Westview High School

Mt. Hood Community College _____
____Culinary Arts_____

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.

Key
Carrer PAthway Academic Required Courses
Career Pathway Recommended Courses/Learner Activities
Articulated Courses
1-year Certificate
AAS Degree
University
Proposed Pathway Course

Education Levels	Grade	English / Language Arts	Math	Science	Social Studies / Sciences	Other Required Courses and Electives	Career Pathway Core Classes	Recommended Courses and/or Learning Activities	Degree or Diploma
	Grade Level	PROGRAM OF STUDY							
HS	9	English Language Arts 9	Algebra 1	Intergrated Science	World Studies	PE 1	Foods 1		Diploma
	10	English Language Arts 10	Geometry	Biology	American Studies	Health and PE 2	Foods 2		
	11	English Language Arts 11	Algebra 2	Physics	Social Studies	World Language	Culinary Arts I Culinary Arts 2		
	12	English Language Arts 12 or Humanities	Post Secondary Prep -Additional Year or semester of Math	Post Secondary Prep -Additional Year or semester of Science	Government/ Economics	World Language		Advanced Culinary Arts	
PCC	TERM	PROGRAM OF STUDY						Certificates/Degrees/Occupations	
	FIRST TERM	BA 101 Intoduction to Business	BA 131 Introduction to Business Computing	HT 108 Introduction to the Hospitality and Tourism Industry	MTH 065 Beginning Algebra II (or higher)			1-year Certificate	
	SECOND TERM	BA 211 Principles of Accounting I	BA 238 Professional Sales	HT 141 Customer Service Management	HT 206 Hotel and Resort Operations Management	WR 212 or 101 English Composition		Minimum 49 - 51 credits required The Hotel/Restaurant Management certificate of completion provides students with a solid foundation in hotel and resort operations, restaurant, catering and beverage operations, and meetings/events and conventions management. Planning, directing, coordinating and managing all aspects of these areas are part of the curriculum. Students not only receive in-class instruction but also practical, hands-on experience that includes extensive interaction with the hospitality industry. Students receive practical, hands-on experience that includes extensive interaction with the hospitality industry. - See more at: http://www.mhcc.edu/HotelRestaurantManagementCertCurriculum/#sthash.UpUtdmGf.dpuf	
	THIRD TERM	BA 213 Principles of Account III	HT 105 Catering, Restaurant and Food Management: Concept to Customers	HT 181 Computer Applications in the Hospitality Industry	HT 230 Hotel, Restaurant and Travel Law	PSY 201 or 101 General Psychology/Psychology of Human Relations			
	FOURTH TERM								
PCC	TERM	PROGRAM OF STUDY					TERM	Certificates/Degrees/Occupations	
	FIRST TERM	BA 101 Intoduction to Business	HT 234 Sanitation and Safety	HT 108 Introduction to the Hospitality and Tourism Industry	MTH 065 Beginning Algebra II (or higher)	HT 140 Travel and Toursim Geography Focus: Western Hemisphere		Associate of Applied Science	
	SECOND TERM	HT 107 Introduction to Leisure/Recreation Management	HT 133 Convention and Meetings Management	HT 141 Customer Service Management	PSY 201 or 101 General Psychology or Psychology of Human Relations	WR 212 or 101 English Composition		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 Hotel, Restaurant and Meeting Management curriculum includes a solid foundation in hotel and resort operations, restaurant, and catering and beverage operations, and meetings/events and conventions management. Planning, directing, coordinating and managing all aspects of these areas are part of the curriculum. Students not only receive in-class instruction but also a cooperative education internships are an integral part of the program and allow for on-the-job experiences in a wide variety of settings and occupations directly related to each student's career objectives. - See more at: http://www.mhcc.edu/HospitalityTourismManagementHotelRestaurantMeetingsManagementCurriculum/#sthash.4WrAlfOy.dpuf At the completion of this curriculum, the student should be able to: Identify the various components of lodging, food service and meeting enterprises Define the essentials of cost controls, sanitation and business accounting in hospitality Evaluate possible impact of current issues on business operations - See more at: http://www.mhcc.edu/HospitalityTourismManagementHotelRestaurantMeetingsManagementCurriculum/#sthash.4WrAlfOy.dpuf	
	THIRD TERM	BA 238 Sales	HT 105 Catering, Restaurant and Food Management: Concept to Customers	HT 181 Computer Applications in the Hospitality Industry	WR 122 (or other Communication credit) English Composition: Critical Thinking	Health and PE Requirment			
	FOURTH TERM	BA 131 Introduction to Business Computing	BA 223 Principles of Marketing	HT 112 Essential Etiquette for Business and Hospitality	HT 214 Travel and Tourism Geography Focus: Eastern Hemisphere	HT 242 Supervisory Management in the Hospitality Industry			
	FIFTH TERM	BA 211 Principles of Accounting I	BUS 286 Career Management	HT 206 Hotel and Resort Operations Management	HT 270 Food, Beverage and Labor Cost Control				
	SIXTH TERM	BA 213 Principles of Account III	HT 230 Hotel, Restaurant, Travel Law	WE280HT Cooperative Education Internship	Beverage Management Elective				
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