

## Hospitality Tourism Cluster

### CTE Culinary Arts

St Helens High School

2019-20

**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

Teen Cuisine      Teen Cuisine-R      International Cuisine      International Cuisine-R  
 Wild Foods      Wild Foods-R      Chef School 1      Ethnography of Music and Food

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

CCTC*	Code Number	KS Statement	TSA--N	TSA--N	TSA--N	TSA--N	TSA--N	TSA--N	TSA--Y	TSA--N
HT 1	HT01	Describe the key components of marketing and promoting hospitality and tourism products and services.			x	x			x	
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	x			x	
HT 3	HT03	Demonstrate hospitality and tourism customer service skills that meet customers' needs.			x	x			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	

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			x	
HT 6	HT06	Describe career opportunities and means to attain those opportunities in each of the Hospitality & Tourism Career Pathways.			x	x			x	

# 2019

## Skills-to-Course Matrix

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#### Natural Resources Cluster

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		Teen Cuisine	Teen Cuisine-R	International Cuisine	International Cuisine-R	Wild Foods	Wild Foods-R	Chef School 1	Ethnography of Music and Food
		22202	22202R	16056	16056R	160562	160562-R	160562	160561
		22202	22202	16056	16056	160562	160562-R	160562	16056
		0.5	0.5	0.5	0.5	0.5	0.5	1	0.5
<b>Cluster Knowledge and Skills (CTE standards)</b>		TSA-N	TSA-N	TSA-N	TSA-N	TSA-N	TSA-N	TSA-Y	TSA-N
AG 1	AG01	Analyze how issues, trends, technologies, and public policies impact systems in the Agriculture, Food & Natural Resources Career ClusterTM.	x	x	x	x	x	x	x
AG 2	AG02	Evaluate the nature and scope of the Agriculture, Food & Natural Resources Career ClusterTM and the role agriculture, food, and natural resources (AFNR) play in society and the economy.	x	x	x	x	x	x	x
AG 3	AG03	Examine and summarize importance of health, safety, and environmental management systems in AFNR organizations.	x	x	x	x	x	x	x
AG 4	AG04	Demonstrate stewardship of natural resources in AFNR activities.	x	x	x	x	x	x	x
AG 5	AG05	Describe career opportunities and means to achieve those opportunities in each of the Agriculture, Food & Natural Resources Career Pathways.	x	x	x	x	x	x	

AG 6	AG06	Analyze the interaction among ANFR systems in the production, processing and management of food, fiber, and fuel and sustainable use of natural resources.	x	x	x	x	x	x	x	x
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## Restaurant, Food & Beverage Focus Area

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Teen Cuisine      Teen Cuisine-R      International Cuisine      International Cuisine-R  
 Wild Foods      Wild Foods-R      Chef School 1      Ethnography of Music and Food

Focus Area Knowledge and Skills (CTE standards)	22202	22202R	16056	16056R	160562	160562-R	160562	160561
	22202	22202	16056	16056	160562	160562-R	160562	16056
	0.5	0.5	0.5	0.5	0.5	0.5	1	0.5
CCTC*	Code Number	KS Statement	TSA--N	TSA--N	TSA--N	TSA--N	TSA--N	TSA--N
HT-RFB 01	HTRF01	Describe ethical and legal responsibilities in food and beverage service facilities.	X	X	X	X	X	X
HT-RFB 02	HTRF02	Demonstrate safety and sanitation procedures in food and beverage service facilities.	X	X	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.	X	X	X	X	X	X
HT-RFB 04	HTRF04	Demonstrate leadership qualities and collaboration with others.	X	X	X	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	X	X		X
HT_RFB 06	HTRF06	Explain the benefits of the use of computerized systems to manage food service operations and guest service.	X	X	X	X		X

HT-RFB 07	HTRF07	Utilize technical resources for food services and beverage operations to update or enhance present practice.	x	x	x	x	x	x	x
HT-RFB 08	HTRF08	Implement standard operating procedures related to food and beverage production and guest service.	x	x	x				x
HT-RFB 09	HTRF09	Describe career opportunities and qualifications in the restaurant and food service industry.	x	x	x				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	x	x