



Hospitality and Tourism Course Alignment to FCCLA Career Development Events



A panel of Subject Matter Experts (SME's) aligned the Hospitality and Tourism course competencies to each FCCLA Career Development Event. It was determined that an alignment of 35% or higher would be a valid performance assessment to use for each course.

Course Name	FCCLA Career Development Event	% Alignment
Hospitality Fundamentals (330000)		
	Decorated Cake	31
	Culinary Team	30
	Pastry Tray	32
	Product Development	40
Baking and Pastry Arts (330125)		
	Decorated Cake	52
	Culinary Team	44
	Garde Manger	49
	Pastry Tray	66
	Product Development	61
Fundamentals of Food Production (330100)		
	Decorated Cake	38
	Culinary Team	34
	Garde Manger	34
	Pastry Tray	39
	Product Development	42
Contemporary Cuisine (330105)		
	Decorated Cake	37
	Culinary Team	34
	Garde Manger	34
	Pastry Tray	38
	Product Development	42
Dining Room Services and Operations (330110)		
	Hospitality, Tourism & Recreation	31
	Product Development	38
Restaurant Management (330120)		
	Product Development	43
	Culinary Math Management	36
Event and Food Planning (330021)		
	Culinary Math Management	36
Catering and Banquet Services (330025)		
Front Office Management and Operations (330030)		
Hospitality Management (330035)		
Travel and Adventure Planning (330040)		
	Hospitality, Tourism & Recreation	50
	Product Development	34