

CLUSTER: HOSPITALITY AND TOURISM														Required Equipment List		X		
Revised 1/5/2012														Specialized Facility	X			
														CTSO Required	FCCLA			
														CTSO Optional	N/A			
							Academic Credit						(U) Unit/(C) Course/(P)Program Technical Skill Assessment Available					
Pathway	Program	Subject Personnel Code	Program Courses	CIP Code	AL COS	Articulated Credit	Substitute	Embedded	POI	Teacher Cert	Occu. Prof.	Program Certification	Teacher Credential Necessary for Awarding Student Credential	Student Credential	SEC	PS	HE	
	CTE Electives	400017	*Entrepreneurship	52.0701	X				X	Class B CTE		BIC						
		400031	Cooperative Education Seminar	52.9999	X				X	Class B CTE		BIC		Alabama Career Readiness Certificate	C			
		400016	Workforce Essentials	32.0111	X				X	Class B CTE		BIC						
		400021	*Personal Finance	19.0402	X				X	CTE Certificate		BIC						
		400023	Senior Career Pathways Project		X				X	CTE Certificate		BIC						
Restaurant and Food and Beverage Services	Restaurant and Food and Beverage Services	500011	R - Hospitality and Tourism	12.0500	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U			
														NOCTI - Restaurant, Food and Beverage Services	C			
														NOCTI - Commercial Foods	C			
		500012	Culinary Arts I	12.0503	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U			
														NOCTI - Restaurant, Food and Beverage Services	C			
														NOCTI - Hospitality Management, Food and Beverage	C			
														ProStart-Foundation of Restaurant Management, Culinary Arts Level I	C			
														NOCTI - ACF-Certified Junior Culinarian	C			
														NOCTI - Culinary Arts Prep Cook Level I	C			
		500013	Culinary Arts II	12.0504	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U			
														AAFCS Pre-Professional Assessment Culinary Arts	C			
														NOCTI - Culinary Arts Prep Cook Level I	C			

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														NOCTI - Culinary Arts Cook Level 2	C		
														NOCTI - Restaurant, Food and Beverage Services	C		
														ProStart-Foundation of Restaurant Management, Culinary Arts Level II	C		
														ACF-Certified Junior Culinarian	C		
														AAFCS Pre-Professional Assessment Culinary Arts	P		
														NOCTI - Commercial Foods	P		
														NOCTI - Culinary Arts Prep Cook Level 1	P		
														NOCTI - Culinary Arts Cook Level 2	P		
														NOCTI - Restaurant, Food and Beverage Services	P		
														ACF-Certified Junior Culinarian	P		
														ProStart-Foundation of Restaurant Management, Culinary Arts Level I	P		
														ProStart-Foundation of Restaurant Management, Culinary Arts Level II	P		
														Degree		X	X
Lodging	Lodging	500011	R - Hospitality and Tourism	12.0500	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														NOCTI - Hospitality Management - Food and Beverage	C		
		500031	Lodging I	52.0904	Y				Y	FACS	Y	BIC		NOCTI - Lodging	C		

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														NOCTI - Lodging	C		
														NOCTI - Hospitality Management - Food and Beverage	C		
														ProStart - Foundation of Restaurant Management, Culinary Arts Level I	C		
		500032	Lodging II	52.0904	Y				Y	FACS	Y	BIC		NOCTI - Lodging	C		
														NOCTI - Lodging	C		
														NOCTI - Lodging	P		
														NOCTI - Hospitality Management - Food and Beverage	C		
														NOCTI - Hospitality Management - Food and Beverage	P		
														NOCTI - Lodging	P		
														Degree		X	X
Recreation, Travel, and Tourism	Recreation, Travel, and Tourism	500011	R - Hospitality and Tourism	12.0500	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														NOCTI - Hospitality Management - Food and Beverage	C		
		500021	Travel and Tourism I	52.0903	Y				Y	FACS	Y	BIC		NOCTI - Hospitality Management - Food and Beverage	C		
														ProStart - Foundation of Restaurant Management, Culinary Arts Level I	C		
														NOCTI - Travel and Tourism	C		
														NOCTI - Recreation, Amusements and Attractions	C		
														NOCTI - Lodging	C		
		500022	Travel and Tourism II	52.0903	Y				Y	FACS	Y	BIC		NOCTI - Hospitality Management - Food and Beverage	C		
														NOCTI - Travel and Tourism	C		

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														NOCTI - Recreation, Amusements and Attractions	C		
														NOCTI - Lodging	C		
														NOCTI - Travel and Tourism	P		
														NOCTI - Recreation, Amusements and Attractions	P		
														NOCTI - Hospitality Management - Food and Beverage	P		
														NOCTI - Hospitality Management - Lodging	P		
														Degree		X	X
	Middle School	460004	Teen Discoveries (35 instructional-hour course) Grade 7		Y				Y	FACS		BIC					
		460005	Teen Discoveries (70 instructional-hour course) Grade 7		Y				Y	FACS		BIC					
		460006	Teen Discoveries (140 instructional-hour course) Grade 7		Y				Y	FACS		BIC					
		460007	Teen Connections (70 instructional-hour course) Grade 8		Y				Y	FACS		BIC					
		460008	Teen Connections (140 instructional-hour course) Grade 8		Y				Y	FACS		BIC					