



CAREER CLUSTER
Hospitality and Tourism

INSTRUCTIONAL AREA
Operations

PRINCIPLES OF HOSPITALITY AND TOURISM EVENT

PARTICIPANT INSTRUCTIONS

- The event will be presented to you through your reading of the 21st Century Skills, Performance Indicators and Event Situation. You will have up to 10 minutes to review this information and prepare your presentation. You may make notes to use during your presentation.
- You will have up to 10 minutes to make your presentation to the judge (you may have more than one judge).
- You will be evaluated on how well you demonstrate the 21st Century Skills and meet the performance indicators of this event.
- Turn in all of your notes and event materials when you have completed the event.

21st CENTURY SKILLS

- Critical Thinking – Reason effectively and use systems thinking.
- Communication – Communicate clearly.
- Creativity and Innovation – Show evidence of creativity.

PERFORMANCE INDICATORS

- Explain the nature of operations.
- Describe health and safety regulations in business.
- Maintain a safe work environment.
- Explain routine security precautions.

EVENT SITUATION

You are to assume the role of an employee at DESSERT BAR, a new all-you-can-eat restaurant that offers various dessert items. A new employee (judge) has asked you about keeping the restaurant areas safe for diners and employees.

DESSERT BAR offers diners a unique all-you-can-eat dessert extravaganza. The restaurant has a cookie batter station that allows diners to make their own cookies, several cotton candy machines, chocolate fountains, waffle makers and frozen yogurt machines. Diners make their own desserts to their own liking.

A new employee (judge) knows how to refill the food items properly at DESSERT BAR and how to clean the machinery but is unsure how to keep the area safe and secure. The new employee (judge) has asked you to explain different ways to keep the area safe and secure for diners and for employees.

You must explain safety and security in operations to the new employee (judge) in a role-play to take place at the restaurant. The new employee (judge) will begin the role-play by greeting you and asking to hear your explanation. After you have explained safety and security and answered the new employee's (judge's) questions, the new employee (judge) will conclude the role-play by thanking you for your work.

JUDGE INSTRUCTIONS

DIRECTIONS, PROCEDURES AND JUDGE ROLE

In preparation for this event, you should review the following information with your event manager and other judges:

1. Procedures, 21st Century Skills and Performance Indicators
2. Event Situation
3. Judge Role-Play Characterization
Allow the participants to present their ideas without interruption, unless you are asked to respond. Participants may conduct a slightly different type of meeting and/or discussion with you each time; however, it is important that the information you provide and the questions you ask be uniform for every participant.
4. Judge Evaluation Instructions and Judge Evaluation Form
Please use a critical and consistent eye in rating each participant.

JUDGE ROLE-PLAY CHARACTERIZATION

You are to assume the role of a new employee at DESSERT BAR, a new all-you-can-eat restaurant that offers various dessert items. You have asked a co-worker (participant) about keeping the restaurant areas safe for diners and employees.

DESSERT BAR offers diners a unique all-you-can-eat dessert extravaganza. The restaurant has a cookie batter station that allows diners to make their own cookies, several cotton candy machines, chocolate fountains, waffle makers and frozen yogurt machines. Diners make their own desserts to their own liking.

You know how to refill the food items properly at DESSERT BAR and how to clean the machinery but are unsure how to keep the area safe and secure. You have asked a co-worker (participant) to explain different ways to keep the area safe and secure for diners and for employees.

The participant will present information to you in a role-play to take place in at the restaurant. You will begin the role-play by greeting the participant and asking to hear about his/her ideas.

During the course of the role-play, you are to ask the following questions of each participant:

1. How often should staff be trained or retrained on these safety and security issues?
2. Why is it important to have the equipment instructions posted for customers?

After the co-worker (participant) has presented information and has answered your questions, you will conclude the role-play by thanking the co-worker (participant) for the work.

You are not to make any comments after the event is over except to thank the participant.

EVALUATION INSTRUCTIONS

The participants are to be evaluated on their ability to perform the specific performance indicators stated on the cover sheet of this event and restated on the Judge's Evaluation Form. Although you may see other performance indicators demonstrated by the participants, those listed in the Performance Indicators section are the critical ones you are measuring for this particular event.

Evaluation Form Interpretation

The evaluation levels listed below and the evaluation rating procedures should be discussed thoroughly with your event director and the other judges to ensure complete and common understanding for judging consistency.

Level of Evaluation	Interpretation Level
Exceeds Expectations	Participant demonstrated the performance indicator in an extremely professional manner; greatly exceeds business standards; would rank in the top 10% of business personnel performing this performance indicator.
Meets Expectations	Participant demonstrated the performance indicator in an acceptable and effective manner; meets at least minimal business standards; there would be no need for additional formalized training at this time; would rank in the 70-89 th percentile of business personnel performing this performance indicator.
Below Expectations	Participant demonstrated the performance indicator with limited effectiveness; performance generally fell below minimal business standards; additional training would be required to improve knowledge, attitude and/or skills; would rank in the 50-69 th percentile of business personnel performing this performance indicator.
Little/No Value	Participant demonstrated the performance indicator with little or no effectiveness; a great deal of formal training would be needed immediately; perhaps this person should seek other employment; would rank in the 0-49 th percentile of business personnel performing this performance indicator.



PRINCIPLES OF HOSPITALITY AND TOURISM 2024

JUDGE'S EVALUATION FORM ASSOCIATION EVENT 2

Participant: _____

ID Number: _____

INSTRUCTIONAL AREA: Operations

Did the participant:		Little/No Value	Below Expectations	Meets Expectations	Exceeds Expectations	Judged Score
PERFORMANCE INDICATORS						
1.	Explain the nature of operations?	0-1-2-3-4-5	6-7-8-9-10	11-12-13-14	15-16-17-18	
2.	Describe health and safety regulations in business?	0-1-2-3-4-5	6-7-8-9-10	11-12-13-14	15-16-17-18	
3.	Maintain a safe work environment?	0-1-2-3-4-5	6-7-8-9-10	11-12-13-14	15-16-17-18	
4.	Explain routine security precautions?	0-1-2-3-4-5	6-7-8-9-10	11-12-13-14	15-16-17-18	
21st CENTURY SKILLS						
5.	Reason effectively and use systems thinking?	0-1	2-3	4-5	6-7	
6.	Communicate clearly?	0-1	2-3	4-5	6-7	
7.	Show evidence of creativity?	0-1	2-3	4-5	6-7	
8.	Overall impression and responses to the judge's questions	0-1	2-3	4-5	6-7	
TOTAL SCORE						