

Hospitality & Tourism

Syllabus

2018-2019

Required Materials



Chrome Book



Pen & Paper

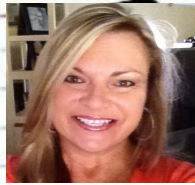


Uniform

Class Expectations

Be **KIND**, stay **ENGAGED**, & work **HARD**

- Clock in & out each day
- Dress in uniform
- Wait for job duty sheet
- Act professional at all times



Contact Info

Chef Paula Shute

REMIND 101 - Text To 81010 Message [@h988cb](#)

Email: shutep@troyschools.net

FaceBook: [Charles Henderson Culinary](#)

Phone: (334) 566-3510 Ext. 5604

Class Overview

Class fee \$30.00 per semester (required)

Hospitality and Tourism is a one-credit course. This course is the prerequisite for all pathways included in the Hospitality and Tourism cluster. Major topics include: introduction to hospitality and tourism, recreation, travel and tourism, lodging, restaurants and food and beverage services, safety and sanitation, customer relations, and quality services.



Grades



Your grades are broken up into 3 categories:

- Projects 30%
- Daily Participation/Activities 20%
- Culinary Labs 50%