**Discussion GUIDE: Culinary, Hospitality, & Tourism Careers**

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| **TEACHER DISCUSSION LEADERS:**  1. Lead a class discussion about Culinary, Hospitality, &  Tourism (CH & T) careers using the Proposed Student  Discussion Questions and Prompts.  2. Discuss which high school CTE courses help students get  ready for a career in Culinary, Hospitality, & Tourism.  3. Key Culinary, Hospitality, & Tourism concepts include:  a) Sanitation and Safety, b) Cultural Differences, and  c) Property Management and Technology Systems.  4. Find additional CH & T resources on the TREES at  <https://www.cteintrees.org/career-exploration-resources>. | **STUDENT OPTIONS:**  1. Take the Career Assessment in the *TREES Career Guide for Students*. Then, review  Culinary, Hospitality, & Tourism job titles on pages 18 and 19.  2. Take the *True Colors Personality Quiz* at  <https://www.ira.esc14.net/upload/page/0255/True%20Colors.pdf>.  3. Watch the 4-minute *Day at Work: Food Stylist* video at  <https://www.youtube.com/watch?v=r58XYuPwpyM&list=PLCB93A8CC51AF5312&index=29>  and the 2-minute *Culinary Nutrition Specialist for the Cleveland Indians* video at <https://www.youtube.com/watch?v=24P5ljvTUFk&list=PLphixWj0dfWzj_gQ0xKWaL6-5-6MFBQ1v&index=9>.  4. Do your own research about Culinary, Hospitality, & Tourism careers to learn more.  5. Participate in a class discussion. |

Proposed Student Questions and Prompts

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| Q1a. What do people in Culinary, Hospitality, and Tourism careers do? Which CH & T jobs (page 18 of the *Career Guide for Students*) are most interesting to you? Characteristics of Culinary, Hospitality & Tourism professionals include:  ***Creators*** have excellent people skills and communicate well. ***Helpers*** offer their services or resources to another. *People skills*–talking and working with others while being friendly–are a key aptitude for these careers.  Q1b. What strengths did *True Colors* identify about you? | **In a Culinary career** you may own a restaurant, be a chef or baker, a food stylist, an executive chef, or a test kitchen or food scientist. All require cooking experience, the daily use of the sciences (chemistry, biology, nutrition), and bookkeeping and inventory responsibilities.  **In Hospitality and Tourism careers** you could work with restaurants, bakeries, airlines, hotels, resorts and casinos, travel and event planning.  What skills might you need to improve to be more successful in a Culinary, Hospitality, & Tourism career? Skills are the ability to do something well. |
| Q2. What did you learn from the *Food Stylist* and *Culinary Nutrition*  *Specialist* videos? Did you like the creativity required of being a Food  Stylist? Did the nutrition video expand your list of potential employers? | What skills Culinary, Hospitality, & Tourism professionals have? Which of those skills do you already have? What skills might you need to improve for these careers (e.g., computer, cooking, food science, etc.)? |
| Q3. Do you know someone who works in the Culinary, Hospitality, &  Tourism industry such as a Baker, Cook, Menu for Food Writer, Pastry  Chef, Restaurant/Hotel Manager, Wait Staff, Bus Person, etc.? | What do they do at work?  What high school courses would help get you ready for Culinary, Hospitality, & Tourism careers (e.g., culinary arts, nutrition, accounting, etc.)? |
| Q4. What Culinary, Hospitality, & Tourism employers are in your local area? | *Fleckenstein’s Bakery* is one example of a Culinary, Hospitality, & Tourism employer in our area. Can you list 3 more employers?  1.  2.  3. |