

Career & Technical Education Licensure Hospitality Service Careers

Name: _____

Mailing Address: _____

Telephone: Work (Area): _____ Home (Area): _____

Fax: (Area Code): _____ E-mail: _____

Date of First Review: _____

Date of Second Review: _____

Date of Third Review: _____

Degree of Attainment

0 = No evidence exists.

1 = Evidence of learning does not meet the standard

2 = Limited evidence of knowledge and skills exists.

3 = Evidence of knowledge & skills meets or exceeds standard

* If in 0 or 1, recommendation must be addressed

Standard	Candidates Evidence of Proficiency	Degree of Attain.	Recommendations to Gain Proficiency
A candidate for licensure as a teacher of hospitality careers must complete a preparation program under subpart 2 that must include the candidate's demonstration of the knowledge and skills in items A to D.			
A. A teacher of hospitality service careers must be able to demonstrate the knowledge, skills, and applications of the following academic subject matter standards: <ol style="list-style-type: none"> 1) an understanding of bacteriology/food sanitation hygiene and its impact on the production and serving of food; 2) an understanding of the current 			

Standard	Candidates Evidence of Proficiency	Degree of Attain.	Recommendations to Gain Proficiency
<p>theories and trends in food science and nutrition and their impact on food preparation/production and service;</p> <p>3) the use of specific food service industry and government standards to design the layout of food service facilities;</p> <p>4) the use of appropriate techniques in food production and service, such as quantity food purchasing, cost control, food preparation, and new product development;</p> <p>5) an understanding of how food service impacts the tourism industry, such as its nature, growth, and development;</p> <p>6) an understanding of the coordination techniques of planning activities, events, and convention functions; and</p> <p>7) an understanding of and the use of the principles of small business management involved in tourism/recreation management, food preparation/production, service, and facilities management/maintenance.</p>			
<p>B. A teacher of hospitality service careers must be able to demonstrate the knowledge, skills, and applications of administration including:</p> <p>1) use of recordkeeping and accounting in the hospitality service industry, such as food preparation/production and service, tourism/recreation management, and facilities</p>			

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<p>management/maintenance;</p> <p>2) promotion and use of environmental, security, and safety/sanitation procedures as they pertain to food service, hospitality, tourism/recreation, and facilities</p> <p>management/maintenance;</p> <p>3) selection, use, and maintenance of specialized equipment used in food preparation/production, hospitality, tourism/recreation, and facilities management/ maintenance; and</p> <p>4) use of industry skill standards in food service, food preparation/production, tourism/recreation, and facilities maintenance.</p>			
<p>C. A teacher of hospitality service careers must be able to demonstrate the knowledge, skills, and applications of operational procedures including:</p> <p>1) the use of appropriate communication skills to foster positive relationships when working in food service, hospitality, tourism/recreation, and facilities management/ maintenance;</p> <p>2) a comprehensive understanding of federal, state, and local laws, federal regulations, and state rules governing the hospitality service industries, such as food preparation/production and service, tourism/recreation, and facilities management/maintenance; and</p> <p>3) the use of concepts of production</p>			

Standard	Candidates Evidence of Proficiency	Degree of Attain.	Recommendations to Gain Proficiency
and service to meet customer needs and expectations.			
<p>D. A teacher of hospitality service careers must demonstrate the knowledge and skills in the career fields of food preparation/production and service, food science/nutrition, tourism/recreation, and management/maintenance of facilities to:</p> <ol style="list-style-type: none"> 1) describe and analyze career paths and ladders in hospitality service careers; 2) utilize personal occupational experience to make food preparation/production and service, food science/nutrition, tourism/recreation, and facilities management/maintenance careers meaningful to students; 3) describe the levels of education, licensing/certification requirements, employment opportunities, workplace environments, and career growth potential in hospitality service careers; and 4) incorporate hospitality service career opportunities and activities, such as job shadowing, simulated work experiences, internships, apprenticeships and student organizations into the curriculum. 			

Teacher of Hospitality Service Careers Subject Matter Standard Evidence for Licensure in Career and Technical Education

SAMPLE TYPES OF EVIDENCE AN APPLICANT CAN PRESENT TO SHOW THEY HAVE DEVELOPED COMPETENCE IN THE SUBJECT MATTER
STANDARD OF THEIR SPECIFIC FIELD

Type of Evidence	Accept.	Not Accept.	Criteria - Specify	Considerations/Comments
Work Experience Minimum Recentness Paid/Non-paid Required for license renewal - provisional Other (specify)	Yes Yes Paid Only Yes	 No Non- paid	Minimum of 4 years as specified by licensure rules for non-degreed person required for Temporary Limited License Paid	A. Work experiences, paid, which directly reflects defined aspects of an Hospitality Service Careers as defined in the scope of practice of the Teacher of Hospitality Service Careers license requirements. B. Work doing repetitive tasks requiring minimal skills will not be considered. Multiple experiences recognized as part of a program of study leading to a qualification in a Hospitality Service Career. C. Work experience in the area of culinary arts must include a minimum of one year in front and 2 years in back.
Education Degree Major/Program Apprenticeship Internship Other (specify)	Yes Yes Yes Yes Yes		A.A.S., B.S., B.A., Masters, Ph.D.	A. Education must demonstrate an understanding of knowledge and skills identified in the Teachers of Hospitality Service Careers subject matter standards. B. A degree in Family and Consumer Science, Nutrition , Dietetics, Hospitality Management or Tourism may demonstrate some but not all of the content for a license in Career and Technical Education. C. Apprenticeship/internships/mentorships must be part of a recognized program of study and approved by the educational institution granting the degree.

<p>Other</p> <p>Certification</p> <p>Trade/Professional License</p> <p>Exam/Boards</p> <p>Military</p> <p>Personal Portfolio (photos, work samples, etc.)</p> <p>Other (specify)</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>		<p>CC, CEC, CCE</p>	<p>A. Certification such as, American Culinary Federation National Certification, ACR, CRIE, C.L., Certified Chef, CFCS, or Hospitality Management Program. Certification must be current and consistent with state licensing.</p> <p>B. Current certification as a Certified Chef (CC), Certified Executive Chef (CEC), and/or Certified Culinary Educator (CCE) is equivalent to subject matter standards identified in the Teachers of Hospitality Service Career license requirements.</p> <p>C. Military with credits and documented civilian equivalency code from the MN Department of Economic Security.</p> <p>D. Membership in a professional organizations related to Hospitality Service Careers demonstrating a leadership role.</p> <p>E. Leadership roles in related student leadership organizations.</p> <p>F. Portfolio may contain qualifications and supporting documentation verifying relevant experiences. Supporting documentation to include references verifying work experiences and course work completed from previous employers and educational institutions.</p>
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