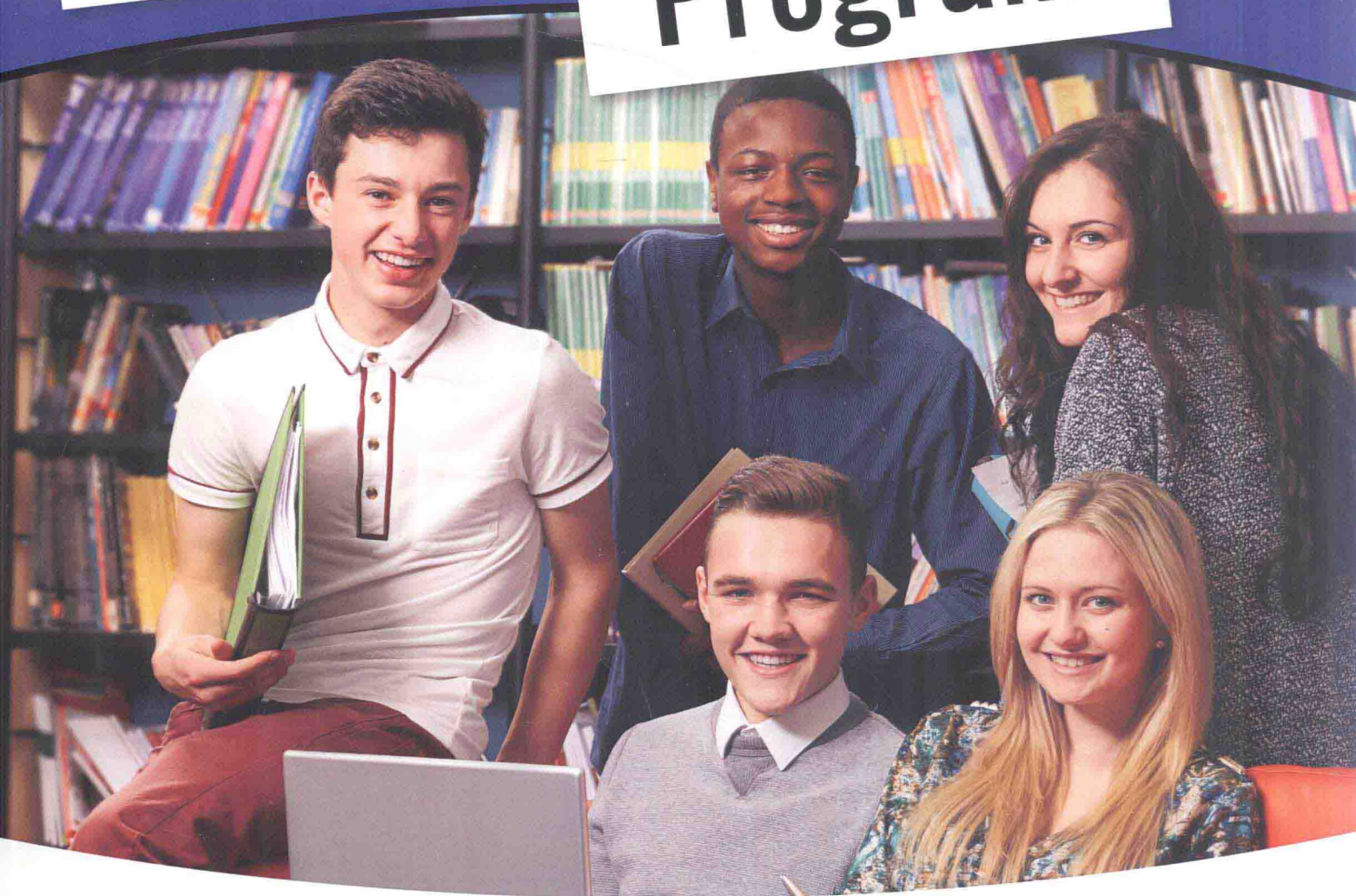


Year 2

Hospitality and Tourism Management Program



Teacher's Wraparound Edition



Year 2

Hospitality and Tourism Management Program

**Teacher's
Wraparound
Edition**



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Welcome to the Teacher's Wraparound Edition of the Hospitality and Tourism Management Program (HTMP) Curriculum.

Developed by the American Hotel & Lodging Educational Institute, the HTMP is designed to prepare high school students to enter and succeed in the hospitality and tourism industry. This is accomplished through classroom learning and work experience that act as the foundation for students to pursue their career as either:

- School to work (high school to entry-level positions in the industry)

Or

- School to school to work (high school to higher education to work in the industry)

The Educational Institute (EI) is an arm of the American Hotel & Lodging Association (AH&LA), and provides what is considered the gold standard of professional training, learning, and certification within the hospitality and tourism industry worldwide. Founded in 1953, EI has a long history of training developing industry career professionals. EI is the provider of textbooks to over 1,200 colleges, universities, career and technical schools, and high schools.

The Hospitality and Tourism Management Program (HTMP) curriculum was developed with input from:

- Educators
- Industry professionals
- Subject matter experts
- State association members

It has also been aligned with the new Common Core Standards due to be implemented in 45 states, the District of Columbia, and four U.S. territories at the time of publishing this curriculum. It also meets the CCTC Hospitality & Tourism Career Cluster Standards.

The HTMP curriculum classroom materials and components are wrapped around each student textbook page for easy classroom management.

The online portal provided with the Teacher's Wraparound Edition contains:

Classroom Materials

- Lesson plans
- PowerPoints (PPTs)
- Assessments
 - Section quizzes
 - Chapter tests
- Workbook answer keys

Teacher Resource Guide

- Year 2 syllabus
- Course outline
- Articulation materials
- CCTC Hospitality & Tourism Career Cluster Standards
- Objectives, competencies, and Common Core Standards matrix

Key to Icons

Workbook

Identifies, by title, the workbook activity for that section of the chapter.

PowerPoint Slide

Identifies the PowerPoint slide associated with the lesson plan and available for use on the online portal.

Apply Your Learning

Questions used by students to test their understanding of each section's topic and content.

Quiz

Quiz questions to administer to students to check knowledge and learning of each section's topic and content.

Test

Chapter test questions to measure student learning on the chapter's content.

Online Course

Optional online learning component relevant to the chapter's topic and content. *(The online media package is available as an optional purchase for classroom use.)*

Resources and Activities



Student Workbook Activity



PowerPoint Slide



Apply Your Learning



Quiz



Test

Optional Resources



Online Course

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