

# 2019

## Skills-to-Course Matrix

# Food and Nutrition for a Healthy Community

# Creekside Community School

# Central Oregon Community College

**6/12/2019**

## Hospitality Tourism Cluster

**Instructions:** 1) Enter the Program of Study name above. 2) Enter your high school name. 3) Enter the community college name. 4) Enter the date. 5) Click on the cell for Course 1 Name, Course 2 Name, etc., and replace with your POS course names—secondary and first year of post-secondary. 6) Enter school course numbers. 7) Enter NCES code for the course (secondary only). 8) Enter number of credits awarded. 9) Identify those courses that trigger the TSA for this POS. 10) Finally, check those standards that are **taught with intent and purpose**, and are **assessed** in each course. Note: The optional Focus Area tabs below are included for those POSs that have a very specific industry focus/are using those skill sets for multiple options in a Program of Study or if you want to use another set of industry validated standards.

[illegible]

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			Kitchen Foundations	Culinary 1	Culinary 2	community Culinary Capstone Project	[Course 5 Name]	[Course 6 Name]	[Course 7 Name]	[Course 8 Name]	[Course 9 Name]	[Course 10 Name]
Cluster Knowledge and Skills (CTE standards)			160561	160562	160563	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			160562	160562	160563	160563	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
			0.25	1	1	1	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
CCTC*	Code Number	KS Statement	no	no	yes	no	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]
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.										
HT 3	HT03	Demonstrate hospitality and tourism customer service skills that meet customers' needs.										
HT 4	HT04	Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace.		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.										
HT 6	HT06	Describe career opportunities and means to attain those opportunities in each of the Hospitality & Tourism Career Pathways.		x								

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			Kitchen Foundations	Culinary 1	Culinary 2	community Culinary Capstone Project	[Course 5 Name]	[Course 6 Name]	[Course 7 Name]	[Course 8 Name]	[Course 9 Name]	[Course 10 Name]
			160561	160562	160563	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16052	16052	16053	16053	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
			0.25	1	1	1	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
Cluster Knowledge and Skills (CTE standards)			no	no	yes	no	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]	[TSA--Y or N?]
CCTC*	Code Number	KS Statement										
HT-RFB 01	HTRF01	Describe ethical and legal responsibilities in food and beverage service facilities.										
HT-RFB 02	HTRF02	Demonstrate safety and sanitation procedures in food and beverage service facilities.	x	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.										
HT-RFB 04	HTRF04	Demonstrate leadership qualities and collaboration with others.		x	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.										
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						

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## Skills-to-Course Matrix

**[CTE Program of Study Name]**

**[High School Name]**

**[Community College Name]**

**[Date]**

## Travel Tourism Focus Area

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