Institute of Hospitality and Tourism Management

The Institute of Hospitality and Tourism Management at The Howard School expands students’ knowledge about the industry through experiences at local restaurants, hotels, and other attractions in Chattanooga. Students in this institute have two different pathways: Culinary Arts and Hospitality and Tourism Management. In Culinary Arts, students focus on cooking, food presentation, and safety and sanitation conditions in a kitchen. In the Hospitality and Tourism Management pathway, students learn how customer service can affect the overall presentation of restaurants or businesses. Seniors will be prepared for the exam that leads to a ServSafe Certification or the Hospitality Professional Certification as well as will work towards prerequisite courses towards collegiate pathways.

“Students should become a part of our institute because they get to explore our community and learn about careers.” -LaDaquis; Class of ‘22

“Our institute helps students learn how to communicate with others and connect with leaders in the hospitality and tourism industry.”

-Marleni; Class of ‘22
Career Technical Education Pathways:

**Culinary Arts**- The Culinary Arts pathway at Howard prepares students with foundational skills necessary for careers in the culinary industry. The students will complete coursework with an emphasis on kitchen safety and sanitation, history of the foodservice industry, nutrition, food presentations, advance cooking principles, recipe bases and more. Upon complete of this program of study, students will enter a culinary practicum, where they can apply their culinary knowledge and building a professional portfolio for future career and postsecondary educational opportunities.

**Hospitality and Tourism Management**- The Hospitality and Tourism Management pathway at Howard prepares students for careers in the hospitality industry. Students will gain knowledge and develop skills around hospitality and tourism services, developing marketing plans and promotional concepts, business concepts and operations, professional communication, and customer relations. Students will also learn about leadership, teamwork, and management skills necessary to compete in the world of hospitality. Upon completion of this program of study, students will work alongside industry leaders and apply their hospitality skills in a real-world setting.

Student schedules will consist of both Future Ready Institute classes as well as the opportunity to take a variety of classes offered by the particular high school in order to fulfill all graduation requirements. This is the 4 year plan for the student’s institute classes only. *DE= Dual Enrollment *IC= Industry Certification

<table>
<thead>
<tr>
<th>FRI Pathway(s)</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
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<tbody>
<tr>
<td>CTE</td>
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<tr>
<td>Culinary Arts I</td>
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<td>Culinary Arts II</td>
<td>DE: Culinary Arts</td>
<td>WBL</td>
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<tr>
<td>-and-</td>
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<td>IC: ServSafe Manager</td>
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<tr>
<td>Hospitality and Tourism Exploration</td>
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<td>Hospitality Marketing</td>
<td>DE: Hospitality Management</td>
<td>WBL</td>
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<td>IC: Certified Hospitality &amp; Tourism Management Professional</td>
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<td></td>
<td>A/V Production I</td>
<td>A/V Production II</td>
<td>DE: Audio/Visual Production</td>
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<tr>
<td>Core Classes</td>
<td>English 9</td>
<td>English 10</td>
<td>English 11</td>
<td>English 12</td>
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<tr>
<td></td>
<td>Algebra 1</td>
<td>Geometry</td>
<td>Algebra 2</td>
<td>Bridge Math</td>
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The Howard High School
2500 Market Street
Chattanooga, TN 37408
(423) 498-6850

Principal- Dr. Leandrea Ware
Institute Lead Administrator- Dr. Charles Mitchell

FRI Coordinator- Zena Buckley
buckley_z@hcde.org

FRI Opportunities:
- Industry Uniforms to Include Chef Coats and Monogrammed Polos
- Access to 5 Star Hospitality and Tourism Businesses
- Exposure to State of the Art Commercial Kitchen
- Advance Preparation toward Necessary Industry Certifications
- Extensive Support and Leadership development
- A collaborative learning environment where students learn with and from each other

Partners