**Liberty High School**

**Mt. Hood Community College**

**Culinary Arts, Hospitality and Tourism Management**

This program of study should serve as a guide, along with other career planning materials, as you continue your career path. Courses listed within this plan are only recommended coursework and should be individualized coursework to meet each learner's educational and career goals.

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<td><strong>SECOND TERM</strong></td>
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<td><strong>THIRD TERM</strong></td>
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**Recommended Courses and/or Learning Activities**

- **Introduction to Culinary Arts**
- **Marketing and Management**
- **Hospitality Industry**
- **Hospitality and Tourism Management**
- **Hospitality Operations Management**
- **Marketing and Management**

**Career Pathway Recommended Courses/Learner Activities**

- **Cultural Competency**
- **Critical Thinking**
- **Communication**
- **Leadership**
- **Supervisory Requirements**
- **Management**
- **Food Management:**
  - **Hotel, Restaurant and Catering**
- **Hospitality and Tourism Management:**
  - **Hotel and Resort Operations**
  - **Restaurant and Meeting Management**
- **Hospitality Industry:**
  - **Hospitality and Tourism Management**
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- **Professional Sales**
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This program of study is designed to prepare students for careers in the hospitality and tourism industry. Students receive practical, hands-on experience that includes extensive interaction with the hospitality industry. - See more at: [http://www.mhcc.edu/HospitalityTourismManagement](http://www.mhcc.edu/HospitalityTourismManagement)

Minimum 49 - 51 credits required

Certificate

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Certificates/Degrees/Occupations

- **Diploma**
- **Certificate**
- **Associate of Applied Science**
- **Associate of Arts**
- **Associate of Science**
- **Associate of Business**
- **Associate of Arts**
- **Associate of Science**

Minimum 96-99 credits required

Hospitality and Tourism Management is an associate degree program designed to prepare students for careers in the hospitality and tourism industry. The program is a cooperative education program that includes hotel and resort operations, restaurant, catering and beverage operations, and meetings/events and convention and meetings management. Planning, directing, coordinating, and managing all aspects of these areas are part of the curriculum. Students not only receive on-campus instruction but also gain practical business experience through internships that are an integral part of the program and provide hands-on experience in a variety of business and hospitality settings and occupations directly related to each career field. The program is a cooperative education program that includes hotel and resort operations, restaurant, catering and beverage operations, and meetings/events and convention and meetings management. Planning, directing, coordinating, and managing all aspects of these areas are part of the curriculum. Students not only receive on-campus instruction but also gain practical business experience through internships that are an integral part of the program and provide hands-on experience in a variety of business and hospitality settings and occupations directly related to each career field.

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