

8710.8070 TEACHER OF HOSPITALITY SERVICE CAREERS.

Subpart 1. **Scope of practice.** A teacher of hospitality service careers is authorized to provide students in grades 7 through 12 instruction that is designed to develop an in-depth understanding and application of the knowledge and skills required in food preparation/production and service, food science/nutrition, tourism/recreation, and facilities management/maintenance.

Subp. 2. **Licensure requirements.** A candidate for licensure as a teacher of hospitality service careers shall have completed at least a baccalaureate degree from a regionally accredited college or university and a teacher preparation program approved under chapter 8705, including:

- A. the standards of effective practice under part 8710.2000;
- B. the core skills for teachers of career and technical education under part 8710.8000; and
- C. the standards under subpart 3.

Subp. 3. **Subject matter standard.** A candidate for licensure as a teacher of hospitality careers must complete a preparation program under subpart 2 that must include the candidate's demonstration of the knowledge and skills in items A to D.

A. A teacher of hospitality service careers must be able to demonstrate the knowledge, skills, and applications of the following academic subject matter standards:

- (1) an understanding of bacteriology/food sanitation hygiene and its impact on the production and serving of food;
- (2) an understanding of the current theories and trends in food science and nutrition and their impact on food preparation/production and service;
- (3) the use of specific food service industry and government standards to design the layout of food service facilities;
- (4) the use of appropriate techniques in food production and service, such as quantity food purchasing, cost control, food preparation, and new product development;
- (5) an understanding of how food service impacts the tourism industry, such as its nature, growth, and development;
- (6) an understanding of the coordination techniques of planning activities, events, and convention functions; and
- (7) an understanding of and the use of the principles of small business management involved in tourism/recreation management, food preparation/production, service, and facilities management/maintenance.

B. A teacher of hospitality service careers must be able to demonstrate the knowledge, skills, and applications of administration including:

(1) use of record keeping and accounting in the hospitality service industry, such as food preparation/production and service, tourism/recreation management, and facilities management/maintenance;

(2) promotion and use of environmental, security, and safety/sanitation procedures as they pertain to food service, hospitality, tourism/recreation, and facilities management/maintenance;

(3) selection, use, and maintenance of specialized equipment used in food preparation/production, hospitality, tourism/recreation, and facilities management/maintenance; and

(4) use of industry skill standards in food service, food preparation/production, tourism/recreation, and facilities maintenance.

C. A teacher of hospitality service careers must be able to demonstrate the knowledge, skills, and applications of operational procedures including:

(1) the use of appropriate communication skills to foster positive relationships when working in food service, hospitality, tourism/recreation, and facilities management/maintenance;

(2) a comprehensive understanding of federal, state, and local laws, federal regulations, and state rules governing the hospitality service industries, such as food preparation/production and service, tourism/recreation, and facilities management/maintenance; and

(3) the use of concepts of production and service to meet customer needs and expectations.

D. A teacher of hospitality service careers must demonstrate the knowledge and skills in the career fields of food preparation/production and service, food science/nutrition, tourism/recreation, and management/maintenance of facilities to:

(1) describe and analyze career paths and ladders in hospitality service careers;

(2) utilize personal occupational experience to make food preparation/production and service, food science/nutrition, tourism/recreation, and facilities management/maintenance careers meaningful to students;

(3) describe the levels of education, licensing/certification requirements, employment opportunities, workplace environments, and career growth potential in hospitality service careers; and

(4) incorporate hospitality service career opportunities and activities, such as job shadowing, simulated work experiences, internships, apprenticeships, and student organizations into the curriculum.

Subp. 4. **Professional license.** A professional license shall be issued and renewed according to the rules of the Board of Teaching governing continuing licensure.

Statutory Authority: *MS s 122A.09; 122A.18*

History: *26 SR 700; 30 SR 1054*

Published Electronically: *January 14, 2016*