



HOSPITALITY AND TOURISM COURSE ALIGNMENT



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		
	Career Investigation	36
	<i>Culinary Team</i>	31
	<i>Decorated Cake</i>	31
	Entrepreneurship	46
	Event Management	53
	Food Innovations	40
	Hospitality, Tourism & Recreation	41
	<i>Pastry Tray</i>	32
	<i>Product Development</i>	30
	<i>Sports Nutrition</i>	30
Baking and Pastry Arts		
	Culinary Team	44
	Decorated Cake	52
	<i>Entrepreneurship</i>	32
	Event Management	35
	Food Innovations	44
	Garde Manger	49
	<i>Hospitality, Tourism & Recreation</i>	33
	<i>Nutrition and Wellness</i>	30
	Pastry Tray	66
	Product Development	61
	<i>Sports Nutrition</i>	32
Fundamentals of Food Production		
	<i>Culinary Team</i>	34
	Decorated Cake	38
	Entrepreneurship	48
	Event Management	47
	Food Innovations	49
	Garde Manger	34
	<i>Hospitality, Tourism & Recreation</i>	33
	Nutrition and Wellness	37
	Pastry Tray	39
	Product Development	42
	Sports Nutrition	37



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Course Name	FCCLA Career Development Event	% Alignment
Contemporary Cuisine		
	Culinary Team	34
	Decorated Cake	37
	<i>Entrepreneurship</i>	31
	<i>Event Management</i>	31
	Food Innovations	48
	<i>Garde Manger</i>	34
	Nutrition and Wellness	38
	Pastry Tray	38
	Product Development	42
	Sports Nutrition	36
Dining Room Services and Operations		
	Culinary Team	35
	Decorated Cake	37
	Entrepreneurship	48
	Event Management	46
	Food Innovations	42
	Garde Manager	36
	Hospitality, Tourism & Recreation	46
	<i>Nutrition and Wellness</i>	33
	Pastry Tray	42
	Product Development	53
	Sports Nutrition	35
Restaurant Management		
	Culinary Math Management	36
	Culinary Team	39
	Decorated Cake	39
	Entrepreneurship	53
	Event Management	44
	Food Innovations	44
	<i>Garde Manger</i>	32
	Hospitality, Tourism & Recreation	41
	Nutrition and Wellness	35
	Pastry Tray	39
	Product Development	52
	Sports Nutrition	37
Event and Food Planning		
	Culinary Math Management	36
	Entrepreneurship	53
	Event Management	48
	<i>Hospitality, Tourism & Recreation</i>	33



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Course Name	FCCLA Career Development Event	% Alignment
Catering and Banquet Services		
	Entrepreneurship	41
	Event Management	40
Front Office Management and Operations		
	Entrepreneurship	35
	<i>Event Management</i>	34
	Hospitality, Tourism & Recreation	36
Hospitality Management		
	Entrepreneurship	36
	Event Management	40
	Hospitality, Tourism & Recreation	36
Travel and Adventure Planning		
	<i>Career Investigation</i>	32
	Entrepreneurship	46
	Event Management	45
	Hospitality, Tourism & Recreation	50
	<i>Product Development</i>	34