Academy of Consumer Services, Hospitality, and Tourism
Preparing students to be College and Career Ready

Possible Certifications
- Certified Junior Culinarian
- Pastry Culinarian
- ServSafe Certification
- Certified Rooms Division Specialist
- National ProStart Certificate of Achievement
- Cosmetology or Barber License
- Salon Operator License

Possible Majors in Consumer Services, Hospitality, and Tourism
- Hospitality Management
- Food and Beverage Management
- Culinary Arts
- Cosmetologist
- Barber Stylist

Possible Careers in Consumer Services, Hospitality, and Tourism
- Food Services Manager
- Lodging Manager
- Professional Chef
- Hair Stylist
- Travel Agent
- Resort Manager

Program Feeder Sites
In school year 2013-14 the Academy of Consumer Services, Hospitality, and Tourism will be offered at the following high schools. The charts list the middle schools that feed into each high school. The Academy will only serve the boundary high school area.

Bladensburg High School
- Charles Carroll Middle School
- G. James Gholson Middle School
- Hyattsville Middle School
- William Wirt Middle School

DuVal High School
- G. James Gholson Middle School
- Kenmoor Middle School
- Thomas Johnson Middle School

Gwynn Park High School
- Accokeek Academy
- Gwynn Park Middle School

This academy is anticipated to open at Suitland High School in school year 2014-2015 and Crossland High School in school year 2016-2017.

College Credit
A student who successfully completes:
- Culinary Arts, Professional Cooking or Professional Baking/Pastry pathway in the Maryland ACF CTE Program of Study including:
  - Foundations of Professional Cooking (2 Credits)
  - Professional Cooking (2 Credits)
  - Professional Baking (2 Credits)
  - OR
  - Maryland CTE Program of Study in Food and Beverage Management/ProStart pathway including:
    - Food Service Professional I (1 Credit)
    - Food Service Professional II (1 Credit)
    - Food Service Professional Internship

For More Information:
Secondary School Reform (SSR)
Web Site: www1.pgcps.org/ssr
Follow us on Twitter: @PGCareerAcademy
Phone: 301-952-6042 Email: secondary.reform@pgcps.org

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Prince George's County Public Schools
www.pgcps.org
Academy Overview
The Academy of Consumer Services, Hospitality & Tourism introduces students to the concept of service as a critical component of a hospitality or tourism business. Students examine the environmental and socioeconomic impacts and interrelationships of tourism, as well as the transition to a greener tourism economy.

Students analyze both good and poor customer service in a variety of contexts and through various methods. Students explore communication skills and strategies, and they use a problem-solving perspective to understand barriers to communication and good service.

Programs of Study
The Academy of Consumer Services, Hospitality & Tourism features the following four programs of study:

- **Careers in Cosmetology**
  Cosmetology instruction and experiences include techniques of cutting and grooming hair; make-up artistry; nail care including new fashionable techniques; applying hair treatments such as shampooing, coloring, cold wave perms and relaxers; applying facial, scalp and skin care treatments; and operating, managing and owning a cosmetology services business. Students are required to earn 1500 clock hours and to take the Maryland State Board of Cosmetology examination. Upon passing the exam, students graduate as licensed professionals. Also, students will be required to purchase their own barbering and cosmetology kits, approximate costs are between $400 - $500.

  **Recommended Electives:** Advanced Placement Science courses, Anatomy and Physiology.

- **Culinary Arts**
  The Culinary Arts program of study includes an introduction to various food service careers. Students develop a broad understanding of American Culinary Federation (ACF) skills and competencies, practice the fundamental concepts and techniques of food preparation and professional industry standards, and demonstrate appropriate principles of cooking practices, safety and sanitation procedures, knife skills, and meal planning. Students will participate in a monitored work-based learning internship with a chef in the industry. Upon acceptance into the program students will be required to purchase specific materials such as a uniform, proper shoes, and trade tools.

  **Recommended Electives:** Accounting, Entrepreneurship, Financial Literacy for Teens, International Cuisine, Physics, Psychology.

- **Barbering & Hairstyling Careers**
  The Barbering program of study provides theoretical and practical skills necessary for students to become proficient in aspects of haircutting and styling, shaving, and permanent cold waving. Students are required to earn 1200 clock hours and take the Maryland State Board Barbering examination. Upon passing the exam, students graduate as licensed professionals.

  **Recommended Electives:** Advanced Placement Science courses, Anatomy and Physiology.

- **Tourism**
  Tourism features the following four programs of study:

  - **Academy of Consumer Services, Hospitality & Tourism**
    Raising Expectations • Expanding Opportunities • Enhancing Support

  - **Food and Beverage Management (ProStart)**

  - **Cosmetology**

  - **Food Service Management (ProStart)**

  "* denotes academic elective courses that must be taken in the specified subject area."