



# **Principles of Hospitality & Tourism (Proc 17)**

PRE-TEST/POST-TEST TEKS BLUEPRINT

# Pre-Test/Post-Test Development Overview

## TEKS Addressed Selection Process

The Texas Essential Knowledge & Skills (TEKS) included in the course pre-test and post-test were selected for their direct relevance to the course content. This selection process was guided by the goal of assessing learners' understanding of specific topics and skills that are integral to the course. As a result, TEKS related to general employability skills or broader topics were often excluded. This focus ensures that the assessments accurately measure students' mastery of the subject matter, allowing educators to gain a clear insight into areas where students excel or may need additional support. By concentrating on content-specific TEKS, the tests provide a more precise evaluation of the students' knowledge and understanding of the core material.

## Test Question Development Process

The questions created for the pre-test and post-test were designed using psychometric principles to ensure they are of high quality and fairness. This approach helps to accurately assess student understanding. These principles guide the development of questions to be reliable, valid, and free from bias, ensuring that they effectively measure the knowledge and skills the students are expected to acquire in the course.

## Principles of Hospitality & Tourism (Proc 17) Pre-Test/Post-Test TEKS Blueprint

Knowledge & Skills Statement	Student Expectation	iCEV Lesson Title
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(E) understand how scientific principles are used in the hospitality and tourism industry	Sanitation & Safety Practices in Hospitality & Tourism
(2) The student uses verbal and nonverbal communication to provide a positive experience for guests and employees. The student is expected to:	(B) practice customer service skills	Customer Service in the Hospitality & Tourism Industry
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(6) The student uses technology to gather information. The student is expected to:	(A) understand the need for computer applications to perform workplace tasks	Technology in the Hospitality & Tourism Industry
(6) The student uses technology to gather information. The student is expected to:	(B) recognize that types of computerized systems are used to manage operations and guest services in the hospitality and tourism industry	Technology in the Hospitality & Tourism Industry
(6) The student uses technology to gather information. The student is expected to:	(C) discuss why computerized systems are used in operations and guest services in the hospitality and tourism industry	Technology in the Hospitality & Tourism Industry
(8) The student explains how resources (employees, guests, and property) are managed to minimize losses or liabilities in the hospitality and tourism industry. The student is expected to:	(A) identify and explain job safety and security practices	Sanitation & Safety Practices in Hospitality & Tourism
(8) The student explains how resources (employees, guests, and property) are managed to minimize losses or liabilities in the hospitality and tourism industry. The student is expected to:	(B) recognize and implement the basics of sanitation	Sanitation & Safety Practices in Hospitality & Tourism
(8) The student explains how resources (employees, guests, and property) are managed to minimize losses or liabilities in the hospitality and tourism industry. The student is expected to:	(C) understand and demonstrate procedures for cleaning, sanitizing, and storing equipment and tools	Food Service Equipment
(8) The student explains how resources (employees, guests, and property) are managed to minimize losses or liabilities in the hospitality and tourism industry. The student is expected to:	(D) determine how environmental issues and trends affect the hospitality and tourism industry	Environmental Issues in the Hospitality & Tourism Industry
(10) The student demonstrates research skills applicable to the hospitality and tourism industry. The student is expected to:	(A) develop technical vocabulary of the hospitality and tourism industry	Travel & Tourism Industry
(10) The student demonstrates research skills applicable to the hospitality and tourism industry. The student is expected to:	(B) design a customized product for the hospitality and tourism industry	Technology in the Hospitality & Tourism Industry
(10) The student demonstrates research skills applicable to the hospitality and tourism industry. The student is expected to:	(C) identify local and regional trends and issues in the hospitality and tourism industry	Trends in the Hospitality & Tourism Industry
(11) The student understands the importance of customer service. The student is expected to:	(A) determine ways to provide quality customer service	Customer Service in the Hospitality & Tourism Industry
(11) The student understands the importance of customer service. The student is expected to:	(B) analyze how guests are affected by employee attitude, appearance, and actions	Customer Service in the Hospitality & Tourism Industry
(11) The student understands the importance of customer service. The student is expected to:	(C) examine different types of service across the industry	Customer Service in the Hospitality & Tourism Industry