



A panel of Subject Matter Experts (SME's) aligned the Hospitality and Tourism course competencies to each FCCLA Career Development Event. It was determined that an alignment of 35% or higher would be a valid performance assessment to use for each course.

Course Name	FCCLA Career Development Event	% Alignment
Baking and Pastry (330125)		
	Career Investigation	36
	Culinary Team	31
	Decorated Cake	31
	Entrepreneurship	46
	Event Management	53
	Food Innovations	40
	Garde Manger	49
	Hospitality, Tourism & Recreation	41
	Nutrition and Wellness	30
	Pastry Tray	32
	Product Development	30
	Sports Nutrition	32
Catering and Banquet Services (330025)		
	Event Management	40
	Entrepreneurship	41
Contemporary Cuisine (330105)		
	Culinary Team	34
	Decorated Cake	37
	Entrepreneurship	31
	Event Management	31
	Food Innovations	48
	Garde Manger	34
	Nutrition and Wellness	38
	Pastry Tray	38
	Product Development	42
	Sports Nutrition	36
	Product Development	53
	Sports Nutrition	35

Course Name	FCCLA Career Development Event	% Alignment
Dining Room Services and Operation (330110)		
	Culinary Team	35
	Decorated Cake	37
	Entrepreneurship	48
	Event Management	46
	Food Innovations	42
	Garde Manger	36
	Hospitality, Tourism & Recreation	46
	Nutrition and Wellness	33
	Pastry Tray	42
	Product Development	53
	Sports Nutrition	35
Event and Food Planning (330021)		
	Culinary Math Management	36
	Entrepreneurship	53
	Event Management	48
	Hospitality, Tourism & Recreation	33
Front Office Management and Operations (330030)		
	Entrepreneurship	35
	Event Management	34
	Hospitality, Tourism & Recreation	36
Fundamentals of Food Production (330100)		
	Culinary Team	34
	Decorated Cake	38
	Entrepreneurship	48
	Event Management	47
	Food Innovations	49
	Garde Manger	34
	Hospitality, Tourism & Recreation	33
	Nutrition and Wellness	37
	Pastry Tray	39
	Product Development	42
	Sport Nutrition	37

Course Name	FCCLA Career Development Event	% Alignment
Hospitality Fundamentals (330000)		
	Career Investigation	36
	Culinary Team	31
	Decorated Cake	31
	Entrepreneurship	46
	Event Management	53
	Food Innovations	40
	Hospitality, Tourism & Recreation	41
	Pastry Tray	32
	Product Development	30
	Sports Nutrition	30
Hospitality Management (330035)		
	Entrepreneurship	36
	Event Management	40
	Hospitality, Tourism & Recreation	36
Restaurant Management (330120)		
	Culinary Math Management	36
	Culinary Team	39
	Decorated Cake	30
	Entrepreneurship	53
	Event Management	44
	Food Innovations	44
	Garde Manger	32
	Hospitality, Tourism & Recreation	41
	Nutrition and Wellness	35
	Pastry Tray	39
	Product Development	52
	Sports Nutrition	37
Travel and Adventure Planning (330040)		
	Career Investigation	32
	Entrepreneurship	46
	Event Management	45
	Hospitality, Tourism & Recreation	50
	Product Development	34

**** May align to any course depending on the focus and content:**

Career Investigation
 Chapter Service Project Display/Portfolio
 Culinary Math Management
 Job Interview
 National Programs in Action
 Professional Presentation
 Public Policy Advocate