CLUSTER: HOSPITALITY AND TOURISM													Required Equipment List	X		
Revised 4-1-11													Specialized Facility	X		
													CTSO Required	FCCLA		
													CTSO Optional	N/A		
							Academic Credit						(U) Unit/(C) Course/(P)Program Technical Skill Assessment Available			
Pathway	Program	Subject Personnel Code	Program Courses	CIP Code	AL COS	Articulated Credit	Substitute	Embedded	POI	Teacher Cert	Occu. Prof.	Program Certification	Teacher Credential Necessary for Awarding Student Credential	Student Credential	SEC	PS	HE
	CTE Electives	400017	*Entrepreneurship	52.0701	Y				X	Class B CTE		BIC					
		400031	Cooperative Education Seminar	52.9999	Y				X	Class B CTE		BIC		Alabama Career Readiness Certificate	C		
		400016	Workforce Essentials	32.0111	Y				X	Class B CTE		BIC					
		400021	*Personal Finance	19.0402	Y				X	CTE Certificate		BIC					
		400023	Senior Career Pathways Project		Y				X	CTE Certificate		BIC					
Restaurant and Food and Beverage Services	**Restaurant and Food and Beverage Services**	500011	**R - Hospitality and Tourism**	12.0500	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														NOCTI - Commercial Foods	C		
		500012	Culinary Arts I	12.0503	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														NOCTI - Culinary Arts Prep Cook Level I	C		
		500013	Culinary Arts II	12.0504	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														AAFCS Pre-Professional Assessment Culinary Arts	C		
														NOCTI - Culinary Arts Prep Cook Level 1	C		
														NOCTI - Culinary Arts Cook Level 2	C		
														AAFCS Pre-Professional Assessment Culinary Arts	P		

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Revised 4-1-11														Specialized Facility	X		
														CTSO Required	FCCLA		
														CTSO Optional	N/A		
							Academic Credit						(U) Unit/(C) Course/(P)Program Technical Skill Assessment Available				
Pathway	Program	Subject Personnel Code	Program Courses	CIP Code	AL COS	Articulated Credit	Substitute	Embedded	POI	Teacher Cert	Occu. Prof.	Program Certification	Teacher Credential Necessary for Awarding Student Credential	Student Credential	SEC	PS	HE
														NOCTI - Commercial Foods	P		
														NOCTI - Culinary Arts Prep Cook Level 1	P		
														NOCTI - Culinary Arts Cook Level 2	P		
														ACF-Certified Junior Culinarian	P		
														ProStart-Foundation of Restaurant Management, Culinary Arts Level I	P		
														ProStart-Foundation of Restaurant Management, Culinary Arts Level II	P		
														Degree		X	X
Lodging	**Lodging**	500011	**R - Hospitality and Tourism**	12.0500	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														NOCTI - Hospitality Management - Food and Beverage	C		
		500031	Lodging I	52.0909	Y				Y	FACS	Y	BIC		NOCTI - Hospitality Management - Lodging	C		

CLUSTER: HOSPITALITY AND TOURISM														Required Equipment List	X		
Revised 4-1-11														Specialized Facility	X		
														CTSO Required	FCCLA		
														CTSO Optional	N/A		
							Academic Credit						(U) Unit/(C) Course/(P)Program Technical Skill Assessment Available				
Pathway	Program	Subject Personnel Code	Program Courses	CIP Code	AL COS	Articulated Credit	Substitute	Embedded	POI	Teacher Cert	Occu. Prof.	Program Certification	Teacher Credential Necessary for Awarding Student Credential	Student Credential	SEC	PS	HE
														NOCTI - Hospitality Management - Food and Beverage	C		
		500032	Lodging II	52.0909	Y				Y	FACS	Y	BIC		NOCTI - Hospitality Management - Lodging	C		
														NOCTI - Hospitality Management - Food and Beverage	C		
														NOCTI - Hospitality Management - Food and Beverage	P		
														NOCTI - Hospitality Management - Lodging	P		
														Degree		X	X
Recreation, Travel, and Tourism	**Recreation, Travel, and Tourism**	500011	**R - Hospitality and Tourism**	12.0500	Y				Y	FACS-TE	Y-TE	BIC	ServSafe	ServSafe	U		
														NOCTI - Hospitality Management - Food and Beverage	C		
		500021	Travel and Tourism I	52.0903	Y				Y	FACS	Y	BIC		NOCTI - Hospitality Management - Food and Beverage	C		

CLUSTER: HOSPITALITY AND TOURISM														Required Equipment List	X		
Revised 4-1-11														Specialized Facility	X		
														CTSO Required	FCCLA		
														CTSO Optional	N/A		
							Academic Credit						(U) Unit/(C) Course/(P)Program Technical Skill Assessment Available				
Pathway	Program	Subject Personnel Code	Program Courses	CIP Code	AL COS	Articulated Credit	Substitute	Embedded	POI	Teacher Cert	Occu. Prof.	Program Certification	Teacher Credential Necessary for Awarding Student Credential	Student Credential	SEC	PS	HE
														NOCTI - Hospitality Management - Lodging	C		
		500022	Travel and Tourism II	52.0903	Y				Y	FACS	Y	BIC		NOCTI - Hospitality Management - Food and Beverage	C		
														NOCTI - Hospitality Management - Lodging	C		
														NOCTI - Hospitality Management - Food and Beverage	P		
														NOCTI - Hospitality Management - Lodging	P		
														Degree		X	X
	Middle School	460004	Teen Discoveries (35 instructional-hour course) Grade 7		Y				Y	FACS		BIC					
		460005	Teen Discoveries (70 instructional-hour course) Grade 7		Y				Y	FACS		BIC					
		460006	Teen Discoveries (140 instructional-hour course) Grade 7		Y				Y	FACS		BIC					
		460007	Teen Connections (70 instructional-hour course) Grade 8		Y				Y	FACS		BIC					

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Revised 4-1-11														Specialized Facility	X		
														CTSO Required	FCCLA		
														CTSO Optional	N/A		
							Academic Credit						(U) Unit/(C) Course/(P)Program Technical Skill Assessment Available				
Pathway	Program	Subject Personnel Code	Program Courses	CIP Code	AL COS	Articulated Credit	Substitute	Embedded	POI	Teacher Cert	Occu. Prof.	Program Certification	Teacher Credential Necessary for Awarding Student Credential	Student Credential	SEC	PS	HE
		460008	Teen Connections (140 instructional-hour course) Grade 8		Y				Y	FACS		BIC					