#### **Skills-to-Course Matrix**

### **Food and Nutrition for a Healthy Community**

**Creekside Community School** Central Oregon Community College 6/12/2019

**Code Number** 

HTLG01

HTLG02

HTLG03

HTLG04

HTLG05

HTLG06

HTLG07

HTLG08

HTLG09

HTLG10

HTLG11

HTLG12

CCTC\*

HT-LOD 01

HT-LOD 02

HT-LOD 03

HT-LOD 04

HT-LOD 05

HT-LOD 06

HT-LOD 07

HT-LOD 08

HT-LOD 09

HT-LOD 10

HT-LOD 11

HT-LOD 12

#### **Hospitality Tourism Cluster**

<u>Instructions</u>: 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 po secondary. 6) Enter school course numbers. 7) Enter NCES code for the course (secondary or 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 hav very specific industry fociusare using those skill sets for multiple options in a Progam of Study if you want to use another set of industry validated standards.

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

n the lodging facility.

Explain the basic legal issues in lodging management.

leç d pol ts sta or iu	Program of Study name above. 2) Enter your high school name. 3) ge name. 4) Enter the date. 5) Click on the cell for Course 1 Name, replace with your POS course namessecondary and first year of post-l course numbers. 7) Enter NCES code for the course (secondary only). awarded. 9) Identify those courses that trigger the TSA for this POS. andards that are taught with intent and purpose, and are assessed in otional Focus Area tabs below are included for those POSs that have a sare using those skill sets for multiple options in a Progam of Study or set of industry validated standards.	Kitchen Foundations	Jinary 1	Culinary <sup>2</sup>	COMMUNITY CULINARY CA	Ostone Project	course 6 Marne?	Course T Warrel	COUISE & Warnel	Course 9 Marne 1	course to Marie 1
			160562	160563	16056IS	[Course Number]	[Course Number]				
	-	160561					[Course Number]	[Course Number]	[Course Number]		[Course Number]
		160562	160562	160563	160563	[NCES Code]	[NCES Code]				
IS.	ter Knowledge and Skills (CTE standards)	0.25	1	1	1	[# of Credits]	[# of Credits]				
r	KS Statement	no	no	yes	no	[TSAY or N?]	[TSAY or N?]				
	Use various communication technologies to accomplish work tasks in lodging facilities.										
	Explain the role and importance of housekeeping operations to lodging facility.										
	Allocate staff positions to meet the needs of various lodging departments.										
	Describe the role and responsibilities of lodging managers.										i
	Compare the advantages and disadvantages of independently owned and chain-affiliated lodging facilities.										
	Analyze the departmental interrelationships of a lodging facility.										
	Explain various check-in and check-out procedures used in the lodging										
	industry.										
	Understand reservation procedures used in the lodging industry.										
	Explain how room access policies and procedures ensure guest safety and										
	minimize risks to the lodging facility.									<del> </del>	
	Explain how cash control procedures are used in the lodging industry.									<del>                                     </del>	
	Explain how guests and property are protected to minimize losses or liabilities										

#### **Skills-to-Course Matrix**

### **Food and Nutrition for a Healthy Community**

**Creekside Community School Central Oregon Community College** 6/12/2019

CCTC\* Code Number

HT01

HT02

HT03

HT05

HT 1

HT 2

HT 3

HT 4

HT 5

### **Hospitality Tourism Cluster**

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the Hospitality &Tourism Career Pathways.

Describe career opportunities and means to attain those opportunities in each of

etc., er s mbe che cou ve	college name. 4) Enter the date. 5) Click on the cell for Course 1 Name, and replace with your POS course namessecondary and first year of post-school course numbers. 7) Enter NCES code for the course (secondary of credits awarded. 9) Identify those courses that trigger the TSA for this sck those standards that are taught with intent and purpose, and are urse. Note: The optional Focus Area tabs below are included for those ry specific industry fociusare using those skill sets for multiple options in a focus want to use another set of industry validated standards.	Kitchen Foundations	Culinary 1	Culinary 2	COMMUNITY CHINARY CR	Course 5 Name	Course 6 Martiel	(Course Thame)	(Course & Name)	Course 9 Name 1	(Course to Marne)	
		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]	
	Cluster Knowledge and Skills (CTE standards)	0.25	1	1	1	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	
oer	KS Statement	no	no	yes	no	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	
	Describe the key components of marketing and promoting hospitality and tourism products and services.											
	Evaluate the nature and scope of the Hospitality & Tourism Career Cluster and the role of hospitality and tourism in society and the economy.											
	Demonstrate hospitality and tourism customer service skills that meet customers' needs.											
	Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace.		x									
	Identify potential, real and perceived hazards and emergency situations and determine the appropriate safety and security measures in the hospitality and tourism workplace.											

### **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 fociusare using those skill sets for multiple options in a Progam of Study or if you want to use another set of industry validated standards.

6			`C⁄a	ostone Prov					
Kitchen Foundations	Culinary 1	Culinary 2	COMMUNITY CULTRACY	(Course 5 Name)	Course 6 Names	(Course Thame)	(Course 8 Name)	Course 9 Name!	(Course to Warne)
160564	460560	460563	4605616	[Course Number]	Course Number				

want to use another set of industry validated standards.			4.	G	G	Č.	Ų.	<b>V</b>	<del>V</del>	<b>V</b>	<b>V</b>	<b>10</b>
			160561	160562	160563	16056IS	[Course Number]					
			160562	160562	160563	160563	[NCES Code]					
	<u>Clu</u>	ster Knowledge and Skills (CTE standards)	0.25	1	1	1	[# of Credits]					
сстс*	Code Number	KS Statement	no	no	yes	no	[TSAY or N?]					
HT-REC 01	HTRA01	Describe career opportunities in the Recreation, Amusements & Attractions Career Pathway.										
HT-REC 02	HTRA02	Explain admission and traffic control procedures used to manage and control individuals, groups and vehicles in recreation, amusement and attraction venues.										
HT-REC 03	HTRA03	Determine the maintenance and technology needs for various recreation, amusement and attraction venues.										
HT-REC 04	HTRA04	Describe safety and security issues unique to the Recreation, Amusements & Attractions Career Pathway.										
HT-REC 05	HTRA05	Compile a resource base to manage emergency situations in recreation, amusement and attraction venues.										
HT-REC 06	HTRA06	Identify safety and security issues for recreation, amusement and attraction venues that might require customer education.										
HT-REC 07	HTRA07	Compare different ticket sales options to maximize revenue for recreation, amusement and attraction venues.										
HT-REC 08	HTRA08	Describe the types of information and directions a guest would need at a recreation, amusement and attraction entry point.										
HT-REC 09	HTRA09	Develop marketing strategies for recreation, amusement and attractions venues.										_
HT-REC 10	HTRA10	Analyze the merchandising, program and product potential for different recreation, amusement and attraction venues.										
HT-REC 11	HTRA11	Compare and contrast various types of recreation, amusement and attraction venues.										

### **Skills-to-Course Matrix**

### Food and Nutrition for a Healthy Community

**Creekside Community School** Central Oregon Community College 6/12/2019

**Code Number** 

CCTC\*

HT-RFB 01

HT-RFB 02

HT-RFB 03

HT-RFB 04

HT-RFB 05

HT\_RFB 06

HT-RFB 07

HT-RFB 08

HT-RFB 09

HT-RFB 10

### **Hospitality Tourism Cluster**

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me, Course 2 d first year of or the course courses that of with intent is Area tabs I	unity college name. 4) Enter the date. 5) Click on the cell for Name, etc., and replace with your POS course names f post-secondary. 6) Enter school course numbers. 7) Enter (secondary only). 8) Enter number of credits awarded. 9) trigger the TSA for this POS. 10) Finally, check those standards and purpose, and are assessed in each course. Note: The below are included for those POSs that have a very specific ose skill sets for multiple options in a Progam of Study or if you	Kitchen Foundations	Culinary 1	urary 2	COMMUNITY CULINARY C	apstone Pros	ourse 6 Name 1	ourse T Warre 1	ourse 8 Marie 1	outse 9 Name 1	ourse to Marine 1
nother set of	industry validated standards.			CAL			₹ǰ	€C.	-⟨Ç <sup>1</sup>	₹ǰ	Ç
		160561	160562	160563	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
<b>6</b> 1 .	1/	16052	16052	16053	16053	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
	Knowledge and Skills (CTE standards)	0.25	1	1	1	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
Code Number	KS Statement	no	no	yes	no	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]	[TSAY or N?]
HTRF01	Describe ethical and legal responsibilities in food and beverage service facilities.										
	Demonstrate safety and sanitation procedures in food and beverage service facilities.	x ,	(	х	х						
	Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.										
HTRF04	Demonstrate leadership qualities and collaboration with others.	>	(	x	x						
	Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.			x	x						
	Explain the benefits of the use of computerized systems to manage food service operations and guest service.										
HTRF07	Utilize technical resources for food services and beverage operations to update or enhance present practice.										
HIREUX	Implement standard operating procedures related to food and beverage production and guest service.			x	х						
HTRF09	Describe career opportunities and qualifications in the restaurant and food service industry.			x							
	Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.										

### **Skills-to-Course Matrix**

### [CTE Program of Study Name]

[High School Name]
[Community College Name]
[Date]

### **Travel Tourism Focus Area**

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Course Numbers | Course

			[Course Number]									
			[NCES Code]									
	Focus A	Area Knowledge and Skills (CTE standards)	[# of Credits]									
CCTC*	Code Number		[TSAY or N?]									
HT-TT 01	HTTT01	Apply information about time zones, seasons and domestic and international maps to create or enhance travel.										
HT-TT 02	HTTT02	Apply unit and time conversion skills to develop travel schedules and compute cost, distance and time (including travel time) factors.										
HT-TT 03	HTTT03	Analyze cultural diversity factors to enhance travel planning.										
HT-TT 04	HTTT04	Assess the potential (real and perceived) hazards related to multiple environments, and recommend appropriate safety, health and security measures for travelers.										
HT-TT 05	HTTT05	Develop a safety and security plan containing proactive and reactive solutions to manage emergency situations for travelers and staff.										
HT-TT 06	HTTT06	Use common travel and tourism terminology used to communicate within the industry.										
HT-TT 07	HTTT07	Customize travel with diverse transportation, lodging, cruise and food options.										
HT-TT 08	HTTT08	Compare and contrast services and products from related industries to understand and evaluate how they impact the delivery of travel and tourism products and services to customers.										
HT-TT 09	HTTT09	Identify the community elements necessary to maintain cooperative tourism development efforts.										
HT-TT 10	HTTT10	Develop a travel product that matches customer needs, wants and expectations.										
HT-TT 11	HTTT11	Design promotional packages to effectively market travel and tourism.										
HT-TT 12	HTTT12	Select the most effective communication technique and media venue to convey travel marketing information to a target audience.										