Key

Carrer PAthway Academic Required Courses Career Pathway Recommended Courses/Learner Activities **Century High School** 

\_\_\_\_Mt. Hood Community College\_

\_Culinary Arts\_ Articulated Courses This program of study should serve as a guide, along with other career planning materials, as you continue your career path. Courses 1-year Certificate listed within this plan are only recommended coursework and should be individualized coursework to meet each learner's educational AAS Degree University Proposed Pathway Course Degree Other Required English / Social Studies / Courses and Career Pathway Core Recommended Courses **Education Levels** Grade Language Arts Math **Electives** Classes and/or Learning Activities Diploma **Grade Level** PROGRAM OF STUDY English Language Intergrated World Studies PE 1 Algebra 1 Science Introduction to Culinary Arts English Language Arts 10 American Studies Health and PE 2 Geometry Biology Diploma Advanced Culinary Arts English Language Arts 11 Physics Social Studies Algebra 2 World Language Post Secondary Post Secondary English Language Prep -Additional Prep -Additional Gourmet Foods Arts 12 or Year or semester Year or semester Government/ HS Humanities of Math of Science Economics World Language TERM PROGRAM OF STUDY Certificates/Degrees/Occupations BA 131 HT 108 MTH 065 Introduction to Introduction to the Intoduction to Beginning Algebra Business Hospitality and **FIRST** Business II (or higher) Computing Tourism Industry TERM 1-year Certificate HT 206 HT 141 Customer BA 211 Minimum 49 - 51 credits required BA 238 Hotel and Resort Principles of Service The Hotel/Restaurant Management certificate of Professional Sales Operations Management SECOND Accounting I WR 212 or 101 completion provides students with a solid foundation in Management inglish Composition hotel and resort operations, restaurant, catering and beverage operations, and meetings/events and HT 105 conventions management. Planning, directing, HT 181 Catering, PSY 201 or 101 HT 230 coordinating and managing all aspects of these areas BA 213 Restaurant and Computer e part of the curriculum. Students not only receive in General inciples of Account Hotel, Restaurant Food Management: Applications in the class instruction but also practical, hands-on and Travel Law Psychology/Psycho Concept to Hospitality Industry experience that includes extensive interaction with the logy of Human Customers ospitality industry. Students receive practical, hands-TERM Relations on experience that includes extensive interaction with the hospitality industry. - See more at: http://www.mhcc.edu/HotelRestaurantManagementCei tCurriculum/#sthash.UpUtdmGf.dpuf PCC **FOURTH TERM** TERM PROGRAM OF STUDY TERM Certificates/Degrees/Occupations HT 140 HT 108 Travel and Toursim MTH 065 BA 101 HT 234 Sanitation Introduction to the Intoduction to Beginning Algebra | Geography Focus: | and Safety Hospitality and Business II (or higher) Western Tourism Industry **FIRST** Hemisphere **TERM** Associate of Applied Science Minimum 96-99 credits required PSY 201 or 101 HT 133 HT 107 and Tourism Management is an associate degree HT 141 Customer General WR 212 or 101 Introduction to Convention and program designed to prepare students for careers in Psychology or Meetings Leisure/Recreatior the hospitality and tourism industry. The Hotel, English Composition Psychology of Management SECOND Management Restaurant and Meeting Management curriculum Management **Human Relations** TERM includes a solid foundation in hotel and resort operations, restaurant, and catering and beverage HT 105 WR 122 (or other operations, and meetings/events and conventions HT 181 Catering, Communication management. Planning, directing, coordinating and BA 238 Restaurant and Health and PE Computer credit) managing all aspects of these areas are part of the Food Management: Applications in the English Requirment curriculum. Students not only receive in-class Concept to Hospitality Industry Composition: THIRD instruction but also a cooperative education TERM Customers Critical Thinking internships are an integral part of the program and HT 214 allow for on-the-job experiences in a wide variety of HT 112 HT 242 Travel and settings and occupations directly related to each BA 131 BA 223 Essential Etiquette Tourism Supervisory student's career objectives. - See more at: Introduction to Principles of for Business and Geography Focus: Management in the http://www.mhcc.edu/HospitalityTourismManagement Marketing Business Computing Hospitality Eastern Hospitality Industry FOURTH HotelRestaurantMeetingsManagementCurriculum/#sth Hemisphere ash.4WrAlfOy.dpuf At the completion of this curriculum, the student should be able to: HT 206 HT 270 BA 211 BUS 286 Hotel and Resort Food, Beverage Principles of Career Identify the various components of lodging, food Operations and Labor Cost Accounting I Management service and meeting enterprises Control Management Define the essentials of cost controls, sanitation and TERM business accounting in hospitality Evaluate possible impact of current issues on WE280HT business operations HT 230 Beverage Cooperative - See more at: rinciples of Account Hotel, Restaurant Management Education http://www.mhcc.edu/HospitalityTourismManagement Travel Law Elective Internship HotelRestaurantMeetingsManagementCurriculum/#sth PCC TERM ash.4WrAlfOy.dpuf

