**PROJECT: DISCOVERY** 

## CAREER AWARENESS CURRICULUM

**SAMPLES** 



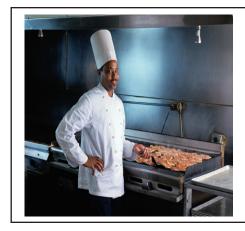
education: associates

Job Ready. Life Ready.

#### **EXCERPTS PROVIDED:**

1. Instructor's Notes	(3 pages front and back)
2. Pre-Post Test	(1 page front and back)
3. Student Instructions	(2 pages front and back)
4. Worksheets	(1 page front and back)

#### Introduction





#### **Overview**

#### LET'S DISCOVER TRAVEL, TOURISM, AND HOSPITALITY

is a self-contained kit designed to provide career awarenessfor students on a Primary through Fifth Grade reading level. The goal of the kit is to increase the students' awareness of the careers available in Travel, Tourism and Hospitality and to provide students with an awareness of the duties, skills, tools, equipment and required training of the career areas that encompass this cluster.

This cluster includes travel, lodging, food services, passenger services, customer and attendant services. Many jobs are explored in this kit, including Hotel/Motel Manager, Food Service Manager, Front Desk Clerk, Housekeeper, Chef, Host/Hostess, Waiter/Waitress, Busboy/Girl, Banquet Coordinator, Travel Agent, Tour Guide, and Recreation Leader.

Other careers in this cluster area that might also be explored and discussed are safety and comfort services, camp counselor, guide, train conductor, airplane-flight attendant, funeral attendant, passenger services, or wholesale-retail services.

Workers in the hospitality area have an interest in providing personal and customer services to meet the needs of people. They need the ability to meet and get along well with people. Hospitality workers can be found in many different job settings—in hotels and resorts, restaurants, on ships or planes, and in museums or tourist attractions, just to name a few. Children should become acquainted with these areas.

This kit works best when a partnership is formed with someone in the travel, tourism, or hotel/motel business.

#### Introduction -Con't

#### **Activities**

The kit contains eight activities. They are:

Activity 1 - Let's Discover the Careers of Travel, Tourism, and Hospitality

Activity 2 - What Makes Hotels/Motels Work?

Activity 3 - Let's Make a Reservation

Activity 4 - Let's Set the Table

Activity 5 - What is Food Service? Activity 6 - Banquet Reservations

Activity 7 - Planning Recreational Activities

Activity 8 - How to Plan a Tour

The activities are designed for Primary (K-3rd) as well as Intermediate (4th-5th) level students. Each activity lists objectives, items needed from the kit, items to be provided by the teacher, classroom activities to complete, community/parent involvement, implementation suggestions, time frames, and follow-up activities.

In addition, there are activities for primary and intermediate students to complete in the Student Instruction section of this binder. There are written activities incorporating higher order reasoning skills for the Intermediate Students to complete for Activities 4 and 6 and written activities for the Primary Students for Activity 4. There are no written instructions for the students for the remainder of the activities. A certificate which documents completion and hours is provided to duplicate for each student at the end of the kit.

#### Contents of the Kit

The following items are included in the kit:

checkered table cloth map
tempra paint forks
salad forks knives
saucers food models
chef hat travel brochures

teaspoons apron dinner plates tip tray

cups disposable gloves salad plates water glasses

napkins busing tub

Instructor's Notes with Student Instructions

MyPlate Food poster pad of guest checks

Banquet Reservation Form - Master Banquet Food Selection List - Master

#### **Introduction - Con't**

Microbiological medium City Park Map - Master Room Reservation Form - Master Table Setting - Master Welcome New Classmate- Master

#### **Career Cluster Correlation**

The Travel, Tourism, and Hospitality kit correlates with the following clusters:

Accommodating Human Services Personal Services

#### **Vocabulary**

The following is a list of key vocabulary words the student will encounter in these activities:

#### Activity l

hospitality - cordial reception and entertainment (as of a guest)

banquet - to entertain with a feast

tourism - people visiting another city, state or country to visit local

attractions or points of interest

#### Activity 3

reservation - an arrangement of something (as a hotel room) held for one's

future use

clerk - an official responsible for correspondence, records and

accounts

bell captain - a hotel or club employee who escorts guests to rooms,

carries luggage, and runs errands

occupancy - taking or keeping in possession, occupying a room

#### Activity 4

utensils - an instrument or vessel used in a household or kitchen;

an instrument used to carry food from the plate to the mouth

sanitation - relating to clean or healthy, the act of making clean

microorganism - an organism ( as a bacterium) of microscopic or less than

microscopic size

tip - to give money to (tip a waitress)

busboy/girl - a person employed in a restaurant to remove dirty dishes and

reset tables after use

microbiolog- a sterilized substance in which to grow cultures

ical medium

#### Activity 6

hors d'oeuvres - appetizers; snack foods eaten before the main meal

#### Activity 8

brochure - pamphlet, a folded paper with information

Activity 1- Let's Discover the Careers of Travel, Tourism and Hospitality





#### **Objective**

To introduce the role of the travel, tourism, and hospitality career cluster area and to make students aware of the many different occupations and typical job tasks involved.

#### **Items Needed From The Kit**

None

#### **Items To Be Provided By The Teacher**

Pictures or brochures from various Hotels/Motels and vacation spots butcher paper

#### Community/Parent Involvement

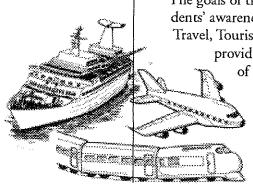
This activity is very successful when a partnership with a local hotel/motel association, travel agency and/or parks and recreation department is established. Check with the parents of students in your classroom and school to see if anyone has a career in the areas of Travel, Tourism, and Hospitality. Consult with the local Chamber of Commerce. The Chamber of Commerce is a wonderful resource to help schools form School-to-Work partnerships. Your physical education teacher will be an excellent resource for these activities.

#### **Activity**

This activity is an introduction to the career cluster area. Students will gain a beginning awareness of the many careers and job tasks in this cluster.

There are no written instructions for the students in the Student Instructions Section for this activity.

### Objectives



The goals of the kit are to increase students' awareness of careers available in Travel, Tourism and Hospitality and to provide students with an awareness

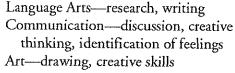
of the duties, skills, tools,
equipment and required
training of the career areas
that encompass this cluster.

#### **Activities**

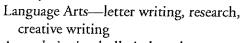
- Let's Discover the Careers of Travel, Tourism, and Hospitality
- 2. What Makes Hotels/Motels Work?
- 3. Let's Make a Reservation
- 4. Let's Set the Table
- 5. What is Food Service?
- 6. Banquet Reservations
- 7. Planning Recreational Activities
- 8. How to Plan a Tour

### Academic Integration

#### Activity I

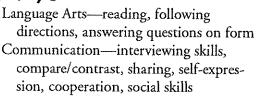


#### Activity 2



#### Art—designing bulletin board

#### Activity 3





Science—fingerprinting, germ growth, hypothesis/conclusions
Language Arts—journal writing
Communication—listening, sharing, cooperation
Art—drawing

#### Activity 5

Math—addition, multiplication, subtraction, decimals, percentages
Science—food preservation
Communication—collaboration, cooperation, higher order thinking skills—development of evaluation form, analysis, action and results, dealing with customers

Music—creative words and music for an advertisement jingle
Art—menu designs, decorating
Health/P.E.—hygiene, food handling,

nutrition, menu planning

#### Activity 6

Math—addition, multiplication, figuring bills

Language Arts—writing, listening
Communication—dealing with customers
Art—table design, decorations

#### Activity 7

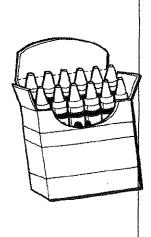
Language Arts—report writing
Communication—higher order thinking
skills—facility planning, multi-group
coordination of activities, collaborative
group cooperation, interviewing skills
Art—designing map
Health/P.E.—planning and teaching
games and activities, creative skills

#### Activity 8

Math—plan travel time, costs, gas mileage Language Arts—writing, researching Social Studies—map skills, facts about countries

Communication—higher order thinking skills—planning and coordinating trip, discussion, listening to customers, planning hospitality program for new classmate, tour guide

Art—designing brochure



# Let's Discover Travel, Tourism, & Hospitality Pre-Post Test

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## 1. Which is a career in travel, tourism, and hospitality?



A. Social Worker



B. Food Service Worker



C. Greenhouse Worker

2. A meal costs \$25 and the tax is 6%.
What is the tax amount for this meal?

A. \$1.50

B. \$2.50

C. \$1.60



Activity 4 - Let's Set the Table

#### Student Instructions-Primary



#### **Objective**

In this activity you will learn the importance of following proper cleanliness steps when serving and cooking food.

#### **Items Needed From The Kit**

tempera paint plates

#### **Items To Be Provided By The Teacher**

Soap and water for hand and dish washing towels for drying hands/dishes

#### **Activity**

**Step 1:** Dab your fingers in the paint. This paint will represent germs.



Activity 4 - Let's Set the Table

Student Instructions-Primary - Con't

**Step 2:** Now pick up and stack two of the dinner plates. Stack them one at a time.



**Step 3:** Look closely at the plates that you just stacked. Do you see finger prints where they were touched? These prints would be germs on customers' plates.



Step 4: Now wash your hands with soap and water.



Activity 4 - Let's Set the Table

Student Instructions-Intermediate



#### **Objective**

You will learn in this activity that germs will contaminate everything in the food service area of a restaurant if proper cleanliness steps are not practiced.

#### **Items Needed From The Kit**

Petri Dishes Microbiological Medium

#### **Items To Be Provided By The Teacher**

Cotton Swabs Dirty rag

Tape Magnifying Glass

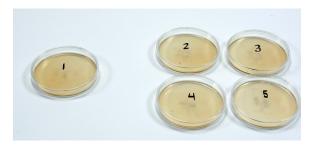
#### **Activity**

**Step 1:** Mark each petri dish with a number from 1-5.



Activity 4 - Let's Set the Table

Student Instructions-Intermediate - Con't **Step 2:** Set one petri dish aside. It will be your control. It will show what happens when microorganisms are not added to the medium.



**Step 3:** Take the cover off dish #2. Let it stand in the open air for five minutes. Close the dish and tape the cover to the base. Microorganisms from the air should grow in this dish.



Step 4: Get a cotton swab and put it in the Easygel left over in the

bottle. Wipe the swab on a door handle. Take the cover off disk #3 and gently touch the swab on the medium. Close the lid and tape it to the base. Microorganisms from the door knob will grow in this dish.



**Step 5:** Wipe a table top with a rag. Take the cover off dish #4 and gently touch the dirty rag to the medium. Close the dish and tape the lid to the base. Microorganisms from the rag will grow in this dish.



Activity 4 - Let's Set the Table

Student Instructions-Intermediate - Con't **Step 6:** Gather some dust from the room (such as swab the bottom of a purse or swab the corner of the floor). Take the cover off dish #5 and gently put the dust onto the medium. Tape the cover to the dish. Microorganisms from the dust will grow in this dish.





**Step 7:** Store the petri dishes in a warm (not hot) place. Microorganisms need warmth in order to grow.

Do not take the covers off your petri dishes. The microorganisms may be harmful!!!

**Step 8:** Observe the growth in the petri dishes for one week. Use a magnifying glass to look at the microorganisms closely.

**Step 9**: Make drawings of the microorganisms growing in the dishes. Label the drawings according to where the microorganisms came from: the air; door knob, dirty rag or dust. Compare the drawings to the control dish.

Let your teacher dispose of the cultures!

Room Reservation Form Activity 3
Item #PD 15002

## ROOM RESERVATION FORM

## **ROOM RESERVATION FORM** DATE OF ARRIVAL: \_\_\_\_\_DATE OF DEPARTURE: \_\_\_\_ NAME: \_\_\_\_\_ (Middle) (Last) (First) ADDRESS: (Street) (State) (City) (Zip) TELEPHONE NUMBER: ( ) METHOD OF PAYMENT: Check \_\_\_\_ Cash \_\_\_\_ Credit Card \_\_\_\_ NUMBER OF ROOMS: \_\_\_\_\_ NUMBER OF PEOPLE: \_\_\_\_\_ TYPE OF ROOM: \_\_\_\_\_Smoking \_\_\_\_Non-smoking \_\_\_\_\_Double \_\_\_\_Single \_\_\_\_Suite TYPE OF BED: \_\_\_\_Standard \_\_\_\_Queen \_\_\_King OTHER NEEDS: Roll-away \_\_\_\_\_Handicap Needs \_\_\_\_Other Taken by: \_\_\_\_\_ Date: \_\_\_\_\_ Confirmation Number: \_\_\_\_\_

Name: \_\_\_\_\_ Date:

Banquet Reservation Form Activity 6
Item #PD 15007

# BANQUET RESERVATION FORM

#### **BANQUET RESERVATION FORM**

Type of Fund	ction			_ Date	Time/Day
Customer or	Company				
Contact			Address _		
City		_ State	Zip		Phone
Billing Infor	mation:				
Pay in Advarone check)		After th			•
Guaranteed (	Count #				
Guaranteed (	Count #				
Guaranteed (	Count #	quired			

