

Hospitality & Tourism Standards Public Comments

EXHIBIT #1

Date Submitted: August 16, 2017
(Coleen Keffeler, Meade School District)

The standards are specific in the topic being addressed and provide examples for teachers new to the cluster.

It is exciting to see the number of course offerings available to students interested in the Hospitality & Tourism Cluster.

EXHIBIT #2

Date Submitted: August 23, 2017
(Sarah Perez, Madison Central School District)

The changes offer more options to students. There is substantial expansion of course offerings to accommodate the needs of students interested in all facets of the Hospitality & Tourism cluster.

EXHIBIT #3

Date Submitted: August 25, 2017
(Cindy Gerlach, Mitchell School District)

I reviewed the Restaurant Management courses and Food Technology. The changes to the restaurant management courses will help align the standards to the new ProStart texts that are coming out. The new standards do a good job covering all areas of the food industry such as: front of house, back of house, safety, sanitation, management, career exploration, marketing, etc. I like how the standards are categorized - they are based around the ProStart curriculum but broad enough that schools who do not have ProStart programs can still use the standards to teach culinary arts classes. I like the layout of the standards, they are easy to follow. Culinary Arts III standards are written very well because it leaves it open for the instructor to move the class in the directions they see fit. Food Technology will be a good lead in class to Culinary Arts. In food technology I see where you could incorporate some of the nutrition and wellness standards if you do not have time to teach both classes.

My only concern would be Culinary Arts III standard 3RMCA 2.3: Obtain ServSafe Manager certification. Beings this is a standard who is responsible for paying for the test? The student or the school?

EXHIBIT #4

Date Submitted: August 25, 2017
(Debra Kraft, Moberdige-Pollock School District)

I feel that the new standards reflect the changes that have happened within the industry and education in the last 5-10 years. As I have worked with the current standards, I have seen areas of student interest/industry need that were not covered in the standards. Foundations of Rest. Management/Culinary III will allow students freedom to do exploration. I especially like the addition of Fundamentals Food Concepts. With the emphasis on whole unprocessed foods, students need to know how to prepare food for individuals as not everyone has access to healthy restaurant options. I also liked

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the addition of the Hospitality and Lodging Services class as it will allow our students to look at a greater variety of guest services other than event planning.

The concern that I have with the Fundamental Food Concepts is with IFP1.2 Identify proper first-aid procedures for cuts, burns, and electrical shock. I would prefer to not specifically name cuts, burns and electrical shock. This would give instructors more leeway when assessing kitchen safety. As written, I would need to include questions on each of these areas.

Within our district, there are many jobs in the hospitality and tourism cluster. There is a huge need for the types of classes offered in this cluster. The new courses will allow me to offer class that are beneficial to our hotels and tourism services other than food service. I like the ability to have more options in training for our students.