



End of Course (EOC) Bank Blueprints

Hospitality

Table of Contents

Table of Contents.....	1
About Test Blueprints.....	2
Hospitality Fundamentals.....	3
Catering and Banquet Service Operations.....	4
Event and Food Planning.....	5
Front Office Management and Operations.....	6
Dining Room Service and Operations.....	7
Hospitality Management.....	8
Travel and Adventure Planning.....	9

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THE OHIO STATE UNIVERSITY
CENTER ON EDUCATION AND
TRAINING FOR EMPLOYMENT

Ohio | Department
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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 review the blueprint as a large group before item writing for a specific EOC test. There and in small groups, SMEs review the course outline and have the ability to make changes to the blueprint with a documented rationale based on their experience and expertise.
3. Any revisions during small group work must be approved by the larger panel of SMEs attending an item writing workshop, which is the last step and produces the final blueprint which is summarized in this document.



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). Blueprints describe the structure of 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 newer process for producing test blueprints was implemented October 1, 2015. Item banks created prior to this date were completed under a different blueprint process and therefore we are looking backward to provide the structure of the item bank. As revisions are completed for those career fields, for example Information Technology (2017-18), the blueprint process used will be the newer model.

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Hospitality Fundamentals

ODE Subject Code: 330000

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.1.	Employability Skills	12.09
1.2.	Leadership and Communications	4.40
1.3.	Business Ethics and Law	5.49
Strand 2. Experience Management		
2.1.	Hospitality and Tourism Fundamentals	6.59
2.2.	Hospitality and Tourism Environment	4.40
2.6.	Customer Services	4.40
2.7.	People Management	2.20
Strand 3. Safety and Sanitation		
3.1.	Pathogens, Illnesses and Diseases	10.99
3.2.	Personal Safety and Sanitation	6.59
3.3.	Food Safety and Sanitation	15.38
3.4.	Equipment Safety and Sanitation	2.20
3.5.	Site Safety and Sanitation	17.58
Strand 4: Culinary Arts		
4.1.	Culinary Industry Fundamentals	2.20
Strand 8: Lodging Operations		
8.1.	Lodging Fundamentals	2.20
Strand 9: Travel and Tourism Operations		
9.1.	Travel and Tourism Fundamentals	3.30



Catering and Banquet Service Operations

ODE Subject Code: 330025

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.8.	Operations Management	3.75
Strand 2. Experience Management		
2.6.	Customer Services	5.00
2.7.	People Management	12.50
Strand 3. Safety and Sanitation		
3.3.	Food Safety and Sanitation	2.50
3.4.	Equipment Safety and Sanitation	10.00
3.5.	Site Safety and Sanitation	6.25
Strand 4: Culinary Arts		
4.6.	Food Presentation	5.00
4.7.	Beverage Preparation	8.75
4.8.	Banquet and High-Volume Cookery	6.25
Strand 6: Nutrition Science and Management		
6.4.	Menu Development	7.50
Strand 7: Foodservice Operations		
7.1.	Purchasing and Inventory Management	6.25
7.2.	Kitchen Management and Distribution	1.25
7.3.	Dining Room Operations and Services	7.50
Strand 8: Lodging Operations		
8.6.	Property Sales	6.25
Strand 9: Travel and Tourism Operations		
9.5.	Event Planning	6.25
9.6.	Event Design	1.25
9.7.	Event Set-Up, Execution and Evaluation	3.75



Event and Food Planning

ODE Subject Code: 330021

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.1.	Employability Skills	5.44
1.2.	Leadership and Communications	2.72
1.8.	Operations Management	4.76
1.10.	Sales and Marketing	9.52
Strand 2. Experience Management		
2.2.	Hospitality and Tourism Environment	1.36
2.6.	Customer Service	5.44
2.7.	People Management	5.44
Strand 3. Safety and Sanitation		
3.5.	Site Safety and Sanitation	8.84
Strand 4: Culinary Arts		
4.2.	Sandwiches and Appetizers	1.36
4.3.	Ingredient Selection and Preparation	8.16
4.4.	Food Staples and Sides Preparation	11.56
Strand 6: Nutrition Science and Management		
6.4.	Menu Development	6.12
Strand 8: Lodging Operations		
8.6.	Property Sales	2.72
Strand 9: Travel and Tourism Operations		
9.1.	Travel and Tourism Fundamentals	0.68
9.5.	Event Planning	7.48
9.6.	Event Design	6.80
9.7.	Event Set-up, Execution and Evaluation	11.56



Front Office Management and Operations

ODE Subject Code: 330030

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.1.	Employability Skills	2.20
1.2.	Leadership and Communications	3.30
1.6.	Business Literacy	1.10
1.7.	Entrepreneurship/Entrepreneurs	1.10
1.10.	Sales and Marketing	1.10
Strand 2. Experience Management		
2.2.	Hospitality and Tourism Environment	1.10
2.6.	Customer Service	10.99
2.7.	People Management	8.79
Strand 3. Safety and Sanitation		
3.4.	Equipment Safety and Sanitation	4.40
3.5.	Site Safety and Sanitation	10.99
Strand 7: Foodservice Operations		
7.3.	Dining Room Operations	2.20
Strand 8: Lodging Operations		
8.1.	Lodging Fundamentals	10.99
8.2.	Guest Operations	13.19
8.3.	Housekeeping Operations	10.99
8.4.	Facilities Maintenance	9.89
8.5.	Property Accounting	3.30
8.7.	Property Management	4.40



Dining Room Service and Operations

ODE Subject Code: 330110

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.1.	Employability Skills	6.82
1.2.	Leadership and Communications	4.55
1.3.	Business Ethics and Law	4.55
1.5.	Global Environment	2.27
1.10.	Sales and Marketing	7.95
Strand 2. Experience Management		
2.2.	Hospitality and Tourism Environment	6.82
2.6.	Customer Service	10.23
Strand 3. Safety and Sanitation		
3.1.	Pathogens, Illnesses and Diseases	3.41
3.2.	Personal Safety and Sanitation	2.27
3.3.	Food Safety and Sanitation	4.55
3.4.	Equipment Safety and Sanitation	5.68
3.5.	Site Safety and Sanitation	2.27
Strand 4: Culinary Arts		
4.1.	Culinary Industry Fundamentals	2.27
4.3.	Ingredient Selection and Preparation	2.27
4.4.	Food Staples and Sides Preparation	3.41
4.6.	Food Presentation	5.68
4.7.	Beverage Preparation	7.95
Strand 5: Baking and Pastry Arts		
5.4.	Specialized Decorating and Presentation	2.27
Strand 6: Nutrition Science and Management		
6.2.	Nutritional Analysis	2.27
Strand 7: Foodservice Operations		
7.2.	Kitchen Management and Distribution	1.14
7.3.	Dining Room Operations	11.36



Hospitality Management

ODE Subject Code: 330035

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.2.	Leadership and Communications	3.23
1.3.	Business Ethics and Law	1.08
1.4.	Knowledge Management and Information Technology	6.45
1.6.	Business Literacy	1.08
1.8.	Operations Management	10.75
1.9.	Financial Management	5.38
1.10.	Sales and Marketing	5.38
1.11.	Principles of Business Economics	1.08
Strand 2. Experience Management		
2.1.	Hospitality and Tourism Fundamentals	1.08
2.2.	Hospitality and Tourism Environment	1.08
2.3.	Brand Positioning	3.23
2.4.	Marketing Research	4.30
2.5.	Brand Communications	5.38
2.7.	People Management	15.05
Strand 3. Safety and Sanitation		
3.5.	Site Safety and Sanitation	6.45
Strand 6. Nutrition Science and Management		
6.4.	Menu Development	1.08
Strand 8: Lodging Operations		
8.4.	Purchasing and Inventory Management	3.23
8.5.	Kitchen Management and Distribution	10.75
8.6.	Dining Room Operations	8.60
8.7.	Property Management	4.30
Strand 9: Travel and Tourism Operations		
9.3.	Travel Services and Operations	1.08



Travel and Adventure Planning

ODE Subject Code: 330040

Outcome #	Outcome Name	% Items In Bank
Strand 1. Business Operations/21st Century Skills		
1.1.	Employability Skills	10.53
1.2.	Leadership and Communications	4.21
1.10.	Sales and Marketing	6.32
1.11.	Principles of Business Economics	2.11
Strand 2. Experience Management		
2.1.	Hospitality and Tourism Fundamentals	4.21
2.2.	Hospitality and Tourism Environment	2.11
2.3.	Brand Positioning	6.32
2.4.	Marketing Research	10.53
2.5.	Brand Communications	6.32
2.6.	Customer Service	5.26
Strand 9: Travel and Tourism Operations		
9.1.	Travel and Tourism Fundamentals	12.63
9.2.	Tourism Geography	10.53
9.3.	Travel Services and Operations	10.53
9.4.	Travel and Tourism Promotion	8.42

