

Hospitality Bridge Curriculum

Social Studies Resources

Outcome #1

Farm to Table Movement

The farm to table movement is about bringing fresh food straight from local farms to our tables. This idea is becoming popular in many places. People love it because it means eating fresh and healthy food. When we buy food from local farmers, it usually tastes better. This is because the food is fresh and not from far away.

Farmers grow fruits, vegetables, and herbs. They also raise animals like cows, chickens, and pigs. They use good farming methods, so the food is safe and full of flavor. When food travels a short distance, it keeps more of its nutrients. This is great for our health.

Many restaurants join the farm to table movement. Chefs like to buy fresh ingredients to cook tasty meals. They meet and work with local farmers. This way, they know how the food is grown. They can be sure it is of good quality. When you visit a farm to table restaurant, you eat delicious, fresh food.

Farmers' markets are popular too. People visit these markets to buy fresh produce directly from farmers. They can talk to the farmers and learn about the food. It's a fun way to shop and support local businesses.

Eating farm to table helps the environment too. It uses less fuel because the food does not travel far. This is good for the planet. It also helps local farmers earn a living.

The farm to table movement is more than just food. It connects people and helps communities grow. It's a healthy and sustainable way to eat. Many people enjoy this way of living, knowing they are supporting local farmers and eating fresh food.

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Farm to Table Comprehension Questions

Multiple-Choice Questions

1. What is the farm-to-table movement about?

- A. Buying food from other countries
- B. Getting fresh food from local farms
- C. Eating only in big restaurants
- D. Buying frozen food

2. Why do people like farm-to-table food?

- A. It is always the cheapest
- B. It is fresh and healthy
- C. It lasts for many months
- D. It comes in boxes

3. Why do chefs work with local farmers?

- A. They want food grown far away
- B. They want to make sure the food is good
- C. They like to buy old food
- D. They do not like fresh food

4. What can people do at a farmers' market?

- A. Ride a tractor
- B. Buy fresh food and talk to farmers
- C. Watch TV
- D. Go to school

5. How does farm-to-table help the environment?

- A. Food travels a long way
- B. It uses less fuel because food does not travel far
- C. It makes more trash
- D. It needs more trucks

Short-Answer Questions

1. Why does food taste better when it comes from a local farm?
2. What kinds of foods do farmers grow or raise?
3. Why do restaurants like buying food from local farmers?
4. Why do people enjoy going to farmers' markets?
5. How does buying local food help farmers?

Vocabulary Practice

Match each word to the correct meaning.

Words:

- 1. Local
- 2. Fresh
- 3. Produce
- 4. Ingredients
- 5. Farmers

Meanings:

- A. People who grow food
- B. Food like fruits and vegetables
- C. Close to where you live
- D. Food that is new and not old
- E. The foods needed to make a meal

True or False

1. Farm-to-table food comes from local farms.
2. Fresh food often has more nutrients.
3. Farmers' markets are only for farmers.
4. Chefs like to know where their food comes from.
5. Buying local food helps the planet.

Discussion Prompts

1. Would you like to eat at a farm-to-table restaurant? Why or why not?
2. How can buying local food help your community?
3. What fresh foods do you like to eat? Describe why you like these foods.
4. Why is it important to know where your food comes from?

Seasonal Ingredients

Season: _____

Ingredients	Fruit	Vegetables	Meat	Cheese	Herbs	Sources

Seasonal Produce and Meat in Illinois

WINTER	SPRING
SUMMER	FALL

Farmer's Market Visit

Name of Market _____

Date of Visit _____

Questions	Answers
Name of Vendor	
Location of farm or farmer's market (city and/or address)	
What does the farmer produce? (Fruit, vegetables, meat, cheese, herbs, honey, etc.)?	
How far is the market from your town or home? (Mileage)	
Additional question	
Additional question	
Additional question	

Outcome #2

Jose Andres and World Central Kitchen (WCK) Video Worksheet

Who started WCK?	
What is WCK's Mission?	
Two countries served by WCK: Two U.S. states served by WCK:	
What year did WCK begin? WCK began in response to what disaster?	
In addition to providing meals and water, how else does WCK serve communities?	
According to Chef Andres, what is a plate of food served by WCK?	
Does WCK demonstrate philanthropy? Yes. How? No. Why not?	

Outcome #2

Chef Jose Andres and World Central Kitchen

Chef Jose Andres is a famous chef known for his big heart and love for helping people. He was born in Spain, but now he lives in the United States. He has cooked in many famous restaurants and has even appeared on TV. But one of the biggest things Chef Jose Andres is known for is the World Central Kitchen, a charity he started to help feed people in need.

World Central Kitchen (WCK) was founded in 2010. Chef Jose Andres started this organization after a terrible earthquake hit Haiti. He wanted to do something to help the people who lost their homes and were hungry. Since then, WCK has helped millions of people in different countries when disasters happen. They provide meals to people who have lost everything and need food to survive.

The idea behind WCK is simple but very powerful. When a disaster like a hurricane, earthquake, or flood happens, people sometimes lose their homes and stores where they can buy food are often destroyed or closed. WCK brings in food, cooks meals, and gives them to the people who need them. They try to make food that is healthy and tastes good, so it can give people hope and strength during tough times.

One of the amazing things about WCK is how quickly they work. When a disaster strikes, they try to set up kitchens right away so people don't have to wait for food. They also try to hire local cooks and buy local food when they can. This helps the community by providing jobs and supporting local farmers and businesses.

Chef Jose Andres has received many awards for his work, but he always says that the most important thing is helping people. He believes that everyone deserves not only to eat but to eat well. This is why he works so hard to make sure WCK can help as many people as possible.

In addition to his work with WCK, Chef Jose Andres also teaches about the importance of good food and healthy eating. He wants to inspire others to help their communities and support those in need. Through his work, Chef Jose Andres shows that one person can make a big difference in the world by caring for others and using their skills to help those in crisis.

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Chef Jose Andres and World Central Kitchen

(questions to accompany the text)

Answer the following questions using complete sentences.

1. What is Chef Jose Andres known for besides cooking in famous restaurants?
2. Why did Chef Jose Andres decide to start World Central Kitchen?
3. How does World Central Kitchen help people when disasters happen?
4. What does World Central Kitchen do to support local communities during disasters?
5. Why is it important that World Central Kitchen sets up kitchens quickly after a disaster?
6. What does Chef Jose Andres believe everyone deserves to have?
7. How does Chef Jose Andres try to inspire other people?
8. What types of disasters does World Central Kitchen respond to?
9. Where was Chef Jose Andres born, and where does he live now?
10. What does Chef Jose Andres say is the most important thing about his work?

Chef Jose Andres and World Central Kitchen Reading Answer Key

1. Chef Jose Andres is known for starting World Central Kitchen, a charity that helps feed people in need.
2. Chef Jose Andres decided to start World Central Kitchen after a terrible earthquake hit Haiti because he wanted to help the people who lost their homes and were hungry.
3. World Central Kitchen brings in food, cooks meals, and gives them to people who have lost everything and need food to survive after disasters.
4. World Central Kitchen supports local communities by hiring local cooks and buying local food when they can, which provides jobs and supports local farmers and businesses.
5. It is important that World Central Kitchen sets up kitchens quickly after a disaster so people don't have to wait for food.
6. Chef Jose Andres believes that everyone deserves not only to eat but to eat well.
7. Chef Jose Andres tries to inspire other people by teaching about the importance of good food and healthy eating and by showing that one person can make a big difference by caring for others.
8. World Central Kitchen responds to disasters like hurricanes, earthquakes, and floods.
9. Chef Jose Andres was born in Spain, but now he lives in the United States.
10. Chef Jose Andres says that the most important thing is helping people.

Community Food Banks and Meals

Organization	Contact Information (address, phone, email)	Days & Times of Operation	Types of Services (groceries, meals, children, adults)	Volunteer Opportunities

Outcome #3

Labor Unions in the United States

Labor unions have played an important role in American history for more than a century. A labor union is an organization of workers who join together to protect their rights and improve their working conditions. Before unions existed, many workers faced serious problems in their jobs.

In the late 1800s, factories were growing rapidly across the United States. Workers often had to work twelve to sixteen hours a day, six or seven days a week. The pay was very low, and the conditions were frequently dangerous. Children as young as five or six years old worked in factories and mines instead of going to school. There were no laws to protect workers from these situations.

Workers began to realize that they could achieve more if they worked together. The first major labor unions started to form in the 1860s and 1870s. One of the earliest was the Knights of Labor, which welcomed all workers regardless of their job, race, or gender. However, this union struggled to maintain its power and eventually became less significant.

The American Federation of Labor, or AFL, was founded in 1886 and became much more successful. This organization focused on skilled workers and fought for better wages, shorter working hours, and safer workplaces. Samuel Gompers led the AFL for nearly forty years and helped it grow into a powerful force.

The early 1900s brought both progress and conflict. Workers organized strikes to demand better treatment, but companies often fought back aggressively. Sometimes the government even sent police or soldiers to stop the strikes. Despite these challenges, unions continued to grow.

A major turning point came during the 1930s. The Great Depression had caused terrible unemployment and poverty. President Franklin Roosevelt supported new laws that protected workers' rights to form unions and bargain with their employers. The Congress of Industrial Organizations, or CIO, was created in 1935 to represent factory workers in industries like steel and automobiles.

After World War II, unions reached their peak membership. By the 1950s, about one-third of American workers belonged to unions. They had successfully won important benefits such as health insurance, retirement plans, and paid vacations.

Today, union membership has declined significantly, but labor unions still represent millions of workers and continue to influence American workplace standards and labor laws.

Labor Unions in American History Comprehension Questions

Part 1: Vocabulary Practice

Match the word to the correct meaning:

- | | |
|--------------|--|
| ___ Union | a. Extra things workers get, like health insurance |
| ___ Strike | b. Money workers earn for their jobs |
| ___ Factory | c. Workers stopping work to demand change |
| ___ Wages | d. A place where goods are made |
| ___ Benefits | e. A group of workers joining together |

Part 2: Multiple Choice

1. What is a labor union?

- a. A group of factory owners
- b. An organization of workers who work together
- c. A type of government office
- d. A business that hires workers

2. How many hours a day did many workers work in the late 1800s?

- a. 6–8 hours
- b. 8–10 hours
- c. 12–16 hours
- d. Less than 6 hours

3. Which group welcomed workers of all jobs, races, and genders?

- a. AFL
- b. CIO
- c. Knights of Labor
- d. Congress

4. Who led the American Federation of Labor (AFL) for many years?

- a. Franklin Roosevelt
- b. Samuel Gompers
- c. Abraham Lincoln
- d. Henry Ford

5. When did unions have the most members?

- a. 1860s
- b. 1900s
- c. 1930s
- d. 1950s

Part 3: Short Answer Questions

1. Name two problems workers faced before labor unions existed.

2. Why did workers decide to form unions?

3. What did the AFL fight for? (List at least two items)

4. What happened during the Great Depression that helped unions grow?

5. Are labor unions still around today, yes or no? Explain your answer in one sentence:

Part 4: Put Events in Order

Number the events from 1 (first) to 5 (last).

- ___ Unions reached their highest membership
- ___ Workers formed early labor unions
- ___ Factories had long hours and unsafe conditions
- ___ New laws protected workers' rights
- ___ Union membership began to decline

Discussion Questions

Why do you think factory owners did not want unions at first?

How do you think life was different for children who had to work instead of going to school?

Which change brought by unions do you think was the most important? Why?

Do you know anyone today who belongs to a union? What do they do?

Think and Discuss

How might working together help people solve problems at work or in life?

Why do you think union membership has gone down even though unions helped workers in the past?

If labor unions had never existed, what might jobs be like today?

Should workers still need unions today? Why or why not?

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Outcome #3

Comprehension Questions Answer Key

Part 1: Vocabulary

Answer Key: 1-e, 2-c, 3-d, 4-b, 5-a

Part 2: Multiple Choice:

1. b 2. c 3. c 4. b 5. D

Part 3: Short answer:

1. Long hours, long work weeks, dangerous conditions, low pay, child labor)
2. Gain safer conditions, better pay, shorter work days. Workers realized they could achieve more working together
3. Better wages, shorter working hours, safer workplaces
4. President Franklin Roosevelt supported new laws that protected workers' rights to form unions and bargain with their employers. The Congress of Industrial Organizations, or CIO, was created in 1935 to represent factory workers in industries like steel and automobiles.
5. Yes.

Part 4: Put Events in Order:

4, 2, 1, 3, 5

Part 5: Discussion Questions

Students will have a variety of answers

Part 6: Think and Discuss:

Students will have a variety of answers

Outcome 4

Tipping Cultures Around the World

When you finish a meal at a restaurant in the United States, you usually leave a tip. Most Americans tip between 15 and 20 percent of the total bill. Some people even tip more if the service was really good. But did you know that tipping culture is very different in other parts of the world?

In the United States, tips are extremely important because many restaurant workers don't earn much money. Their regular pay is often quite low, so they depend on tips to make enough money to live. If you don't leave a tip, the server might think you didn't like the service. For many Americans, tipping is not optional—it's expected.

However, in many European countries, the situation is completely different. In places like France, Italy, and Spain, restaurant workers get a higher regular salary. A service charge is usually already included in your bill, so you don't need to leave extra money. Of course, you can leave a small tip if you want to, but nobody will be upset if you don't. People might just round up the bill or leave a few coins.

Japan has a very interesting tipping culture. In fact, if you try to tip someone in Japan, they might feel confused or even insulted. Japanese culture values excellent service as part of the job, not something that needs extra payment. Workers take pride in doing their job well without expecting tips.

In some countries like Australia and New Zealand, the tipping system is somewhere in the middle. Workers earn a fair wage, so tipping isn't required. But it's becoming more common in tourist areas or fancy restaurants. People might leave around 10 percent if they're happy with the service.

So why are these differences so big? It comes down to how each country pays workers and what people think is polite. In the United States, tipping became a way for restaurant owners to pay workers less. In other countries, laws require employers to pay better wages.

If you travel to different countries, it's a good idea to learn about local tipping customs. What seems normal in one place might seem rude or strange in another. Understanding these differences helps you respect local culture and avoid awkward situations.

World Mercator Projection Map with Country Outlines



Tipping Cultures Around the World

I. Multiple Choice

1. In the United States, how much do most people usually tip?
 - A. 5–10 percent
 - B. 10–15 percent
 - C. 15–20 percent
 - D. 25–30 percent
2. Why are tips especially important for restaurant workers in the United States?
 - A. Food is very expensive
 - B. Tips are required by law
 - C. Workers depend on tips because their base pay is low
 - D. Customers enjoy tipping
3. What is usually included in restaurant bills in many European countries?
 - A. Dessert
 - B. A service charge
 - C. Entertainment fees
 - D. Taxes only
4. How might a worker in Japan feel if you try to give them a tip?
 - A. Happy
 - B. Thankful
 - C. Confused or insulted
 - D. Excited
5. Where is tipping "somewhere in the middle"?
 - A. Japan
 - B. The United States
 - C. France and Spain
 - D. Australia and New Zealand

II. True or False

1. ___ Tipping is optional and uncommon in the United States.
2. ___ In Europe, restaurant workers usually earn higher regular salaries.
3. ___ In Japan, tipping is a way to reward excellent service.
4. ___ Tipping is now more common in tourist areas of Australia and New Zealand.
5. ___ Tipping customs are the same all over the world.

III. Short Answer

1. Why might an American server feel unhappy if a customer does not leave a tip?
2. What do people often do instead of tipping in some European countries?
3. Why doesn't tipping fit well with Japanese culture?
4. According to the reading, what causes differences in tipping customs between countries?

IV. Discussion Questions

1. Do you think tipping is fair for workers and customers? Why or why not?
2. If you were traveling to another country, how would you prepare to follow local customs like tipping?

Tipping Cultures Around the World – Answer Key

I. Multiple Choice

1. C. 15–20 percent
2. C. Workers depend on tips because their base pay is low
3. B. A service charge
4. C. Confused or insulted
5. D. Australia and New Zealand

II. True or False

1. False
2. True
3. False
4. True
5. False

III. Short Answer – Sample Answers

1. Because American servers rely on tips to earn enough money, not receiving a tip may suggest dissatisfaction.
2. They may round up the bill or leave a few coins.
3. Japanese culture views good service as part of the job and not something that should receive extra payment.
4. Differences come from how workers are paid and what is considered polite in each culture.

IV. Discussion Questions (Answers Will Vary)

Student responses will vary. Encourage thoughtful discussion supported by examples from the reading or personal experience.

Outcome # 5

Shark Tank Worksheet (video)

	Answers
Name of product?	
Problem?	
Product/Solution?	
Claim?	
Product uses?	
How does the contestant end her pitch?	
Characteristics / Personality of the contestant?	
Were you convinced by the product? Why or why not?	

Outcome # 5

Menu Item Pitch

Team

Members _____

Complete the Pitch Sheet with information from the Team's Pitch.

Presentation Information	
Title slide information	
Name of menu item	
Problem / Why is the new menu item needed?	
Solution / How will the new menu item improve the menu?	
Product description	
Customer description	
How will the menu item appeal to the customer base?	

How is the item better than other items on the menu?	
One sentence summary about the appeal and advantages of the new item.	
Were you convinced by the product? Why or why not?	
Team Presentation	
Did the Team Members: • Greet and introduce themselves • Make eye contact • Show enthusiasm • Smile • Say, "Thank you"	

Outcome #6

Source:

https://thedigestonline.com/wp-content/uploads/2024/09/food-waste_infographic-1-scaled-1.jpg

RESTAURANT FOOD WASTE BY THE NUMBERS

A TYPICAL AMERICAN
RESTAURANT
THROWS OUT
APPROXIMATELY

85%
OF FOOD
THAT
ISN'T
USED.



IN ONE YEAR, THE
RESTAURANT INDUSTRY
IS ESTIMATED TO
GENERATE MORE THAN

11
MILLION
TONS
OF
WASTE.



For every meal
served in a restaurant,
A **½ POUND** OF
WASTE IS CREATED.



The average fast food
restaurant accumulates
200,000 POUNDS OF
FOOD WASTE PER YEAR.



A single restaurant
can produce up to
75,000 POUNDS OF
FOOD WASTE A YEAR.

ON AVERAGE, RESTAURANTS WOULD SAVE
\$7 IN OPERATING COSTS
FOR EVERY \$1 INVESTED
IN PROGRAMS TO REDUCE FOOD WASTE.



15% OF ALL THE FOOD
THAT ENDS UP IN LANDFILLS COMES FROM RESTAURANTS.

95% OF A RESTAURANT'S FOOD WASTE
COULD BE EITHER RECYCLED OR
COMPOSTED



Outcome 6

Restaurant Food Waste Infographic

Instructions: Use the information in the infographic to answer the questions. You will need to use outside sources for some answers.

1. How much unused food does a typical American restaurant throw out?
2. What is the estimated amount of food waste generated by the restaurant industry in one year?
3. What percentage of landfill waste is generated by restaurants?
4. How much waste is created for every meal served in a restaurant?
 - a. If a restaurant serves 100 meals in one day, how much waste is created on that one day?
 - b. How much waste is created in one month?
 - c. How much waste is created in one year?
5. Approximately how much food waste is generated per year by fast food restaurants?
 - a. What is the approximate number of fast-food restaurants in your city/town?
 - b. Using the statistics from the infographic, how much food waste is generated by fast-food restaurants in your town/city in one year?

6. According to the infographic, how much waste can one restaurant generate in one year?
 - a. What is the number of restaurants in your city/town?
 - b. Using the statistics from the infographic, how much waste do restaurants in your city/town generate?
7. What are some reasons why restaurants might choose not to lessen food waste?
8. What is composting? Do you think composting restaurant food waste is a good idea? Why or why not?
9. What are some other ways you think restaurant food waste could be lessened or eliminated?
10. What is an action step you could take to help eliminate restaurant food waste?

Outcome 6

Restaurant Food Waste

Have you ever wondered what happens to all the food that restaurants don't serve? The amount of food waste in restaurants is a serious problem, and it's bigger than most people think.

First, why do restaurants throw away so much food? One major reason is that many restaurants want to offer large portions to their customers. When people can't finish their meals, the extra food often goes into the trash. Another reason is that restaurants need to prepare food in advance, but they can't always predict how many customers will come. If they make too much, the extra food gets wasted.

What kind of food do restaurants waste the most? Fresh vegetables and fruits go bad quickly, so they often end up in the garbage. Bread and baked goods also have a short shelf life. Additionally, many restaurants throw away perfectly good food just because it doesn't look perfect or because it's close to its expiration date.

How much money do restaurants lose because of food waste? The answer might surprise you. Some studies show that restaurants can lose thousands of dollars every month just from throwing food away. This money could be used to pay workers better or improve the restaurant.

What can restaurants do to reduce food waste? They can donate extra food to local food banks or homeless shelters. Many cities now have programs that pick up unused food and give it to people who need it. Restaurants can also compost food scraps instead of sending them to landfills.

How does food waste affect the environment? When food rots in landfills, it produces methane, a gas that contributes to climate change. Additionally, all the water, energy, and resources used to grow and transport that food are wasted too.

What role do customers play in restaurant food waste? Diners can ask for smaller portions or take leftovers home in containers. Some people feel embarrassed to ask for a doggy bag, but it's a smart choice that helps reduce waste.

Can technology help solve this problem? Yes, some restaurants now use special apps that track their inventory and help them order the right amount of food. Other apps connect restaurants with customers who can buy excess food at a discount before it goes bad.

Why should we care about this issue? Food waste affects everyone because it impacts our environment and our communities. When restaurants waste less food, they save money, help people in need, and protect the planet.

What can you do to help? Next time you eat at a restaurant, think about ordering only what you can eat, and don't be afraid to take your leftovers home.

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Outcome 6

Restaurant Food Waste Discussion Questions

1. How much food do you usually leave on your plate when you eat out?
2. Why do you think restaurants throw away so much food?
3. What could restaurants do differently to reduce the amount of wasted food?
4. Who do you think is responsible for fixing the food waste problem — customers or owners? Why do you think that?
5. What would happen if restaurants only cooked exactly what people ordered?

Outcome 6

**Restaurant Interviews
Note Sheet**

Title and

Presenter: _____

Date of interview	
Restaurant and type of restaurant	
Menu items	
Interview Question	
Interview Question	
Interview Question	

Outcome 7

What is Sustainable?

Definition of 'Sustainable'

Instructions: Answer the questions below

What is Sustainable Hospitality?	
What items, technology, or processes have you encountered in the hospitality industry (hotels, restaurants, airlines, etc.) that you would consider “sustainable?”	

Do sustainability practices in the Hospitality Industry matter to you as a customer or guest? Why or why not?	
Think about a career in the Hospitality Industry. Would sustainability practices matter to you in choosing a hotel or restaurant to work in? Why or why not?	

Outcome 7

Sustainable Practices in the Hospitality Industry

Instructions: Watch the video and answer the questions.

Sustainable Hospitality

1. What is Sustainable Hospitality?

2. Give some examples from the video of sustainable hospitality initiatives:

Hotels

1. List at least two initiatives hotels are taking to be sustainable, and give at least one example to support each answer.
 - a.

Example:

b.

Example:

Restaurants

Farm-to-Table is a sustainable initiative restaurants are taking. What is Farm-to-Table?

1. List at least two other sustainable initiatives restaurants are taking and give at least one example of each.
 - a.

Example:

b.

Example:

2. Describe customers that would eat at a restaurant with sustainable practices:

Airlines

What is one sustainable initiative airlines are taking?

How is this initiative an example of sustainability?

Technology

Give at least two examples of how technology is helping the hospitality industry become sustainable:

- 1.

- 2.

According to the video, why should hospitality businesses invest in sustainable practices?

- 1.

- 2.

- 3.

4.

Outcome 8

Community-Based Tourism

Community-based tourism is a way of traveling where local people are in charge of tourism in their area. Instead of large companies running hotels and tours, the community plans and manages activities for visitors. This helps local people earn money and protect their culture and environment.

For example, visitors may stay in small family homes, eat local food, and take part in activities like cooking, fishing, or farming. Tourists learn about daily life in the community, while the community shares its traditions and stories. This creates a more meaningful and respectful experience for everyone.

A good example of community-based tourism can be found in Costa Rica. In some rural villages, families welcome visitors into their homes. Tourists can learn how to grow coffee, cook traditional meals, and explore nearby forests with local guides. The money from tourism goes directly to the community, helping to support schools, health care, and small businesses.

Community-based tourism also helps protect nature. Many communities work to take care of forests, rivers, and wildlife. They know these natural resources are important for their future. By protecting the land, they can continue to welcome visitors for many years.

This type of tourism can improve life in the community. It can create jobs and build pride among community members. People feel proud to share their culture and way of life.

However, community-based tourism needs good planning. People in the community must work together and make decisions carefully. Visitors should also be respectful and willing to learn.

Community-based tourism is a positive way to travel. It supports local people, protects the environment, and helps visitors learn about new cultures.

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Outcome 8

Community-Based Tourism Comprehension Questions

1. What is community-based tourism?
 - a) Travel planned by big companies
 - b) Travel managed by local people
 - c) Travel only in cities

2. Who is in charge of community-based tourism?

3. Name two activities tourists might do in community-based tourism.
 - 1.

 - 2.

4. How does community-based tourism help local people?

5. What country is given as an example in the passage?

6. In Costa Rica, where do visitors often stay?
 - a) Large hotels
 - b) Family homes
 - c) Airports

7. What can tourists learn in Costa Rica?

8. How does community-based tourism help the environment?

9. Why is planning important for community-based tourism?

10. What should visitors do when they travel in these communities?

11. Would you like to try community-based tourism? Why or why not?

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Community-Based Tourism: Answer Key

1. b) Travel managed by local people
2. Local people / the community
3. Answers may vary. Examples:
 1. Cooking
 2. Fishing or farming
4. It helps them earn money and support services like schools and health care.
5. Costa Rica
6. b) Family homes
7. Answers may vary. Examples:

Growing coffee, cooking traditional meals, exploring forests
8. It helps protect forests, rivers, wildlife, and natural resources.
9. Planning helps the community work together and protect their traditions.
10. Visitors should be respectful and willing to learn.
11. Answers will vary.

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Outcome 8

Sustainable Thailand: Community-Based Tourism and Conservation

Where in Thailand is this community located? (give the province and the village)	
What type of forest is mentioned in the video?	
The forest is compared to what in the video?	
What types of food are found in the forest?	
How do community members use natural resources?	
What jobs can be created through the conservation of the forest?	
How do tourists participate in village life?	
What religions are represented in the community?	
What examples of community-based tourism are shown in the video?	
Do you think this community is a good example of community-based tourism? Why? Why not?	

Outcome 8

Sustainable Thailand: Community-Based Tourism and Conservation

Answer Key

Where in Thailand is this community located?	Baan Talae Nok, Ranong Province
What types of forest are mentioned in the video?	Mangrove
To what is the forest compared in the video?	Supermarket; water treatment system
What types of food are found in the forest?	Mollusks, crab, crustaceans, fish
How do community members use natural resources?	Harvesting leaves for roofs; harvesting shell fish for food
What jobs can be created through the conservation of the forest?	Boat drivers, crab fisherman
How do tourists participate in village life?	Handicrafts, food preparation, gardening
What religions are represented in the village?	Muslim and Buddhism
What examples of community-based tourism are shown in the video?	Conservation of natural resources (water, mangrove forests); home stays; participating in community life (handcraft, food preparation, gardening); community involvement and leadership
Do you think this community is a good example of community-based tourism? Why? Why not?	Answers will vary from student to student