

# LODGING AND RESORT MANAGEMENT

## PROGRAM OF STUDY

The Lodging and Resort Management program of study introduces students to occupations and educational opportunities related to the logistical and operational management of lodging and resorts. This program of study also explores opportunities related to human resources, financial analysis, and marketing.

Texas Data: Collected by TEA October 2019

### INDUSTRY-BASED CERTIFICATION OPPORTUNITIES

ServSafe Food Handler's Certification; ServSafe Manager Certification; Certified Hospitality and Tourism Management Professional (HTMP) through AHLEI; TABC Certification.

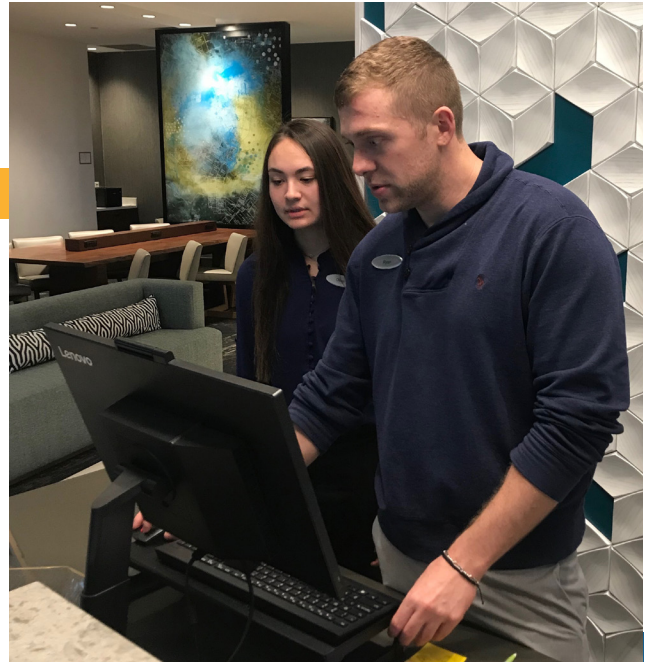
OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
General and Operations Managers	\$107,640	18,679	20%
Lodging Managers	\$48,381	396	19%
Administrative Services Managers	\$96,138	2,277	21%
Meeting, Convention, and Event Planners	\$47,446	1,083	21%

### WORK-BASED LEARNING EXPERIENCES

Industry Guest Speakers; Industry Site Visits/Field Trips; On-Site Observations; Industry Partnerships; Internships/Externships.

### CAREER AND TECHNICAL STUDENT ORGANIZATIONS

Family, Career and Community Leaders of America (FCCLA); National Technical Honor Society (NTHS)



## RECOMMENDED COURSE SEQUENCE

- 1 LEVEL** Principles of Human Services
- 2 LEVEL** Travel and Tourism Management (RHS)
- 3 LEVEL** Hospitality Services (RHS)
- 4 LEVEL** Practicum in Hospitality Services (RHS)

**NOTE:** See reverse for additional course sequence options and endorsement requirements. Course descriptions and details can be found in the course catalog.



The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. 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.

## Non-Discrimination Statement

It is the policy of Leander ISD not to discriminate on the basis of race, color, national origin, sex or handicap in its Career and Technology Education Programs, services, or activities. Leander ISD will take steps to assure that lack of English language skills will not be a barrier to admission and participation in all educational and vocational programs. Es norma de Leander ISD de no discriminar por motivos de raza, color, origen nacional, sexo o impedimento, en sus programas, servicios o actividades vocacionales. Leander ISD tomará las medidas necesarias para asegurar que la falta de habilidad en el uso de la lengua inglés no sea un obstáculo para la admisión o participación en todos los programas educativos y vocacionales.

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## BUSINESS AND INDUSTRY

A student may earn a Business and Industry endorsement by completing foundation and general endorsement requirements. Endorsement course options for the Lodging and Resort Management program of study are listed below.



### 4 CREDITS REQUIRED

#### Required Courses:

- Travel and Tourism Management
- Hospitality Services

#### Choose additional credits from the following:

- Principles of Human Services or Principles of Business, Marketing and Finance
- Practicum in Hospitality Services
- Introduction to Culinary Arts
- Business Management
- Advertising/Social Media Marketing
- Marketing
- Professional Communications or Entrepreneurship
- Career Preparation
- Project-Based Research

## INDUSTRY-BASED CERTIFICATION OPPORTUNITIES

The ServSafe Food Handler Certificate verifies basic food safety knowledge and is for individuals in food handler employee-level positions. The certification is nationally recognized through the National Restaurant Association and will benefit students who plan to work in the food industry.

ServSafe Manager is a food safety program providing high-quality food safety education and training for the restaurant and food service industry. Learn about food borne illness, how to prevent it and how to train employees in food sanitation. The ServSafe Manager exam measures the following content areas: implementing food safety standard operating procedures, ensuring employee hygiene and health, ensuring safe receipt, storage, transportation and disposal of food, ensuring safe preparation, display and service of food and ensuring compliance with regulatory requirements for facilities. There are various options for a teacher to become a certified proctor for the ServSafe Manager program. ServSafe training and certifications are offered at a certified testing location in each of the metropolitan areas of Dallas, Houston, San Antonio, or Austin at the local restaurant association. In addition, there are ServSafe classrooms at any AceMart Restaurant Supply as part of a partnership with AceMart, and ESC's may request training services from the Texas Restaurant Association.

The Certified Hospitality and Tourism Management Professional (HTMP) certification recognizes students' knowledge of key hospitality management concepts. To earn the certification, students are expected to complete 100 hours of paid or unpaid work experience in one or more of the following qualifying areas: - Accommodations-hotels, resorts, motels, hostels, vacation rentals, vacation ownership, bed & breakfast properties, recreational vehicles and camping - Food & Beverage-restaurants, full-service, fine dining, quick service, banquet facilities, lounges - Transportation-airlines, cruise lines, rail, car rentals, tour/coach operators, bus lines, taxis - Attractions-theme parks, zoos, national/state/local parks, natural wonders, heritage sites.

## NOTES: