

Career/ Tech Ed Department

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Hospitality Management Teacher

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Hospitality Management Program link:

[https://
www.montgomeryschools
md.org/career-readiness/
plans/hospitality-
management.aspx](https://www.montgomeryschoolsmd.org/career-readiness/plans/hospitality-management.aspx)

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More info at:

<https://www.ibo.org/>

International Baccalaureate Career Related Pathway (IBCP)



Photo Courtesy of the International Baccalaureate

Hospitality Management



What Does the IBCP Enable Students To Do?

The CP enables students to:

- follow their chosen education and career pathways in life
- combine academic subjects with their personal and professional interests and skills
- engage in learning that makes a positive difference to their community
- think critically and creatively
- communicate clearly and effectively in a variety of situations
- work independently and in collaboration with others
- consider new perspectives and other points of view
- develop greater self-confidence and self-awareness
- demonstrate high levels of resilience and flexibility
- be internationally-minded and globally aware
- apply their knowledge to real-world scenarios and situations.

*According to IBO.org

Core Components of the IBCP

• **Personal and Professional Skills**
The goal of Personal and Professional Skills in the IB program is to help students develop better learning skills. These skills fall under categories of communication, social, self-management, research, and thinking.

• **Community and Service**
Students work with members of the community to satisfy local/global needs. This section of the core emphasizes the need to serve as contribution to academic value and career knowledge. Other characteristics that are developed through the Community and Service component include civic responsibility and social aptitude.

• **Language Development**
Language Development targets the oral, visual, and written abilities of a student. To develop their language skills, students participate in a monitored self-directed study. IBCP students are required to keep track of their progress in a language portfolio

• **The Reflective Project**
An in-depth investigation focused on an ethical dilemma within the career study that combines knowledge gained from IBDP courses, sections of the CP core and other career-related work.
- The Reflective Project must contain:
• Awareness of ethical consequences on the community
• An explanation showing knowledge and understanding of the issue chosen
• Research and evaluation of evidence and differing viewpoints
• Valid citations and bibliography
• A word limit of 3,000 words

The Food and Hospitality Pathway

Students in the IBCP Food and Hospitality Programme must:

- ♦ Take at least two IB classes (**one must be over the course of two years**)
- ♦ Complete a career pathway program
- ♦ Complete the core components

Food and Hospitality Career Pathway Program:
[INTERNATIONAL CULTURES AND CUISINES](#) A/B Prerequisite: 4630 prerequisite for 4640 [4630/4640](#) 5 SSL 0.5 credit
[International Cultures and Cuisines](#) examines the emphasis on food as it relates to the culture of other countries or cultural groups in the United States. Workforce trends, career paths, and postsecondary requirements are examined.

[CULINARY ESSENTIALS](#) A/B Prerequisite: 4630 and 4640 prerequisite for 4825, and 4825 prerequisite for 4826 [4825/4826](#) 0.5 credit

Students refine their culinary and food-service skills in a laboratory setting and build important skills for postsecondary education and careers. Attention is given to all aspects of careers in the hospitality industry.

[INTERNSHIP, HUMAN AND CONSUMER SERVICES, HOSPITALITY AND TOURISM](#) Prerequisite: International Cultures and Cuisines A/B and Culinary Essentials A/B [4816](#) 0.5 credit Students apply knowledge and skill sets acquired in their programs of study to an authentic internship. Collaborating with professionals and mentors in the related career field, students participate in program-specific learning, leadership seminars, networking opportunities, and relevant workplace experiences. This course code can be repeated to fulfill the 2.0 credit minimum requirement.

[Certifications and College Credit](#)

[Certification](#)

National ProStart Certificate of Achievement - Students must pass the Level I and Level II end-of-course exams and complete the 400 hour work-based learning (WBL) requirements.

**Descriptions taken from the WMHS 2019 Course Offerings*

