Appendix J

HOSPITALITY, LODGING, AND TOURISM YOUTH APPRENTICESHIP

REQUIRED SKILLS CURRICULUM UNITS 1-2

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Competency

1. Apply applicable academic knowledge

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Reads and comprehends work related materials
- Applies mathematical operations involving whole numbers, fractions, decimals, percentages, formulas and methods of measurement accurately when necessary
- Interprets charts, tables, and graphs

Learning Objectives

- Add, subtract, multiply, and divide whole numbers, fractions, decimals and percents
- Calculate averages, ratios, proportions, and rates
- Convert decimals to fractions, fractions to percents and vice versa
- Measure and accurately report measurements of time, temperature, length, width, height, width, perimeter, area, volume, and weight
- Use appropriate formulas
- Convert measurements correctly (e.g., English (standard) to metric)
- Interpret meaning from data

Competency

2. Apply applicable career knowledge

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Shows understanding of career development in the hospitality, lodging, and tourism industry
- Obtain skills and knowledge to meet position requirements

Learning Objectives

- Explain the process for seeking employment
- Describe the major functions and duties of the career pathways within the Hospitality & Tourism career cluster
- Discuss educational and credentialing requirements for a selected job
- Contrast "positive" and "less positive" aspects of a selected job
- Describe opportunities for advanced training in your selected field

Competency

3. Apply applicable hospitality, lodging, and tourism industry knowledge

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

 Demonstrates Hospitality, Lodging, and Tourism systems understanding based on current understanding

Learning Objectives

- Demonstrate the functions of systems in the hospitality, lodging, and tourism industry (e.g., management, human resources, production and services)
- Explain the importance of the hospitality, lodging, and tourism industry to the U.S. economy
- Explain the impact of global travel on safety and security concerns
- Explain effects of changes in taxation on hospitality, lodging, and tourism industry
- Define basic hospitality, lodging, and tourism terminology including no-show, overbooking, and spoilage
- Define and categorize hotel organization and hotel segmentation
- Discuss/evaluate hospitality, lodging, and tourism industry trends
- Draw conclusions on the impact of the future economic, technological, political, and social changes in the hospitality, lodging, and tourism industry including changes in customer mix, security, technological advances
- Explain the functions of each department or unit within the larger organization
- Compare and contrast advantages and disadvantage of independently owned facilities and chain affiliated facilities
- Explain the influence of seasonal fluctuations
- Distinguish currency designations
- Discuss reasons people travel (leisure, business, family)
- Identify the GMT (Greenwich Mean Time) and the IDL (International Date Line)
- Convert the 12-hour clock to the 24-hour clock
- Define terms, acronyms, and abbreviations used in the hospitality, lodging and tourism industry

Competency

4. Communicate effectively

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Uses effective oral communication skills
- Uses appropriate body language
- Listens actively to others
- Demonstrates courtesy with self-introduction
- Is sensitive to special, multicultural, and/or multilingual needs
- Utilizes alternative communication services to assist customers with specialized needs
- Delivers coherent verbal messages in words that can be understood
- Uses appropriate and bias-free language
- Responds to inquiries or statements within the scope of current responsibilities and understanding
- Does not provide confidential information without appropriate authorization
- Does not overreact in response to anger
- Records information in a timely manner
- Records written information legibly and accurately
- Writes without errors in grammar, spelling, and number order
- Organizes and compiles messages, technical information, and summaries accurately
- Uses email, the Internet, printer, copier, scanner, and fax machine equipment appropriately and correctly as applicable

Learning Objectives

- Define culture and cultural diversity
- Categorize components of culture including religious customs, dietary habits and traditions
- Differentiate between hearing and listening
- Evaluate different styles of listening
- Identify the effects of physical, social, and psychological factors on ability to listen
- Identify resources to help communicate with disabled or non-English speaking guests
- Discuss effective and active listening skills
- Explain how bias can be communicated verbally & non-verbally
- Describe the impact of non-verbal communication
- Explain the importance of clear and understandable communication
- Discuss steps to assess customer/client understanding
- Explain communication strategies to be used with a diverse customer/client and coworker population
- Describe verbal and nonverbal behaviors that might inhibit communication
- Explain ways to improve communication
- Discuss methods to accommodate for communication with special needs customers/clients
- Describe technology used in communicating such as, telephone, computers, fax, intercom, beepers, etc.
- Explain the proper use and etiquette required for these forms of communication technology
- Compare and contrast subjective and objective information
- Discuss common recording errors and how to avoid them
- Review the policies and procedures for using written communication tools in your company such as email, Internet, printer, copier, scanner, and/or fax

Competency

5. Communicate effectively on the phone

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Answers the telephone promptly
- · Follows company guidelines for identifying self
- Greeting is pleasant and courteous
- Determines purpose of call
- Transfers call to appropriate individual when necessary
- Listens carefully to caller before giving any response
- Is discrete in responses made to the caller
- Does not provide confidential information without appropriate authorization
- Uses appropriate language
- Minimizes the time caller is put on hold
- Ends conversation with courteous closure
- Records telephone conversation and/or takes messages accurately

Learning Objectives

- Explain how to use the telephone in your company to place callers on hold and to transfer calls
- Describe voice qualities that convey pleasantness
- Describe the proper telephone answering procedure
- Discuss the potential for violating customer/client confidentiality during telephone conversations
- List the types of questions or information received from a telephone call which should be referred to the worksite professional
- Emphasize the importance of accuracy in taking telephone messages
- Detail some uses of the company telephone which would be considered unethical
- Explain the appropriate way(s) of bringing closure to a telephone conversation
- Describe the use of telephone documentation/logs required by some departments/facilities

Competency

6. Act professionally

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Follows oral and written instructions
- Is pleasant, courteous, and professional with coworkers and internal and external customers
- Appearance and dress are appropriate according to the requirements of the employer
- Takes personal responsibility for attendance
- Is punctual
- Begins work promptly
- Organizes and prioritizes tasks efficiently
- Exhibits positive attitude and commitment to task at hand
- Completes assigned tasks accurately and in a timely manner
- Takes responsibility for actions and decisions
- Recognizes lack of knowledge and seeks help from information sources
- Evaluates work goals periodically with worksite professional
- Accepts constructive criticism and applies suggestions
- Communicates safety, training, and job-specific needs
- Adheres to safety rules and regulations

Learning Objectives

- Review your company's employee manual for policies on Appearance, Breaks, Time Off, Cell Phone Use, Weather, Personal Issues, etc.
- List qualities of successful hospitality, lodging, and tourism employees
- Describe how you can demonstrate enthusiasm and commitment at the worksite
- Define initiative
- Explain ways that you can show initiative at a worksite
- Explain methods to evaluate work assignments and prioritize them
- Describe how to effectively receive feedback
- Identify ways in which honesty and integrity of co-workers affect work performance

Competency

7. Demonstrate customer service skills

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Is knowledgeable about services
- Addresses the customer, either in person, by telephone, e-mail or other means
- Gathers information about customer's needs
- Responds to customer's comments and questions
- Determines customer's price considerations
- Explains and demonstrates services and prices to customer
- Identifies alternative or additional services and/or options available
- Solicits supervisor or co-worker support and advice when necessary to meet customer needs
- Coordinates as needed with other services to expedite delivery of service
- Contacts customer to determine if services meet customer's expectations
- Handles complaints tactfully without insult or conflict
- If customer's expectations are not met, informs the customer of how the company will satisfy the customer's needs and facilitates resolution process
- Provides feedback to management to enhance operations

Learning Objectives

- Define customer service.
- Describe standards of service
- Evaluate customer service scenarios
- Determine appropriate customer service solutions
- Describe how customer service affects a company's "bottom line"
- List strategies for maximizing customer satisfaction
- Describe the functions of other departments or units to serve the guest/customer
- Identify the different vendors, suppliers, and properties to create the guest/customer experience
- Describe the steps to follow when dealing with complaints
- Identify customer service methods to use when encountering an angry customer
- Reviews and comprehends written and multimedia material pertaining to services produced by employee's company or trade organization
- Identify distinctive social cultural factors affecting travel activities (e.g., time, workday, workweek, schedules, and holidays)
- List and discuss reasons people dine out and/or travel

Competency

8. Cooperate with others in a team setting

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Demonstrates respect in relating to people
- Contributes to a group with ideas, suggestions, and effort
- Listens and responds appropriately to team member contributions
- Works collaboratively with people from other backgrounds/cultures
- Resolves differences for the benefit of the team
- Completes their share of tasks necessary to complete a project

Learning Objectives

- Compare teams and groups
- Identify roles found in teams such as leader, facilitator, recorder, etc.
- List effective meeting management skills
- Demonstrate techniques which show respect for others
- Explain how empathy and bias can be communicated verbally & non-verbally
- Describe how to effectively give and receive feedback
- Discuss effective and active listening skills
- Describe conflict resolution methods
- Discuss ways to foster group communication and productivity
- Discuss ways to participate within a team setting
- Explain how to interact appropriately with diverse ethnic, age, cultural, religious, and economic groups in different situations
- Describe how work teams coordinate work flow and help manage resources

Competency

9. Think critically

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Recognizes the existence of a problem
- Applies problem-solving steps
- Differentiates between fact and opinion
- Considers other viewpoints and perspectives
- Applies the principles and strategies of organized thinking
- Evaluates information, ideas, and problems
- Collects information through probing questions and research
- Defines the problem
- Uses techniques such as brainstorming to acquire alternative solutions
- Demonstrates comparison skills
- Makes decisions based on analysis
- Presents ideas for critical evaluation
- Supports viewpoints with evidence

Learning Objectives

- Explain different techniques for problem solving such as the 5 step problem solving cycle or Deming's 14 step problem solving cycle
- Describe how to break a problem down in order to brainstorm, evaluate, and analyze possible solutions
- Discuss the difference between fact and opinion
- Discuss data collection techniques for the problem solving process
- Apply logical reasoning to analyzing problems and solutions
- Identify opportunities for applying problem solving skills
- Practice different problem solving situations
- Describe how to present a solution with evidence
- Explain ways to reach a decision by consensus
- Develop and implement a problem-solving strategy
- Discuss methods to evaluate a solution that has been implemented

Competency

10. Exhibit legal and ethical responsibilities

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Perform legally and ethically by all local, state, and national standards
- Safeguards the confidentiality of customer records and personal information per requirements
- Complies with legal requirements for confidentiality
- Complies with legal requirements for documentation
- Ensures privacy of customer during interactions
- Does not provide confidential information without appropriate authorization
- Avoids using personal identifiers when discussing customer situations in the worksite or classroom settings
- Uses company resources wisely
- Uses email, the Internet, printer, copier, scanner, and fax machine equipment appropriately and correctly as applicable
- Operates within scope of authority adhering to company rules, regulations, and policies as established including interpretation of employer/employee handbook and procedures

Learning Objectives

- Explain the difference between an ethical practice and a legal responsibility
- Describe the rights of hospitality workers and their quests
- Describe hotel legal responsibilities and issues
- Explain the impact of the ADA (American Disabilities Act) requirements on the hospitality industry
- Identify the management structure and employees' roles within your organization
- Identify the rules and regulations of the company as they relate to the employee
- Define legal and ethical responsibilities for safety procedures
- Outline how harassment and stereotyping can create an unhealthy work environment
- Describe the standard of confidentiality in the hospitality industry
- Discuss the ethics involved in screening travelers and guests
- Identify ethical and legal situations which occur in the workplace
- Identify problems that may arise if the workforce does not conduct itself ethically
- List ethical liability issues that are specific to hospitality, lodging, and tourism

Competency

11. Use technology

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Uses communication technology (such as pagers, radios, phone, fax, email, Internet) to access and distribute data and other information within the scope of the job
- Follows rules for proper computer and communication technology usage
- Uses calculating tools such as a computer, calculator, and adding machine correctly
- Use industry software to enter, edit, and store data according to worksite guidelines, if applicable
- Verifies data entry prior to data storage or equipment operation

Learning Objectives

- Identify the parts and functions of a computer system using correct terminology including the keyboard, monitor, mouse, printer
- Point out the storage device locations on the computer such as the Hard drive, Floppy drive, CD-ROM drive, and Portable File Storage drive, etc
- Show the appropriate connections and positioning of peripheral devices such as a mouse, keyboard, monitor, and printer
- Discuss the importance of backing up computerized files
- Define the rules for email etiquette
- Explain appropriate and inappropriate uses of email and internet while at work
- Describe the safeguards in place in your worksite system that prevent entering or editing errors and security of access
- Demonstrate the tools used to verify calculations
- Describe how to develop effective presentations using appropriate technologies (e.g., tables, charts, and visual graphics)
- Explain the use of writing/publishing/presentation applications in the hospitality industry
- Describe how database and spreadsheet technology is used at your worksite to manage worksite operations

Competency

1. Follow personal safety requirements

Performance Standard Condition

Competence will be demonstrated

• at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Participates in all required safety training
- Follows all worksite guidelines for personal safety
- Adheres to equipment safety standards
- Uses appropriate safety equipment and clothing
- Applies principles of proper body mechanics when necessary
- Reports any exposures, injuries, or accidents, personal or to others, immediately, if applicable
- Locates and can find key information on Material Safety Data Sheets (MSDS)
- Handles and disposes of any hazardous materials appropriately, if applicable

Learning Objectives

- Discuss the regulatory purpose and responsibility of the Occupational Safety and Health Administration (OSHA)
- List your rights as a worker according to OSHA
- Explain the procedure to follow in case of an exposure, injury, or accident to self or to another
- Explain ways your company prevents accidents
- List engineering controls that are taken to protect workers from accidents
- Describe safe and unsafe work habits and their implications
- List safety hazards at your facility
- Explain the appropriate use of safety equipment and procedures, such as lockout/tagout, as required for work activity
- Explain the safe use of ladders
- Describe ways to prevent burns
- Demonstrate safe use of equipment commonly used within the hospitality, lodging, and tourism area
- Explain potential hazards associated with blood borne pathogens
- Explain the ergonomic impact of work techniques
- Describe proper techniques for lifting loads
- Describe the Material Safety Data Sheet (MSDS) and its purpose
- Discuss the procedures of handling & disposing of hazardous material

Competency

2. Maintain a safe work environment

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Complies with posted safety warnings and symbols
- Identifies unsafe conditions and/or work habits and reports them to the worksite professional immediately, if applicable
- Helps maintain a clean and safe working environment free of debris and obstacles
- Cleans, organizes, puts away items in the work area
- Safely identifies, handles, stores, and uses hazardous materials according to company procedure, if applicable
- Report any indications of insects or pests

Learning Objectives

- List safety regulations as required in the hospitality industry
- List the major components of a facility safety program
- List the different state and federal agencies that provide regulatory oversight at your facility for personal safety, environmental safety, and equipment safety
- List accident and fire prevention techniques
- List hazards that contribute to injury due to slips, trips, or falls
- Describe posted safety warnings and symbols and what they mean
- Describe safe and unsafe work habits and their implications
- Discuss the importance of keeping the work area and equipment clean
- List mechanical, electrical, and equipment safety hazards at your facility
- Explain potential hazards associated with blood borne pathogens
- Discuss how to identify and report unsafe conditions in your facility
- Describe the requirements at your facility for safety training and auditing
- Assess need for good housekeeping practices
- Outline compliance requirements of sanitation and health inspections.

Competency

3. Demonstrate professional role in an emergency

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Participates in emergency safety simulations and drills
- Outlines the company's policy and procedure for worksite incidents, accidents, electrical, fire, tornado, bomb threats, robbery, hostage situations, and other emergency situations
- Identifies the closest fire alarms and emergency exits in the assigned worksite area
- Identifies the fire extinguishers in the assigned worksite area
- Identifies appropriate alarms and procedures for using alarms
- Contacts emergency personnel according to company requirements in the event of an emergency
- Documents any emergency incidents according to company requirements

Learning Objectives

- Describe the procedures in your company to report an emergency
- Review your company procedures for responding to exposures, injuries, accidents, spills, fire, tornado, bomb threat, robbery, hostage situations, etc.
- Demonstrate how to use the fire extinguisher
- Explain the evacuation plan for the worksite
- Indicate the demeanor necessary during an emergency
- Identify methods to cope with emergency situations
- Name the resources for assistance in crimes or accidents
- Locate and explain use of first aid emergency care kits
- Detail steps to use in medical emergencies requiring First Aid, CPR, and/or Heimlich maneuver
- Explain who in your facility can give first aid care in the event of an emergency
- Detail how to access help in a robbery or terrorist situation
- Explain the local protocols in place with local law enforcement
- Explain the role of the Hazardous Materials (HAZMAT) team

Competency

4. Follow security procedures

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Maintains guest and employee security procedures
- Observes guests/customers and surroundings to identify dangerous situations
- Offers and manages guest access to safe deposit boxes if applicable
- Reports when any security lighting is out
- Explains key locking systems to guests as applicable
- Secures and stores lost and found items as required
- Recognizes and reports suspicious situations if applicable
- Comply with all required employee testing of institution such as fingerprinting or drug testing

Learning Objectives

- Identify sources of security risk
- Describe your facilities security system of surveillance cameras, personnel, lighting
- List the function of security equipment
- Suggest ways to manage guests/customers facing a threat
- Outline how locking systems and key control measures protect guests/customers
- Explain the types and functions of keys to control levels of access
- List types or levels of keys used for entry
- Outline how access to all areas is controlled
- Outline procedures for issuing electronic keys
- Explain the importance of confidentiality in key and room identification
- Describe how access is given to safe deposit boxes
- Describe how quest's identity is checked for access
- Describe procedures for controlling lost and found items