2019
Skills-to-Course Matrix

Culinary
Creekside Community High School
CCOC
11/8/2019

Hospitality Tourism Cluster

CCTC*	Code Number	Cluster Knowledge and Skills (CTE standards) / KS Statement	Culinary Arts 1	Culinary Arts 2	Culinary Arts Capstone	Kitchen Foundations	[Course 5 Name]	[Course 6 Name]	[Course 7 Name]	[Course 8 Name]	[Course 9 Name]	[Course 10 Name]
			160561.1 & 160561.2	160562.1 & 160562.2	16056IS	160562W	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
			1	1	1	0.25	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	Y	N	[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.		x								
HT 4	HT04	Describe employee rights and responsibilities and employers' obligations concerning occupational health and safety in the hospitality and tourism workplace.										
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.										

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Lodging Focus Area

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CCTC*	Code Number	KS Statement	Culinary Arts 1	Culinary Arts 2	Culinary Arts Capstone	Kitchen Foundations	[Course 5 Name]	[Course 6 Name]	[Course 7 Name]	[Course 8 Name]	[Course 9 Name]	[Course 10 Name]
			160561.1 & 160561.2	160562.1 & 160562.2	16056IS	160562W	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
		Focus Area Knowledge and Skills (CTE standards)	1	1	1	0.25	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	Y	N	[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-LOD 01	HTLG01	Use various communication technologies to accomplish work tasks in lodging facilities.										
HT-LOD 02	HTLG02	Explain the role and importance of housekeeping operations to lodging facility.										
HT-LOD 03	HTLG03	Allocate staff positions to meet the needs of various lodging departments.										
HT-LOD 04	HTLG04	Describe the role and responsibilities of lodging managers.										
HT-LOD 05	HTLG05	Compare the advantages and disadvantages of independently owned and chain-affiliated lodging facilities.										
HT-LOD 06	HTLG06	Analyze the departmental interrelationships of a lodging facility.										
HT-LOD 07	HTLG07	Explain various check-in and check-out procedures used in the lodging industry.										
HT-LOD 08	HTLG08	Understand reservation procedures used in the lodging industry.										
HT-LOD 09	HTLG09	Explain how room access policies and procedures ensure guest safety and minimize risks to the lodging facility.										
HT-LOD 10	HTLG10	Explain how cash control procedures are used in the lodging industry.										
HT-LOD 11	HTLG11	Explain how guests and property are protected to minimize losses or liabilities in the lodging facility.										
HT-LOD 12	HTLG12	Explain the basic legal issues in lodging management.										

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Recreation & Amusement Focus Area

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			160561.1 & 160561.2	160562.1 & 160562.2	16056IS	160562W	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
			1	1	1	0.25	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	Y	N	[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-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.										

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Restaurant, Food & Beverage Focus Area

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	Focus Area Knowledge and Skills (CTE standards)		1	1	1	0.25	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
CCTC*	Code Number	KS Statement	N	N	Y	N	[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-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						
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								
HT-RFB 05	HTRF05	Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.			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.										

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Travel Tourism Focus Area

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		Focus Area Knowledge and Skills (CTE standards)	1	1	1	0.25	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
		KS Statement	N	N	Y	N	[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-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.										