



End of Course (EOC) Test Blueprints

Hospitality and Tourism

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THE OHIO STATE UNIVERSITY
CENTER ON EDUCATION AND
TRAINING FOR EMPLOYMENT



**Department
of Education**



About Test Blueprints

Test blueprints are created to provide guidance to Subject Matter Experts (SMEs) during the item writing phase of test development. In addition we believe that they can assist those instructors who did not participate in item writing (and administrators) to understand the broad content of the item bank. Items are formally allocated across a course outline in a three-step process*:

1. CETE psychometricians use a formula which assumes that all competencies within a course outline are *essential* and of equal importance to produce a suggested test blueprint for review by Ohio Department of Education program specialists and SMEs.
2. SMEs are formed into small groups during item writing and focus on writing a specific EOC test. Once in small groups, SMEs review the course outline and associated test blueprint and have the ability to make revisions/changes to the blueprint with a persuasive rationale based on their experience and expertise.
3. The blueprints created during small group work must be approved by the larger/full panel of SMEs attending an item writing workshop, which is the last step and produces the final blueprint which is summarized here.



Test blueprints can provide high-level guidance to instructors on preparing students for testing. It is important to keep in mind that the blueprint is a tool that is used when developing the test item bank during initial item writing and test creation. As with all tests, the End-of-Course test forms are a sample of the item bank.

Interpreting the Blueprints

Test blueprints display the total number of test items SMEs planned to write to a particular *outcome* (as designated in the course outline created by the Ohio Department of Education Office of Career-Technical Education or by a vendor). The blueprint describes the item bank which is the total pool of test items created. Final test forms of 40-items are created from the item bank.

*This process for producing test blueprints was implemented October 1, 2015. All tests created prior to this date were done so under a different blueprint process and therefore will not have these blueprint reports available.

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Baking and Pastry Arts

Subject Code: 330125

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 3. Safety and Sanitation		
3	Pathogens, Illnesses and Diseases	2.2
3.2	Personal Safety and Sanitation	7.5
3.3	Food Safety and Sanitation	9.7
3.4	Equipment Safety and Sanitation	8.6
Strand 4. Culinary Arts		
4.1	Culinary Industry Fundamentals	3.2
4.3	Ingredient Selection and Preparation	10.8
4.4	Food Staples and Sides Preparation	4.3
4.6	Food Presentation	4.3
Baking and Pastry Arts		
5.1	Baking and Pastry Science	7.5
5.2	Baking and Pastry Techniques	9.7
5.3	Breads	4.3
5.4	Specialized Decorating & Presentation	8.6
Strand 6. Nutrition Science and Management		
6.1	Food Science	3.2
6.3	Research for Recipe Development	7.5
Strand 7. Food Service Operations		
7.1	Purchasing & Inventory Management	7.5
7.2	Kitchen Management and Distribution	1.1



Catering and Banquet Service Operations

Subject Code: 330025

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Ops/21st Century Skills		
1.1	Employability Skills	1.3
1.2	Leadership and Communications	1.3
1.8	Operations Management	2.6
Strand 2. Experience Management		
2.3	Brand Positioning	1.2
2.6	Customer Services	9.9
2.7	People Management	14.9
Strand 3. Safety and Sanitation		
3.3	Food Safety and Sanitation	1.2
3.4	Equipment Safety and Sanitation	8.5
3.5	Site Safety and Sanitation	4.9
Strand 4. Culinary Arts		
4.6	Food Presentation	5.0
4.7	Beverage Preparation	8.8
4.8	Banquet and High-Volume Cookery	5.0
Strand 6. Nutrition Science & Management		
6.4	Menu Development	6.3
Strand 7. Foodservice Operations		
7.1	Purchasing and Inventory Management	4.9
7.2	Kitchen Management and Distribution	1.2
7.3	Dining Room Operations	7.4
Strand 8. Lodging Operations		
8.6	Property Sales	5.2
9.5	Event Planning	5.2
Strand 9. Travel & Tourism Operations		
9.6	Event Design	1.3
9.7	Event Set-up, Execution and Evaluation	3.9



Contemporary Cuisine

Subject Code: 330105

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Ops/21st Century Skills		
1.1	Employability Skills	3.2
1.2	Leadership & Communications	1.1
Strand 3. Safety and Sanitation		
3.2	Personal Safety & Sanitation	1.1
3.3	Food Safety & Sanitation	2.2
3.4	Equipment Safety & Sanitation	8.6
Strand 4. Culinary Arts		
4.1	Culinary Industry Fundamentals	5.4
4.2	Sandwiches & Appetizers	4.3
4.3	Ingredient Selection & Preparation	9.7
4.4	Food Staples & Sides Preparation	16.1
4.5	Meat, Poultry, & Seafood	9.7
4.6	Food Presentation	4.3
4.7	Beverage Preparation	7.5
Strand 6. Nutrition Science & Management		
6.1	Food Science	8.6
6.3	Research for Recipe Development	7.5
6.4	Menu Development	7.5
Strand 7. Foodservice Operations		
7.1	Purchasing & Inventory Management	3.2



Dining Room Service and Operations

Subject Code: 330110

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Ops/C21S		
1.1	Employability Skills	7.6
1.2	Leadership and Communications	3.8
1.3	Business Ethics and Law	3.8
1.5	Global Environment	2.5
1.10	Sales and Marketing	6.4
Strand 2. Experience Management		
2.2	Hospitality and Tourism Environment	6.3
2.6	Customer Service	12.6
Strand 3. Safety and Sanitation		
3.1	Pathogens, Illnesses and Diseases	2.6
3.2	Personal Safety and Sanitation	2.6
3.3	Food Safety and Sanitation	3.8
3.4	Equipment Safety and Sanitation	6.4
3.5	Site Safety and Sanitation	2.6
Strand 4. Culinary Arts		
4.1	Culinary Industry Fundamentals	2.6
4.3	Ingredient Selection and Preparation	2.6
4.4	Food Staples and Sides Preparation	2.6
4.6	Food Presentation	5.1
4.7	Beverage Preparation	9.0
Strand 5. Baking and Pastry Arts		
5.4	Specialized Decorating and Presentation	2.1
Strand 6. Nutrition Science-Management		
6.2	Nutritional Analysis	2.1
Strand 7. Foodservice Management		
7.2	Kitchen Management and Distribution	1.3
7.3	Dining Room Operations	11.4



Event and Food Planning

Subject Code: 330021

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Operations/21st Century Skills		
1.1	Employability Skills	8.3
1.2	Leadership and Communications	2.1
1.8	Operations Management	3.1
1.10	Sales and Marketing	4.2
Strand 2. Experience Management		
2.2	Hospitality and Tourism Environment	2.1
2.6	Customer Services	2.1
2.7	People Management	8.3
Strand 3. Safety and Sanitation		
3.5	Site Safety and Sanitation	5.2
Strand 4. Culinary Arts		
4.2	Sandwiches and Appetizers	1.0
4.3	Ingredient Selection and Preparation	3.1
4.4	Food Staples and Sides Preparation	5.2
Strand 6. Nutrition Science and Management		
6.4	Menu Development	4.2
Strand 8. Lodging Operations		
8.6	Property Sales	4.2
Strand 9. Travel and Tourism Operations		
9.1	Travel and Tourism Fundamentals	1.0
9.5	Event Planning	16.7
9.6	Event Design	16.7
9.7	Event Set-up, Execution and Evaluation	12.5



Front Office Management and Operations

Subject Code: 330030

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Operations/21st Century Skills		
1.1	Employability Skills	2.1
1.2	Leadership and Communications	4.2
1.6	Business Literacy	1.1
1.7	Entrepreneurship/Entrepreneurs	1.1
1.10	Sales and Marketing	1.1
Strand 2. Experience Management		
2.2	Hospitality and Tourism Environment	2.1
2.6	Customer Services	10.5
2.7	People Management	11.6
Strand 3. Safety and Sanitation		
3.4	Equipment Safety and Sanitation	4.2
3.5	Site Safety and Sanitation	10.5
Strand 7. Foodservice Operations		
7.3	Dining Room Operations	1.1
Strand 8. Lodging Operations		
8.1	Lodging Fundamentals	10.5
8.2	Guest Operations	14.7
8.3	Housekeeping Operations	12.6
8.4	Facilities Maintenance	5.3
8.5	Property Accounting	3.2
8.7	Property Management	4.2



Fundamentals of Food Production

Subject Code: 330100

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Ops/21st Century Skills		
1.1	Employability Skills	6.3
1.2	Leadership and Communications	6.3
1.3	Business Ethics and Law	6.3
1.4	Knowledge Management & IT	0.8
1.5	Global Environment	3.9
1.6	Business Literacy	1.6
1.8	Operations Management	2.3
Strand 2. Experience Management		
2.2	Hospitality and Tourism Environment	3.2
2.6	Customer Service	5.5
2.7	People Management	0.8
Strand 3. Safety and Sanitation		
3.1	Pathogens, Illnesses and Diseases	4.6
3.2	Personal Safety and Sanitation	5.4
3.3	Food Safety and Sanitation	7.0
3.4	Equipment Safety and Sanitation	7.7
3.5	Site Safety and Sanitation	1.5
Strand 4. Culinary Arts		
4.1	Culinary Industry Fundamentals	2.4
4.2	Sandwiches and Appetizers	2.4
4.3	Ingredient Selection and Preparation	8.0
4.4	Food Staples and Sides Preparation	9.6
4.5	Meat, Poultry, and Seafood	2.4
4.6	Food Presentation	2.4
4.7	Beverage Preparation	2.4
4.8	Banquet and High-Volume Cookery	3.2
Strand 7. Foodservice Operations		
7.1	Purchasing and Inventory	4.2



Hospitality Fundamentals

Subject Code: 330000

Outcome #	Outcome Name	% Approved by SMEs
Strand 1. Business Operations/21st Century Skills		
1.1	Employability Skills	11.6
1.2	Leadership and Communications	6.4
1.3	Business Ethics and Law	5.1
Strand 2. Experience Management		
2.1	Hospitality and Tourism Fundamentals	5.2
2.2	Hospitality and Tourism Environment	6.5
2.6	Customer Service	3.9
2.7	People Management	1.3
Strand 3. Safety and Sanitation		
3.1	Pathogens, Illnesses and Diseases	9.1
3.2	Personal Safety and Sanitation	6.5
3.3	Food Safety and Sanitation	15.5
3.4	Equipment Safety and Sanitation	2.6
3.5	Site Safety and Sanitation	16.8
Strand 4. Culinary Arts		
4.1	Culinary Industry Fundamentals	2.1
Strand 8. Lodging Operations		
8.1	Lodging Fundamentals	4.2
Strand 9. Travel and Tourism Operations		
9.1	Travel and Tourism Fundamentals	3.2



Hospitality Management

Subject Code: 330035

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Operations/21st Century Skills		
1.2	Leadership and Communications	3.2
1.3	Business Ethics and Law	1.1
1.4	Knowledge Management and Information Technology	5.3
1.6	Business Literacy	1.1
1.8	Operations Management	10.5
1.9	Financial Management	5.3
1.10	Sales and Marketing	5.3
1.11	Principles of Business Economics	1.1
Strand 2. Experience Management		
2.1	Hospitality and Tourism Fundamentals	2.1
2.2	Hospitality and Tourism Environment	1.1
2.3	Brand Positioning	4.2
2.4	Marketing Research	4.2
2.5	Brand Communications	6.3
2.7	People Management	15.8
Strand 3. Safety and Sanitation		
*3.5	Site Safety and Sanitation	6.3
Strand 6. Nutrition Science and Management		
*6.4	Menu Development	1.1
Strand 8. Lodging Operations		
8.4	Facilities Maintenance	3.2
8.5	Property Accounting	9.5
8.6	Property Sales	8.4
8.7	Property Management	4.2
Strand 9. Travel and Tourism Operation		
9.3	Travel Services and Operations	1.1



Restaurant Management

Subject Code: 330120

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Ops/21st Century Skills		
1.1	Employability Skills	3.2
1.2	Leadership and Communication	2.1
1.3	Business Law and Ethics	7.4
1.4	Knowledge Management & IT	2.1
1.6	Business Literacy	6.4
1.8	Operations Management	10.6
1.10	Sales and Marketing	7.4
1.11	Principles of Business Economics	8.5
Strand 2. Experience Management		
2.7	People Management	6.4
Strand 4. Culinary Arts		
4.1	Culinary Industry Fundamentals	1.1
4.3	Ingredient Selection and Preparation	6.4
4.4	Food Staples and Sides Preparation	4.3
4.5	Meat, Poultry, and Seafood	4.3
Strand 6. Nutrition Science & Management		
6.1	Food Science	3.2
6.2	Nutritional Analysis	4.3
6.4	Menu Development	6.4
Strand 7. Foodservice Operations		
7.1	Purchasing and Inventory Management	10.6
7.2	Kitchen Management and Distribution	2.1
7.3	Dining Room Operations	3.2



Travel and Adventure Planning

Subject Code: 330040

Outcome #	Outcome Name	% Items Approved by SMEs
Strand 1. Business Operations/21st Century Skills		
1.1	Employability Skills	10.5
1.2	Leadership and Communications	4.2
1.10	Sales and Marketing	6.3
1.11	Principles of Business Economics	2.1
Strand 2. Experience Management		
2.1	Hospitality and Tourism Fundamentals	4.2
2.2	Hospitality and Tourism Environment	2.1
2.3	Brand Positioning	6.3
2.4	Marketing Research	10.5
2.5	Brand Communications	6.3
2.6	Customer Services	5.3
Strand 9. Travel and Tourism Operations		
9.1	Travel and Tourism Fundamentals	12.6
9.2	Tourism Geography	10.5
9.3	Travel Services and Operations	10.5
9.4	Travel and Tourism Promotion	8.4

