

Hospitality and Tourism

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Hospitality and Culinary Classrooms

- Access the [South Carolina COVID-19 resources](#)

Culinary - Food Preparation Labs

- Intentional, direct teaching of the food safety and sanitation standards using industry approved material to all students enrolled in FCS/Culinary Arts classes to prepare students to safely prepare food in classrooms, at home and in restaurants/food service operations.
Example: [ServSafe](#) has COVID-19 training and resources available
- Incorporate COVID 19 procedures into written lab procedures.
- Practice food safety (i.e. wash food, wear gloves, use correct cutting boards and prevent cross contamination) as normally expected.
- Demonstrate how to remove gloves in a safe and sanitary manner.
- Utilize the National Restaurant Association's free downloadable information [here](#).
- Disposable (one use) tasting spoons, plates, etc. should be used in all lab settings.
- Remove flatware from the individual kitchens to avoid the chance of using them for tasting by students.
- Remove flour, sugar, spices, etc. from individual kitchens and locate in a centralized space so use can be monitored.
- Start and end labs by washing hands, then sanitizing all work surfaces and equipment.
- Implement hand-washing policy to require two or more hand washes during lab. Students should stay in the lab area and not return to the desk or classroom area without changing gloves and washing hands.
- In addition to all classroom doorknobs, regularly disinfect cabinet and pantry doors and other high touch surfaces.
- Establish a work zone with equipment and/or work space assignments (minimum 2 linear feet per student of counter space)

Culinary - Food Preparation Labs (cont.)

- Communicate with custodial staff and find out what they are responsible for cleaning/sanitizing and how often this will happen.
- Sanitizer: post instructions for dilution or have a teacher mix. Students may be sensitive to sanitizer. Prevent use of sanitizer by students who are sensitive.
 - Provide a pail of sanitizer for each lab unit.
- Provide checklist for equipment sanitation: work surfaces, sinks including faucet and levers, stove dials and doors, refrigerator door handles. Sanitation to be completed prior to getting equipment and food/supplies.
- Use dishwasher or wash, rinse and sanitize all equipment prior to the end of class (follow ServSafe or Health Department Guidelines). Air dry equipment.
 - If hand mixers or blenders are used, the handles and controls should be sanitized before storage.
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- When possible, set up lab stations with only necessary equipment and premeasure ingredients. Limit student access to bulk ingredients such as flour and sugar.
- While not ideal, labs could be demonstrations by student teams or teacher-led demonstrations to limit the number of students in labs.
- Keep groups the same. Use smaller lab groups with clearly defined responsibilities for cleaning, gathering supplies, etc.
- Use disposable food service items (e.g. utensils, dishes). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher and sanitize.
- Separate sampling into individual portions before eating. Assign each student individual food portions to sample away from others.
- Consider lab products and if equipment should be shared (with sanitation between) or individually assigned. Sanitize all equipment before starting and at the end of the lab.
- Culinary Arts/Foods laboratories (countertops, stovetops and sinks) should be sanitized after use and/or between classes. Sanitation guidelines can be found [here](#).

Culinary - Food Preparation Labs (cont.)

- Students actively preparing food in a Culinary Arts or Foods Lab should wear the following safety attire at all times: foodservice disposable gloves, face covering, apron or chef's coat. Aprons, appropriate head covering and chef coats should be assigned to individuals and laundered after individual student use. These items should not be reworn by multiple students. Towels should be laundered after each lab. Ensure clean towels/aprons/potholders are handled with clean hands and wearing of a mask. At a minimum, provide plastic disposable aprons for students.
- Reduce the amount of paper handling. Laminate recipes or lab directions. If they need to be reused, sanitize them after use. Lab reports should be turned in electronically to reduce paper/writing utensil contact.
- Reduce recipes so less of a product is made.
- Culinary Arts/ Catering/School-based Enterprise: If food is offered at any event, have pre-packaged boxes or bags for each attendee instead of a buffet or family-style meal. Avoid sharing food and utensils and ensure the safety of children or guests with food allergies. Follow DHEC's restaurant guidelines.

Culinary Remote Learning

- Remote learning is occurring. Students enrolled in Culinary Arts may be preparing food lab experiences at home and should practice food safety (i.e. wash food, wear gloves, use correct cutting boards and prevent cross contamination) as normally expected. Clean and sanitize before and after all labs.
- If possible, provide pre-measured ingredients for students to take home to complete lab experiences with asynchronous learning experiences.

Tips for Changing your Traditional Classroom into a Distance Learning Hub

- Use this iCEV blog to find resources and suggestions to help Teachers And Students Adjust To A Distance-Learning Model.

SRLA Hospitality and Tourism COVID-19 Guidelines [here](#)

Restaurant Resources

- Download how Cintas can help your business prepare for COVID-19
- "Ready to Dine" sign for front door 8 1/2" x 11" size 11" X 17" size
- Ecolab Hospitality Resource Library for Foodservice Operations/Restaurants
- National Restaurant Association (NRA) Resources
- National Restaurant Association (NRA) COVID-19 Tips for Restaurants
- National Restaurant Association (NRA) Issue Brief on Families First Coronavirus Response Act
- Sell sealed containers of beer and wine for curbside/drive-thru pickup for off-premises consumption.
- Food Safety Facts about Covid-19
- Food Delivery Insurance Information
- South Carolina Department of Agriculture Covid-19 General Information

Hotel/Lodging Resources

- Hotel industry's Road Map to Recovery one-pager
- AHLA's letter to Congress concerning Hotel Industry Priorities for CARES 2.0
- Sample Waiver and Release of Liability By Hotel Guests Template
- AHLA Stay Safe, an enhanced standard of health and safety protocols
- Ecolab Hospitality Resource Library for Hotels
- American Hotel and Lodging Association (AHLA) Toolkit
- American Hotel and Lodging Association (AHLA) Guidance for Employers
- COVID-19 Historical Impact
- STR COVID-19 US and Canada Hotel Weekly Performance Analysis Webinars (registration required)

Consumer Resources

- VIDEO: Coronavirus Symptoms Day by Day
- South Carolina Emergency Management Division Resources
- Senator Graham and Senator Scott Coronavirus Resources
- Washington Post: What You Need to Know about Coronavirus
- EPA Releases List of Disinfectants to Use Against COVID-19
- Travel Information From the Centers for Disease Control (CDC)

Hospitality and Tourism Industry CDC Guidelines

- [Travel](#)
- [Travel during the COVID-10 Pandemic](#)
- [Know Your Travel Risk](#)
- [Travel Recommendations by Destination](#)
- [Know When to Delay your Travel to Avoid Spreading COVID - 19](#)
- [After Travel](#)
- [Employer Information for Hotels, Resorts, and Lodges](#)
- [Worker Safety and Support – Plan, Prepare, and Respond](#)
- [Personal and Social Activities](#)
- [Dr. Sheryl Kline and Jennifer Horney Tips for Hotel Managers, HospitalityNet](#)
- [COVID-19 Considerations for Animal Activities at Fairs, Shows, and Other Events | CDC](#)

Resources

- [SC Remote Learning](#)
- [Google Drive Resources provided by OCTE](#)
- [Hospitality and Tourism Webinar Recording](#) – May 29, 2020
- [KP Online Curriculum](#)
- [iCEV Multimedia](#)
Contact Glenn Perryman glenn.perryman@cevmultimedia.com
- [Coding Resources for Women at Every Stage of Their Career](#)

Our **curriculum** covers front-end and back-end technologies*, and you will gain the skills needed to become a full-stack web developer

- [South Carolina Impact on the Hotel Industry](#)

Statistics showing the impact to the hotel industry.

Hospitality (cont.)

- [S/P2 Culinary Arts](#)
S/P2 provides quality online training that educate students and employees to create safe, productive schools and workplaces, and tools to help career tech students find career opportunities with the right first employer.
- [Trident Technical College](#)
Free Courses for Hospitality and Tourism
- [ACF Online Learning Center](#)
Preview the courses, webinars and other content available on the ACF Online Learning Center. New offers are added monthly. Includes free content.
- [ACF Program Accreditation](#)
Postsecondary and Secondary Accreditation by American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) assures that a program is meeting at least a minimum of standards and competencies set for faculty, curriculum and student services.
- [Pedagogy Wheel 5.0](#) - Lesson Plan tool
The Pedagogy Wheel is a comprehensive online directory of apps for education, developed by Apple Distinguished Educators (ADEs) and is available in 19 languages.

Instructional Videos

- [American Culinary Federation Video Library](#)
- Chef Brian D. Peffley CEPC, CCE, AAC Pastry Art Instructor at the Lebanon County Career & Technology in Lebanon Pennsylvania
[Baking videos](#)
- [Sullivan University-Instructional Videos](#)
- [MSU Denver ProStart Video Library](#)

South Carolina Teacher Instructional Videos

- Chris Moree of Anderson Career & Technology Center submitted the [pasta video](#)!
- Tom Seidio of Blythewood High School submitted
[How to Prepare a Lobster](#)
[Pork Back Ribs:How to Cook](#) 🐷
- Eli Edwards of Golden Strip Career Center submitted

[Episode1_ChickenPiccata.mp4](#)

- Lawrence King of Aiken School District submitted [Coconut Cake](#)
- Alexis Lindsey of Pelion High - [Mongolian Beef](#)
- Chef Hawkes of Lancaster County Career Center
[Chocolate covered honeycomb](#)
[Lasagna](#)
- Aris Woodward – [Breakfast Sandwich](#)

Career and Technical Student Organization (CTSO)

- [Family, Career, and Community Leaders of America](#)
- [SkillsUSA](#)