

High School Name:  
Community College Name:  
CTE Program of Study Name:  
Date:

Mt. Hood Community College  
Hospitality Management  
12/1/2016

## Hospitality, Tourism & Recreation Cluster

2016

### Skills-to-Course Matrix

**Instructions:** 1) Enter your high school name above. 2) Enter the community college name. 3) Enter the Program of Study name. 4) Enter the date. 5) Click on Course 1, Course 2, etc. below and replace with your POS course names (or numbers). 6) Check those courses that trigger the TSA for this POS. 7) Finally, check those standards that are taught with intent and purpose, and are assessed in each course. Note: You only need to use the optional Focus Area tabs below if you are using those skill sets for multiple options in a Program of

#### Cluster Knowledge and Skills (CTE standards)

CCTC	Code Number	KS Statement	BA 101	BA 131	HT 108	BA 211	HT 141	HT 234	HT 206	HT 105			
			TSA?	TSA?	TSA?	TSA?	TSA?	TSA?	TSA?	TSA?			
HT 1	HT01	Describe the key components of marketing and promoting hospitality and tourism products and services.											
HT 2	HT02	Evaluate the nature and scope of the Hospitality & Tourism Career Cluster and the role of hospitality and tourism in society and the economy.			X								
HT 3	HT03	Demonstrate hospitality and tourism customer service skills that meet customers' needs.					X						
HT 4	HT04	Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace.	X		X			X	X				
HT 5	HT05	Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace.						X	X				
HT 6	HT06	Describe career opportunities and means to attain those opportunities in each of the Hospitality & Tourism Career Pathways.			X								

**Mt. Hood Community College**  
**Hospitality Management**  
**12/1/2016**

# 2016

**Instructions:** 1) Enter your high school name above. 2) Enter the community college name. 3) Enter the Program of Study name. 4) Enter the date. 5) Click on Course 1, Course 2, etc. below and replace with your POS course names (or numbers). 6) Check those courses that trigger the TSA for this POS. 7) Finally, check those standards that are taught with intent and purpose, and are

BA 101

BA 131

HT 108

BA 221

HT 141

HT 206

HT 105

[illegible]

**Mt. Hood Community College**  
**Hospitality Management**  
**12/1/2016**

# 2016

**Instructions:** 1) Enter your high school name above. 2) Enter the community college name. 3) Enter the Program of Study name. 4) Enter the date. 5) Click on Course 1, Course 2, etc. below and replace with your POS course names (or numbers). 6) Check those courses that trigger the TSA for this POS. 7) Finally, check those standards that are taught with intent and purpose, and are assessed in each

BA 101 BA 131 HT 108 BA 221 BA 238 HT 141 HT 206 HT 105

[illegible]

High School Name:  
Community College Name:  
CTE Program of Study Name:  
Date:

Mt. Hood Community College  
Hospitality Management  
12/1/2016

Restaurants, Food and Beverage **Focus Area**

**2016**

**Skills-to-Course Matrix**

**Instructions:** 1) Enter your high school name above. 2) Enter the community college name. 3) Enter the Program of Study name. 4) Enter the date. 5) Click on Course 1, Course 2, etc. below and replace with your POS course names (or numbers). 6) Check those courses that trigger the TSA for this POS. 7) Finally, check those standards that are taught with

**Focus Area Knowledge and Skills (CTE standards)**

CCTC	Code Number	KS Statement	BA 101 TSA?	BA 131 TSA?	HT 108 TSA?	BA 211 TSA?	HT 141 TSA?	HT 206 TSA?	HT 105 TSA?	HT 234 TSA?
HT-RFB 01	HTRF01	Describe ethical and legal responsibilities in food and beverage service facilities.						X		
HT-RFB 02	HTRF02	Demonstrate safety and sanitation procedures in food and beverage service facilities.						X	X	X
HT-RFB 03	HTRF03	Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.							X	
HT-RFB 04	HTRF04	Demonstrate leadership qualities and collaboration with others.	X					X		
HT-RFB 05	HTRF05	Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.				X		X		
HT_RFB 06	HTRF06	Explain the benefits of the use of computerized systems to manage food service operations and guest service.						X		
HT-RFB 07	HTRF07	Utilize technical resources for food services and beverage operations to update or enhance present practice.								
HT-RFB 08	HTRF08	Implement standard operating procedures related to food and beverage production and guest service.						X	X	
HT-RFB 09	HTRF09	Describe career opportunities and qualifications in the restaurant and food service industry.			X					
HT-RFB 10	HTRF10	Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.	X		X		X	X	X	

**Mt. Hood Community College**  
**Hospitality Management**  
**12/1/2016**

# 2016

**Instructions:** 1) Enter your high school name above. 2) Enter the community college name. 3) Enter the Program of Study name. 4) Enter the date. 5) Click on Course 1, Course 2, etc. below and replace with your POS course names (or numbers). 6) Check those courses that trigger the TSA for this POS. 7) Finally, check those standards that are taught with intent and purpose, and are

[illegible]