

Exhibit A—Request for Trip Approval

Date of request: Wednesday, April 10, 2024

Date/time of departure: Tuesday, June 4, 2024 a.m. or p.m. (circle one)

Date/time of return: Sunday, June 16, 2024 a.m. or p.m. (circle one)

Destination of trip: Italy, France, and Spain

Purpose of trip, i.e., event to be attended, instructional value of the trip:
The purpose of this trip is to give the students exposure to the culinary industry
beyond our local cuisine. The students will have an opportunity to taste a variety of local
cultural cuisine and experience fine dining. Please see the attached itinerary and TEKS.

Estimate of any permissible fees associated with the trip: There is not cost to the school district

District employee sponsor and organization: Christina Acosta, Culinary Arts Instructor

Number of students participating: 2

Number of chaperones participating: 1

Name of Chaperone	Criminal History Check Requested (circle one)
Janice Campbell	<input checked="" type="radio"/> Yes <input type="radio"/> No
	<input type="radio"/> Yes <input type="radio"/> No
	<input type="radio"/> Yes <input type="radio"/> No

Signature of District employee sponsor: Christina Acosta

For Office Use Only

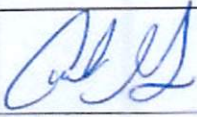
School-sponsored trip:

- Approved
- Denied

Reason, if denied:

Chaperone approval or denial:

Name of Chaperone	Criminal History Check Completed (circle one)	Decision (circle one)
	Yes No	Approved Denied
	Yes No	Approved Denied
	Yes No	Approved Denied

Principal's Approval:  4/10/2024
(Signature) (Date)

Superintendent or Designee Approval:  4/11/2024
(Signature) (Date)

Board Approval: _____
(Signature - Required for Out-of-State Travel) (Date)

Fly overnight to Italy

**DAY
1**

Rome

**DAY
2**

Meet your Tour Director at the airport

Take a self-guided walking tour of Rome

You will see:

- Trevi Fountain
- Pantheon
- Piazza Navona
- Spanish Steps

Rome

**DAY
3**

Take a guided tour of Vatican City

With your expert local guide you will visit:

- Sistine Chapel
- St. Peter's Basilica

Rome

**DAY
4**

Take a guided tour of Rome

With your expert local guide you will visit:

- Roman Forum
- Colosseum

Enjoy time to explore on your own

Rome • Assisi • Florence

**DAY
5**

Travel via Assisi to Florence

Tour Assisi with an expert local guide

Visit the Basilica of St. Francis

Florence

**DAY
6**

Take a guided tour of Florence

With your expert local guide you will see:

- **Piazza della Signoria**
- **Ponte Vecchio**
- **Basilica of Santa Croce**
- **Gates of Paradise**

Florence • Pisa • French Riviera

**DAY
7**

Travel via Pisa to the French Riviera

See the Leaning Tower of Pisa

Visit the Baptistery of St. John and the Pisa Cathedral

French Riviera • Provence

**DAY
8**

Travel to Provence

Take a walking tour of Nice or Cannes

Take a walking tour of Avignon

Visit the Papal Palace

Visit the Pont d'Avignon

Provence • Carcassonne • Barcelona

DAY
9

Travel via Carcassonne to Barcelona

Walking tour of Carcassonne

Barcelona

DAY
10

Take a guided tour of Barcelona

With your expert local guide you will see:

- La Sagrada Família
- Park Güell
- Montjuïc

Visit Park Güell

Take a walking tour of Las Ramblas



Barcelona by bike

Feel the warm Mediterranean breeze as you explore Barcelona on a guided bicycle tour. This bicycle-friendly city has more than 75 miles of cycling lanes providing a safe, fun, and fast way to gain a deeper understanding of Barcelona's richly diverse streets and neighborhoods. Stop along the way to learn historical details about the city's famous sites before pedaling on to your next destination.

Barcelona • Madrid

DAY
11

Travel by train to Madrid

Take a walking tour of Madrid

With your Tour Director you will see:

- Puerta del Sol
- Plaza Mayor
- Mercado de San Miguel

Visit the Prado Museum

Madrid

DAY
12

Take a tour of Madrid with an expert local guide

Visit the Royal Palace



Madrid flamenco evening

Born of Indian, Moorish, Arabian, and Andalusian Roma influences, flamenco is a passionate display of dramatic poses and colorful costumes, accompanied by song and guitar. Feel the beat as you experience a fiery taste of the soul of Spain. A beverage is included during the one-hour performance.

Depart for home

DAY
13



Cooking Class, Rome

4 of 4 Registered



Day 10
Barcelona by bike

4 of 4 Registered



Day 12
Madrid flamenco evening

4 of 4 Registered



§130.224. Restaurant Management (One-Half to One Credit).

(1) The student gains academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant industry. The student is expected to:

(D) infer how scientific principles are used in the restaurant industry; and

(2) The student uses verbal and nonverbal communication skills to create, express, and interpret information for providing a positive experience for guests and employees. The student is expected to:

(B) analyze various marketing strategies for a restaurant or food venue;

(D) interpret verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients; and

(E) apply active listening skills to obtain and clarify information.

(5) The student understands roles within teams, work units, departments, organizations, and the larger environment of the restaurant industry. The student is expected to:

(C) differentiate between various styles of restaurant services such as table, buffet, and fast food;

(6) The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance. The student is expected to:

(A) assess workplace conditions with regard to safety and health;

(7) The student uses leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. The student is expected to:

(A) apply team-building skills;

(B) apply decision-making and problem-solving skills;

(C) determine leadership and teamwork qualities to aid in creating a pleasant working atmosphere; and

(D) participate in community leadership and teamwork opportunities to enhance professional skills.

(9) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to:

(A) demonstrate a proactive understanding of self-responsibility and self-management;

(B) identify behaviors needed to be employable and maintain employment such as positive work ethics and positive personal qualities;

(D) implement stress-management techniques; and

(E) follow directions and procedures independently.

(10) The student develops principles in time management, decision making, effective communication, and prioritizing. The student is expected to:

(A) apply effective practices for managing time and energy;

(11) The student knows and understands the importance of employability skills. The student is expected to:

(A) demonstrate skills related to seeking employment in the restaurant industry;

(F) research the local and regional labor workforce market to determine opportunities for advancement;

(G) investigate professional development training opportunities to keep current on relevant trends and information within the industry; and

(H) explore entrepreneurship opportunities.

(12) The student understands the use of technical knowledge and skills required to pursue careers in the restaurant industry, including knowledge of design, operation, and maintenance of technological systems. The student is expected to:

(A) define job-specific technical vocabulary;

(C) detail ways to achieve high rates of customer satisfaction;

Source: The provisions of this §130.224 adopted to be effective August 23, 2010, 34 TexReg 5928.

§130.245. Lifetime Nutrition and Wellness (One-Half to One Credit).

(1) The student understands the role of nutrients in the body. The student is expected to:

(D) compare personal food intake to recommended dietary guidelines.

(5) The student demonstrates knowledge of food management principles. The student is expected to:

(D) use food buying strategies such as calculating food costs, planning food budgets, and creating grocery lists;

(F) practice etiquette, food presentation, and table service appropriate for specific situations; and

(6) The student demonstrates effective work habits. The student is expected to:

(A) participate as an effective team member demonstrating cooperation and responsibility;

(B) apply effective practices for managing time and energy to complete tasks on time; and

(C) practice problem solving using leadership and teamwork skills.

(7) The student investigates careers in nutrition. The student is expected to:

(A) compare and contrast education or training needed for careers in nutrition;

(B) establish personal short-term and long-term career goals; and

(C) analyze entrepreneurial opportunities in nutrition.

Source: The provisions of this §130.245 adopted to be effective August 23, 2010, 34 TexReg 5929.