

**STATE OF WYOMING**  
**TOURISM, HOSPITALITY, FOODS & NUTRITION**  
**CLUSTER AND PATHWAY COMPETENCIES**

**Tourism, Hospitality, Foods & Nutrition Cluster**

*Cluster Level Core Competencies & Objectives*

**COMPETENCY**

**THFN1            Students will understand and apply problem solving and critical thinking.**

**OBJECTIVES**

- THFN1-1    Converting a recipe
- THFN1-2    Students use reasoning strategies, knowledge, and common sense to solve problems
- THFN1-3    Students devise and test ways of improving the effectiveness of a system
- THFN1-4    Work together to effectively complete a task
- THFN1-5    Identify and determine strategies to complete a task related to the pathway (plan, schedule and manage an event, menu or lab activity)
- THFN1-6    Demonstrate problem solving and conflict resolution strategies

**COMPETENCY**

**THFN2            Ensure basic safety and sanitation practices**

**OBJECTIVES**

- THFN2-1    Understand and apply appropriate personal hygiene practices and attire
- THFN2-2    Maintain a safe and secure environment for consumers appropriate to the setting (i.e. handling of sharp objects, walkways are clear, storage and handling of equipment, chemical storage)
- THFN2-3    Analyze food borne illness factors, including causes, foods at risk and methods of prevention

**COMPETENCY**

**THFN3            The student will use basic math skills**

**OBJECTIVES**

- THFN3-1    Apply appropriate calculation to the task (add, subtract, multiply, divide, fractions, decimals & percentages)
- THFN3-2    Apply basic budgeting skills appropriate to the task (cost estimation, fit within specified budget)

**COMPETENCY**

**THFN4      Analyze career opportunities and employment skills in the tourism industry, which may include food service, hospitality, lodging and nutrition**

**OBJECTIVES**

- THFN4-1    Demonstrate employability skills (ethics, time management, punctuality, personal accountability, teamwork)
- THFN4-2    Demonstrate knowledge of education and training requirements for careers of interest
- THFN4-3    Identify demand, locations, salaries and salary ranges for careers of interest
- THFN4-4    Knowledge of professional organizations in careers of interest

**Tourism, Hospitality, Foods & Nutrition Cluster**  
**FOODS, NUTRITION & WELLNESS PATHWAY**

***Pathway Core Competencies & Objectives***

**COMPETENCIES**

**FNW1 Identify conditions and practices that promote safe food handling**

**OBJECTIVES**

- FNW1-1 Knowledge of appropriate food temperatures and procedures for storage, thawing, cooking, cooling and reheating
- FNW1-2 Apply appropriate food handling techniques to avoid cross contamination
- FNW1-3 Knowledge and use of safe household kitchen practices (e.g. storage and handling of chemicals, proper equipment use and storage, disposal practices and child safety)

**COMPETENCY**

**FNW2 Examine the relationship of nutrition and wellness to individual and family health**

**OBJECTIVES**

- FNW2-1 Demonstrate knowledge and application of current federal guidelines regarding nutrition (CDC, FDA, USDA)
- FNW2-2 Analyze the relationship between nutrition and a variety of health concerns (e.g., eating disorders, obesity, cholesterol, low blood sugar, diabetes, sports nutrition, etc.)
- FNW2-3 Demonstrate ability to interpret nutritional information from a variety of sources (e.g., labels, articles, advertisements)

**COMPETENCY**

**FNW3 Students demonstrate effective meal planning**

**OBJECTIVES**

- FNW3-1 With an emphasis on budget, select foods based on available resources (e.g. seasonal foods, sustainability, etc.)
- FNW3-2 Knowledge and preparation of aesthetically pleasing foods (e.g. texture, color, flavors, portions and shapes)
- FNW3-3 Knowledge of healthy and nutritious foods to include appropriate portions and dietary requirements/restrictions

**COMPETENCY**

**FNW4            Demonstrate understanding and use of basic tools and equipment**

**OBJECTIVES**

FNW4-1    Identify, select, use, clean and safely maintain basic food preparation equipment

**COMPETENCY**

**FNW5            Demonstrate knowledge of basic cooking and baking methods**

**OBJECTIVES**

- FNW5-1    Demonstrate how to read, interpret, execute and adapt a standard recipe
- FNW5-2    Demonstrate appropriate food production and organizational skills according to recipe needs
- FNW5-3    Demonstrate proper measurement techniques to execute a recipe.
- FNW5-4    Apply the fundamentals of cooking to the preparation of a variety of products, including baking

**COMPETENCY**

**FNW6            Knowledge of general rules regarding place setting and table etiquette**

**OBJECTIVES**

- FNW6-1    Ability to set a table with basic place settings
- FNW6-2    Knowledge of acceptable table manners

**Tourism, Hospitality, Foods & Nutrition Cluster**  
**PROFESSIONAL FOODS PATHWAY**

***Pathway Core Competencies & Objectives***

**COMPETENCIES**

**PFP1            Use math in relation to aspects of food preparation as appropriate**

**OBJECTIVES**

- PFP1-1      Convert fractions, decimals, and percentages
- PFP1-2      Understand and calculate food and beverage costing and menu pricing, including labor
- PFP1-3      Understand and apply standard measures, equivalency, and conversions between units (e.g., ounces, cups, pints, teaspoons, tablespoons, etc.)

**COMPETENCY**

**PFP2            Understand and apply proper food safety and sanitation practices**

**OBJECTIVES**

- PFP2-1      Understand, demonstrate and apply the difference between cleaning and sanitizing for work surfaces and equipment
- PFP2-2      List the major reasons for and recognize signs of food spoilage and contamination.
- PFP2-3      Describe cross contamination and use of acceptable food handling procedures to avoid it
- PFP2-4      Possess knowledge of appropriate food temperatures and procedures for receiving, storage, thawing, cooking, holding, cooling, reheating and serving

**COMPETENCY**

**PFP3            Demonstrate professional food preparation methods and techniques to produce a variety of food products that meet customer needs**

**OBJECTIVES**

- PFP3-1      Understand and apply dry, moist and combination cooking methods
- PFP3-2      Understand and exhibit proper application of basic knife skills
- PFP3-3      Demonstrate proper scaling and measurement techniques unique to baking.
- PFP3-4      Identify standard equipment appropriate for a professional kitchen
- PFP3-5      Identify appropriate preparation and plating of food
- PFP3-6      Understand and apply proper baking techniques, including:
  - Quick bread mixing methods (muffin, biscuit and creaming)
  - Yeast bread mixing methods (straight, modified straight, and sponge)
  - 12 steps of yeast bread production
  - Basic pastry
  - Cake production & decorating

**Note: For schools that are able to offer it, this may also include the following:**

- Laminated dough/Puff pastry
- Dessert plating
- Frozen desserts

**COMPETENCY**

**PFP4            Use communication and practical skills as appropriate to the professional food industry**

**OBJECTIVES**

- PFP4-1        Read, interpret, adapt or change recipes
- PFP4-2        Create menu descriptions using appropriate content and description
- PFP4-3        Read, understand and apply equipment instructions and employee procedures (OSHA, technical standards, etc.)
- PFP4-4        Develop menu based on a variety of relevant factors (ex. Seasonality, budget, food allergies, customer desire, etc.)
- PFP4-5        Possess knowledge of basic terminology as related to the food service industry

**COMPETENCY**

**PFP5            Develop a general understanding of the food service industry**

**OBJECTIVES**

- PFP5-1        Exhibit an understanding of the history behind food service industry and how it has evolved
- PFP5-2        Demonstrate awareness of current industry trends and technological advances.
- PFP5-3        Demonstrate knowledge of typical organizational structures, roles and responsibilities found within food industry settings

**Tourism, Hospitality, Foods & Nutrition Cluster**  
**TOURISM, HOSPITALITY & LODGING MANAGEMENT PATHWAY**

***Pathway Core Competencies & Objectives***

**COMPETENCIES**

**THLM1            Be able to describe the history and types of properties of the lodging industry**

**OBJECTIVES**

- THLM1-1   Possess knowledge of different organizational structures and charts typical of various industry settings
- THLM1-2   Understand the history of the tourism, hospitality and lodging industries
- THLM1-3   List and describe management styles

**COMPETENCY**

**THLM2            Understand and facilitate quality customer service**

**OBJECTIVES**

- THLM2-1   Demonstrate appropriate interpersonal skills, attire and personal hygiene
- THLM2-2   Demonstrate knowledge of commonly acceptable standards and expectations regarding customer service.
- THLM2-3   Understand various quality assurance mechanisms to ensure quality customer service (feedback forms, supervisory structures, etc.)
- THLM2-4   Identify and effectively address areas of opportunity and guest complaints
- THLM2-5   Identify and apply techniques for creating a welcoming and inviting atmosphere for consumers
- THLM2-6   Understand potential problems and solutions associated with communicable diseases as applicable to the lodging industry

**COMPETENCY**

**THLM3            Use math in relation to aspects of Hospitality, Lodging and Management as appropriate**

**OBJECTIVES**

- THLM3-1   Apply appropriate calculations appropriate to the lodging industry (average daily rates, occupancy percentages, labor percentages, night audits, room costs, minutes per/room, etc.)
- THLM3-2   Demonstrate and understand responsible cash handling procedures

## **COMPETENCY**

### **THLM4 Demonstrate knowledge of career paths within the hospitality, tourism and recreation industries**

#### **OBJECTIVES**

- THLM4-1 Demonstrate knowledge of education and training requirements for careers specific to this pathway (cruise lines, casinos, bed and breakfast, condo/time shares, retirement, etc.)
- THLM4-2 Identify demand, locations, salaries and salary ranges for careers specific to this pathway

## **COMPETENCY**

### **THLM5 Understand the role of marketing and sales within the hospitality industry**

#### **OBJECTIVES**

- THLM5-1 Describe and define product, price, place, and promotion
- THLM5-2 List and define different lodging market segments (leisure travelers, seniors, etc.)
- THLM5-3 Compare and contrast marketing and sales
- THLM5-4 Demonstrate knowledge of the hotel sales department and describe types of banquet and food and beverage sales
- THLM5-5 Understand and describe the guest cycle
- THLM5-6 List types of reservations and sources (including global distribution and central reservation systems)
- THLM5-7 Describe the steps and procedures involved in guest registration
- THLM5-8 Explain check out and settlement of accounts

## **COMPETENCY**

### **THLM6 Understand and describe operational procedures**

#### **OBJECTIVES**

- THLM6-1 Identify and perform various service strategies and delivery methods (tray service, room service, points of service)
- THLM6-2 Demonstrate an understanding of food and beverage service appropriate for lodging managers
- THLM6-3 Describe the function of the housekeeping department including planning, laundry, carpet care and housekeeping safety
- THLM6-4 Describe convention, meeting, catering and banquet support functions