|  |  |
| --- | --- |
|  | 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 106 Intro to Hospitality Management (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(HRTM106):** |  | Lane CC | |  | Your Class | |
|  | Lecture | Lab |  | Lecture | Lab |
| Introduction to Hospitality Management |  |  |  |  |  |  |
| Identify the segments of the hospitality and tourism industry and describe how they interrelate |  | 3 | 0 |  |  |  |
| Define important technical terminology used within the industry |  | 3 | 0 |  |  |  |
| Understand the organization and structure of lodging and food service operations |  | 6 | 0 |  |  |  |
| Utilize problem-solving skills to address problems encountered in supervising people or working with guests in this industry |  | 3 | 0 |  |  |  |
| Understand industry trends and their implications for a manager |  | 6 | 0 |  |  |  |
| Describe the social, economic, and environmental context within which the hospitality industry operates |  | 6 | 0 |  |  |  |
| Judge whether the hospitality profession suits the student’s abilities, tastes, and career interests |  | 6 | 0 |  |  |  |