2019
Skills-to-Course Matrix

Culinary Arts
Tualatin High School
Central Oregon Community College
09/09/19

Hospitality Tourism Cluster

CCTC*	Code Number	Cluster Knowledge and Skills (CTE standards) — KS Statement	Baking and Pastry 101	Culinary Arts 1	Culinary Arts 2	Culinary Arts 3	Culinary Management	[Course 6 Name]	[Course 7 Name]	[Course 8 Name]	[Course 9 Name]	[Course 10 Name]
			16056BW.1 & 16056BW	160561	160562W	160563.1 & 160563.2	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
			1	0.5	0.5	1	0.5	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	N	Y	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.				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								
HT 3	HT03	Demonstrate hospitality and tourism customer service skills that meet customers' needs.		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							
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	X						
HT 6	HT06	Describe career opportunities and means to attain those opportunities in each of the Hospitality &Tourism Career Pathways.	X	X	X	X						

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Lodging Focus Area

CCTC*	Code Number	KS Statement	Baking and Pastry 101	Culinary Arts 1	Culinary Arts 2	Culinary Arts 3	Culinary Management	[Course 6 Name]	[Course 7 Name]	[Course 8 Name]	[Course 9 Name]	[Course 10 Name]
			16056BW.1 & 16056BW	160561	160562W	160563.1 & 160563.2	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
		Focus Area Knowledge and Skills (CTE standards)	1	0.5	0.5	1	0.5	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	N	Y	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										
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										
HT-LOD 12	HTLG12	Explain the basic legal issues in lodging management.										

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Recreation & Amusement Focus Area

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.

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			16056BW.1 & 16056BW	160561	160562W	160563.1 & 160563.2	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
		Focus Area Knowledge and Skills (CTE standards)	1	0.5	0.5	1	0.5	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	N	Y	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.		X								
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										
HT-REC 10	HTRA10	Analyze the merchandising, program and product potential for different										
HT-REC 11	HTRA11	Compare and contrast various types of recreation, amusement and attraction		X								

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Restaurant, Food & Beverage Focus Area

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			16056BW.1 & 16056BW	160561	160562W	160563.1 & 160563.2	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
		Focus Area Knowledge and Skills (CTE standards)	1	0.5	0.5	1	0.5	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
			N	N	N	Y	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.				X						
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.			x	x						
HT-RFB 04	HTRF04	Demonstrate leadership qualities and collaboration with others.	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					
HT_RFB 06	HTRF06	Explain the benefits of the use of computerized systems to manage food service operations and guest service.		x		x						
HT-RFB 07	HTRF07	Utilize technical resources for food services and beverage operations to update or enhance present practice.	x			x						
HT-RFB 08	HTRF08	Implement standard operating procedures related to food and beverage production and guest service.				x						
HT-RFB 09	HTRF09	Describe career opportunities and qualifications in the restaurant	x	x	x	x						
HT-RFB 10	HTRF10	Apply listening, reading, writing and speaking skills to enhance	x	x	x	x	x					

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Travel Tourism Focus Area

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			16056BW.1 & 16056BW	160561	160562W	160563.1 & 160563.2	16056IS	[Course Number]	[Course Number]	[Course Number]	[Course Number]	[Course Number]
			16056	16056	16056	16056	16056	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]	[NCES Code]
	Focus Area Knowledge and Skills (CTE standards)		1	0.5	0.5	1	0.5	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]	[# of Credits]
CCTC*	Code Number	KS Statement	[TSA--Y or 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?]	[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										
HT-TT 10	HTTT10	Develop a travel product that matches customer needs, wants and										
HT-TT 11	HTTT11	Design promotional packages to effectively market travel and										
HT-TT 12	HTTT12	Select the most effective communication technique and media										