, and other short assessments that contribute to your overall understanding of the course material.

| Category | Percentage |
|---|---|
| Major Assignments(Tests, Projects) | 60% |
| Minor Assignments (Quizzes / Skills Checks) | 40% |
| Semester Exam / Project | 15% |

Grade Scale: A = 90–100 | B = 80–89 | C = 70–79 | F = < 70

Semester grades include a grade for each of the two nine-week periods and an exam or project that is weighted 15% of the overall semester grade.

## Classroom Expectations

Be on time, prepared, and respectful

Follow safety protocols in the kitchen lab

Use tech when instructed
Ask questions and engage actively

## Attendance & Participation

Attendance is mandatory. You must:

- Attend scheduled classes and labs
- Make up missed work with 1 school day allowed for each excused absence
- Students will get an alternate assignment for missed lab days.

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## Late Work & Make-Up Policy

- Students are allowed one day of make-up time for each day of absence
- Late assignment penalties:
    - 1 School Day Late- Maximum Grade of 90
    - 2 School Days Late- Maximum grade of 80
    - 3-5 School Days Late- Maximum grade of 70
- Missed assessments must be rescheduled

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## Academic Integrity

Cheating or plagiarism is not tolerated. First offense may result in a zero and parent contact. Further violations follow district policy.

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## Career & Technical Student Organization (CTSO) Involvement

**Business Professionals of America (BPA)**
*Description:* Develop leadership and professional skills, Participate in business-related competitions, Network with professionals in the industry, Prepare for college and careers, and Earn scholarships and awards.

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## Safety & Equipment Use

- Always follow safety instructions and wear required PPE
- Report damaged tools/equipment immediately
- Violation of safety protocols may result in removal from lab and disciplinary action
- Kitchen lab will be used and all safety procedures will be required to be followed by students.
- Kitchen lab equipment includes: stove/oven, cooking utensils, food, etc

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## Parent/Guardian Communication

- Progress reports are sent every 3 weeks if the grade is below 70.
- Grades available in Powerschool
- Please email or call with questions or concerns

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## Acknowledgment of Understanding

Please return this signed page by [August 25, 2026].

**Student Name: _____ Signature: _____**

**Guardian Name: _____ Signature: _____**

**Preferred Contact (Email/Phone): _____**

Please see Midlandisd.net/cte for information regarding the CTE Statement of nondiscrimination.