# Common Career Technical CoreRestaurant & Event Management Pathway

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| --- | --- | --- | --- |
| **Student name:**  |  | **Graduation Date:** |  |

Course Description: To be taught in all courses in the approved pathway.

Directions:The following competencies are required for full approval of this course. Check the appropriate number to indicate the level of competency reached for learner evaluation.

**RATING SCALE:**

4. Exemplary Achievement: Student possesses outstanding knowledge, skills or professional attitude.

3. Proficient Achievement:Student demonstrates good knowledge, skills or professional attitude. Requires limited supervision.

2. Limited Achievement:Student demonstrates fragmented knowledge, skills or professional attitude. Requires close supervision.

1. Inadequate Achievement:Student lacks knowledge, skills or professional attitude.

0. No Instruction/Training:Student has not received instruction or training in this area.

## Benchmark 1: Career REady practices - [Career Ready Practices](https://careertech.org/wp-content/uploads/2024/10/Career-Ready-Practices.pdf)

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 1.1 | Lead as a contributing & professional employee |  |
| 1.2 | Communicate clearly, effectively, & with reason |  |
| 1.3 | Think critically to make sense of problems & persevere in solving them |  |
| 1.4 | Collaborate productively while using cultural & global competencies |  |
| 1.5 | Use digital skills & technologie to enchance productivitiy & make date-informed decisions |  |
| 1.6 | Remain resilient in a changing workplace & world of work |  |
| 1.7 | Manage time & space effectively |  |
| 1.8 | Demonstrate a creative & innovative mindset |  |
| 1.9 | Act as a good steward of organizational & personal finances & resources |  |
| 1.10 | Navigate an education & career path aligned to strengths, work style, interests, & goals |  |
| 1.11 | Consider the environmental & social impacts of decisions |  |
| 1.12 | Apply appropriate academic & technical skills |  |

## Benchmark 2: Hospitality & Tourism Career Cluster

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 2.1 | Describe the key components of marketing and promoting hospitality and tourism products and services. |  |
| 2.2 | Evaluate the nature and scope of the Hospitality & Tourism Career Cluster and the role of hospitality and tourism in society and the economy. |  |
| 2.3 | Demonstrate hospitality and tourism customer service skills that meet customers' needs. |  |
| 2.4 | Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace. |  |
| 2.5 | Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace. |  |
| 2.6 | Describe career opportunities and means to attain those opportunities in each of the Hospitality &Tourism Career Pathways. |  |

## Benchmark 3: Restaurants and Food/Beverage Services Career Pathway

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 3.1 | Describe ethical and legal responsibilities in food and beverage service facilities. |  |
| 3.2 | Demonstrate safety and sanitation procedures in food and beverage service facilities. |  |
| 3.3 | Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities. |  |
| 3.4 | Demonstrate leadership qualities and collaboration with others. |  |
| 3.5 | Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities. |  |
| 3.6 | Explain the benefits of the use of computerized systems to manage food service operations and guest service. |  |
| 3.7 | Utilize technical resources for food services and beverage operations to update or enhance present practice. |  |
| 3.8 | Implement standard operating procedures related to food and beverage production and guest service. |  |
| 3.9 | Describe career opportunities and qualifications in the restaurant and food service industry. |  |
| 3.10 | Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities. |  |

I certify that the student has received training in the areas indicated.

Instructor Signature:

For more information, contact:

CTE Pathways Help Desk

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