|  |  |
| --- | --- |
|  | High School Connections |
| College Now ● RTEC Expanded Options ● Pathways |
| Lane community College |
| 4000 East 30th Ave Eugene, OR 97405 |
| Phone: 541.463.5521 Fax: 541.463.4734 |

|  |  |  |
| --- | --- | --- |
| First Name | Last Name | Submission Date |
| First Name | Last Name | Submission Date |
| High School | Phone Number | Email |
| High School | Phone Number | Email |
| Address | | |
| Address | | |

# Culinary Arts and Hospitality Management classes that articulated will be evaluated on the following criteria:

**HRTM 105 Restaurant Operations (3 Credits):**

* Professional Qualifications of the Instructor/Teacher
  + Professional Certifications
  + Education
* Class content to include:
  + Subjects (i.e. Recipe Conversions, Cooking Fundamentals, and Safety/Sanitation)
  + Class Syllabi, Content Materials List, and Grading Rubrics

# Professional Qualifications of the Instructor/Teacher

|  |  |
| --- | --- |
|  | Culinary Arts AAS or BA, BS, BFA |
| -and- |  |
|  | 5 years’ experience in food service or (ACF Certification at or above CCC) |
| -or- |  |
|  | 10 years’ experience and demonstrated culinary skills or (ACF Certification at or above CEC) |

# Documentation Checklist

|  |  |
| --- | --- |
| **Personal** | |
|  | Resume |
|  | Transcripts |
|  | Certifications |
| **Curriculum Materials** | |
|  | Syllabus |
|  | Weekly Schedule (Include you Menus) |
|  | Textbook List |

# Class content to include:

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Course Competencies(HRTM105):** |  | Lane CC | |  | Your Class | |
|  | Lecture | Lab |  | Lecture | Lab |
| Introduction to Hospitality |  |  |  |  |  |  |
| Demonstrate the general rules of table settings and service. |  | 1.5 | 0 |  |  |  |
| Describe American, French, and Russian table service. |  | 1.5 | 0 |  |  |  |
| Discuss the service methods such as banquets, buffets, catering, and a la carte. |  | 3 | 0 |  |  |  |
| Describe the functions of dining service personnel. |  | 2 | 0 |  |  |  |
| Discuss the procedures for processing guest checks using current technology. |  | 1.5 | 0 |  |  |  |
| Discuss sales techniques for service personnel, including menu knowledge and suggestive selling. |  | 2 | 0 |  |  |  |
| Identify all local, state, and federal laws pertaining to the purchase and service of alcoholic beverages. |  | 1.5 | 0 |  |  |  |
| Discuss the basic production process for distilled spirits, liquors, beer and brandies. |  | 1.5 | 0 |  |  |  |
| Distinguish wines by grape and/or other variety, country, growing region, and production process. |  | 1.5 | 0 |  |  |  |
| Evaluate the relationship of beverages to food. |  | 3 | 0 |  |  |  |
| Identify and discuss the presentation and service of alcoholic and non-alcoholic beverages, including coffee and tea. |  | 1.5 | 0 |  |  |  |
| Identify equipment and glassware used for beverage preparation and service. |  | 1.5 | 0 |  |  |  |
| Discuss opening and closing procedures of a beverage operation. |  | 1.5 | 0 |  |  |  |
| Discuss the fundamentals and importance of responsible beverage service. |  | 1.5 | 0 |  |  |  |
| Identify levels of intoxication and methods to control excessive consumption by guests. |  | 1.5 | 0 |  |  |  |
| Discuss Dram Shop Act and liquor law liability. |  | 1.5 | 0 |  |  |  |
| Describe the various cuisines and contributions of leading culinarians. |  | 3 | 0 |  |  |  |
| Evaluate career opportunities through participation in field trips and guest speakers in class. |  | 3 | 0 |  |  |  |
| Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry. |  | 1.5 | 0 |  |  |  |
| Discuss and evaluate industry trade periodicals. |  | 1.5 | 0 |  |  |  |