



# Reynolds High School

## Exploring Hospitality

*Building Relationships for Academic Success*

**Instructor Name** Chef Samantha Brown  
**Room Number** 407 and 401

**Phone** 503-667-3186 ext. 1148  
**Email Address** [SLBrown@rsd7.net](mailto:SLBrown@rsd7.net)

### Required Textbooks/Materials

Provided FOR Student

- Hospitality Services and The Culinary Professional Textbooks
- Google Chromebook, (charge before class)

Provided BY Student

- Three Ring Binder
- Pen or Pencil and Notebook paper
- Positive and engaged attitude

### Course Description

Exploring Hospitality is a semester-long class designed to introduce students to the diverse and dynamic hospitality industry. For five months, students will explore the industry's five key sectors: Food and Beverage, Lodging, Travel and Tourism, Recreation, and Events. The course offers insights into a wide range of career opportunities within these sectors, providing practical experiences through role-playing, project creation, and interactive simulations. Students will learn about the various job roles, required education and degrees, and the significance of the hospitality industry in the economy. Additionally, depending on funding and availability, there may be opportunities to visit job sites to gain firsthand experience. This class aims to give students a comprehensive understanding of the industry and help them prepare for their future careers.

### Course Schedule:

<b>September / February</b>	Introduction to Hospitality Business Structures History of Hospitality
<b>October / March</b>	Introduction to Food and Beverage Industry Introduction to Lodging Industry
<b>November / April</b>	Introduction to Tourism and Travel Industry

	Introduction to Events and Meeting Industry Introduction to Recreation Industry
<b>December / May</b>	Hospitality Management and Marketing Accounting and Financial Transactions
<b>January / June</b>	Safety in emergencies Career search in Oregon Final Project: Create a themed resort in Oregon

**Course Requirements:** This course has no prerequisites. Students are required to sign the student contract portion of this syllabus and adhere to the class expectations

**Grading Policy Description:**

**POWER 10%** - Daily points for punctuality, participating in class and appropriate phone use and being respectful to peers and adults.

**Cooking Labs & Classwork 50%** - Participating in lab planning, cooking labs and showing proficiency in various kitchen skills, classwork and lab paperwork organized and complete in personal folders/digitally.

**Mastery 40%** - Unit exams and projects.

**POWER**

Letter	Stands for	What it looks like in the classroom
P	Prepared and Punctual	Come to class expecting to learn and participate.
O	Organized	Keep your class work organized in your class folders
W	Writers	You will be writing class notes and worksheets.
E	Engaged	Actively listening to the teacher and waiting your turn to speak.
R	Respectful	Using you body and words in an appropriate manner toward your peers and teachers.

**Class work and late policy:** Classwork should be done in class. You will receive a stamp on your work if you do your work in class and WITH A STAMP YOU WILL RECIEVE 100% CREDIT. If you do not receive a stamp on your classwork because you did not use your class time wisely, you may still do your classwork at home and turn in WITH NO STAMP FOR 70% CREDIT, up to a week after it is due. Once a week has passed, no late work will be accepted.

**Projects and Exams and late policy:** Exams will be multiple choice and fill in the blank after every unit. There will be a final project. Assisted technology IS allowed with final project. There are no late submissions for a final project. Anything turned in on the last day will be graded according to the project rubric.

**Late Work/Retake Policy –** If you're absent, it is your responsibility to get the work (classwork, quizzes, or exams) that you missed and turn it in within one week of returning to class. After a week has passed, you may not turn in late work. This is to prevent you from getting behind. Focus on work at hand and keep caught up. All quizzes and exams can be retaken 1 time for a higher percentage. If a student receives a lower grade on the re-take, the 1<sup>st</sup> grade will remain in the gradebook. Please arrange a re-take after class so that you do not fall behind.

**Pre arranged absences:** Let me know if you are going to be leaving town or can't come to school for a couple days! If your guardian lets the school know, then you can get a slip for all teachers to sign and make sure you stay caught up while you're away. For this class, you can complete a travel or food journal that can substitute for most assignments while your away.

**Expectations of students/ Student contract:**

I understand that I am enrolled in a Career Technical Education (CTE) class, specifically "Introduction to Hospitality." This course is designed to provide me with an overview of what it would be like to work in the hospitality industry. As such, I acknowledge the importance of understanding, respecting, and valuing differences in a professional setting.

To succeed in this class and prepare for a career in hospitality, I agree to adhere to the following expectations:

Please initial each line item and sign below.

\_\_\_\_\_ 1. Professional Behavior: I will conduct myself in a manner that reflects the professionalism expected in the hospitality industry. This includes punctuality, preparedness, and a positive attitude.

\_\_\_\_\_ 2. Respect and Inclusivity: I will demonstrate respect for my classmates, instructors, and all individuals involved in the course. I will value and appreciate diverse perspectives and backgrounds.

\_\_\_\_\_ 3. Active Participation: I will engage actively in class activities, discussions, and projects. I will contribute to a collaborative learning environment and complete assignments to the best of my ability.

\_\_\_\_\_ 4. Commitment to Learning: I will approach the unit with a willingness to learn and a commitment to understanding the various aspects of the hospitality industry.

\_\_\_\_\_ 5. Workplace Etiquette: I will practice behaviors that align with the expectations of a professional work environment, including effective communication, teamwork, and adherence to class rules and guidelines.

By signing this contract, I agree to uphold these standards and to approach my participation in the "Introduction to Hospitality" class with the same dedication and professionalism required in the hospitality field.

Student Name: \_\_\_\_\_ Signature: \_\_\_\_\_

\_\_\_\_\_  
Date: \_\_\_\_\_