

# Hospitality Management at LC State

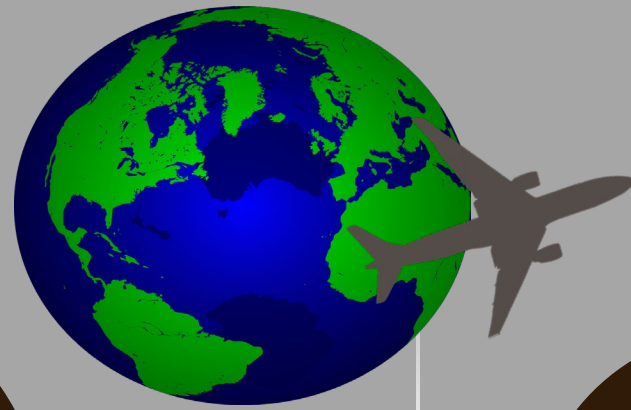
- See video.



LEARN

**LC  
STATE**

Lewis Clark State  
College



EXPLORE

The World  
of:  
**Hospitality,  
Travel &  
Tourism**



LEAD

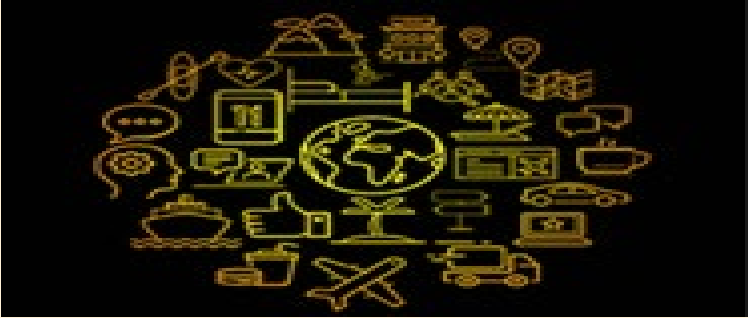
**DO  
MORE**

# Explore the World of Hospitality, Travel & Tourism

A discipline that encompasses the vast umbrella one of the worlds largest industries through; Hospitality Management, Culinary Arts, Casino Floor Management, Hotel/Resort Management and more.

Specific course-pathways: Intermediate Technical Certifications or Associates of Applied Science Degrees

The World of...  
**Hospitality, Travel & Tourism**



# **HOSPITALITY MANAGEMENT**

Hospitality, Travel & Tourism  
Program Matrix

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**Associate Professor, *Rodney Farrington***  
**Hospitality Management/Director of Hospitality Programs**

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**Assistant Professor, *Magen Fairley***  
**Culinary Arts/Hospitality Management**





# CONNECTING

High School Education and  
Programs with Postsecondary  
Education to meet the needs of  
Industry

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# ABOUT CONNECTING-

- **“Semester of Exploration”** (the first semester): generates most of the Introductory Course for the ITC or AAS
- **Applicable Skills**
- **Multiple Alignment Opportunities**
- **Combining Multiple Disciplines Topics to fulfil Introductory College Courses**
- **Creative Cross-Disciplinary Pathway Choices**
- **Conversation and Buy-In from Industry and Education**





Internships and Special Events... **FOOD & BEVERAGE, CULINARY, EVENTS and CATERING!!!**





# CONNECTING- (continued)

- Premiere educational opportunities to gain relevant skills in applied setting
- Provide a gateway to meaningful careers and educational opportunities
- Create a strong talent pipeline that meets workforce needs
- Educational Opportunities/Curriculum is well connected to industry (TAC)
- Programs driven and embraced by employers, as well as educators
- Connecting theory and practice, integrating on the job and classroom learning
- Prepare youth and adults for high skill, in-demand careers

Brycen B.  
Scottsdale, Arizona

**\$45K**

**HOSPITALITY MANAGEMENT**



# Objectives and Outcomes

- Understand industries “skills gap”
- If education can be matched with industry’s to act on “skills” needs
- Industry valued credentials, contextualized coursework and high quality hands-on learning
- Deeper relationships with education and industry
- **NEW Educational ideas to deliver instruction while fulfilling industry needs**
- Educators and industry continuing to explore ways to work together, agree on skills needs and pool resources to support programs
- Create Consistency



# OnSite/OnLine Industry Education (OIE)



## OIE Online

Industry driven curriculum that is relevant, true, applicable theory to hands-on learning that works both online and in a live classroom setting.



## OIE Skills

Applied Learning, **industry issued** and CTE configured-hands on application of skills by students

Educator Assessed through **benchmarks** through onsite visits, lab settings, or submitted documentation consisting of preset, "Mini-TSA" testing/recording.



# OIE MODEL

## OnSite/OnLine Industry Education

The “ask” for this model of education came directly from 4 different sources in industry, and through research and conversations, has grown to include interested industries across the state, region and country.

Here is an overview of thoughts and processes that drive the OnSite/OnLine Industry Education (OIE) program

### CTE Programs/Disciplines

Programs that are comprised of industry driven curriculum, hands-on learning (on-the-job or classroom setting) with project based benchmark assessments.

Relevant education that culminates in the completion of an Intermediate Technical Certification or an Associate of Applied Science degree.

Internships, Co-ops, Apprenticeships or Onsite practicum is required to obtain Associates degree.



### “OnLine” Courses

“OnLine” delivers the theoretical components and education through Canvas LMS. Courses should and will be as similar if not exact replica of the theory taught in the Live Classroom Setting.

OnLine and Live Course will be represented in Canvas LMS that outlines the expectation of the course. (see example)

Live Streaming or recorded classes, presentations, demonstrations and other “personalized content” will be available when applicable.

“OnLine” CTE program students will be able to work from site. Some industry leaders can provide classroom setting for such work.

### OnSite Instruction

“OnSite”, hands-on application of skills learned while perusing an Associates Degree.

On-the-Job learning with related classroom-based instruction. “Daily Education” will be provided by the industry professional with guidance from the CTE Professor/Instructor. All “Daily Education” will be journaled throughout the students journey through OIE.

“Benchmark Assessments” will take place “OnSite” at the actual location where students are partnered. Technology will allow “Benchmarks” to be uploaded into Canvas LMS in accordance to course outlines. In some circumstances, scheduled OnCampus Lab Modules or Site Visits will be required (1-2 per semester)

Industry has suggested that students who choose an OIE Degree could have amenities such as: paid employment, room and board, classrooms, laundry and more...

# ENROLLMENT OPPORTUNITY

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## Industry Conversations

Industry suggests a large number of enrollment possibility across the region and state

160+ (resorts, restaurants, tourism)

4+ (tribal casino)

Idaho Department of Corrections (8000)

6 local Bed and Breakfast

Cruise Ship Companies

And more...

## OnSite/OnLine Industry Education OIE

Adapting the OIE Model would see a growth in enrollment opportunities remotely across the state and region.



## FULL Capacity Unlimited Enrollment

Live, in class setting courses should be full capped at 20 students per program, per semester. Where as the additional OIE student enrollment is unlimited.



# Multiple Pathways to complete the Hospitality Management Program



# Hospitality Management Opportunities:

**Certificates, Elective Classes, and AAS Degree  
Transitions into a Business or Interdisciplinary BAS Degree at LC State**



- **Entrepreneurship**
- **Hotel/Resort Management**
- **Food & Beverage Management**
- **Culinary**
- **Event Planning**
- **Travel and Tourism**
- **Marketing and Promotions**
- **Customer Service**





# Hospitality Management

## Hospitality, Travel & Tourism

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**“Semester of Exploration”** Every student entering any certification, advanced certification, or associate program will enroll in: Introduction to Hospitality with ServSafe Certification, Culinary Skills I, and Food & Beverage Management. The students will also complete their core math, and either core English or Communications within this introductory semester.

At the end of the **“Semester of Exploration”**, students will choose a pathway to complete their certificate or Associate of Applied Science Degree in one of these areas of focus and concentration through education of subject matter that interests the student, driven by industry segments of Hospitality.

- **Food and Beverage ITC: 30 Credits** Semester of Exploration + 15 additional General Core and specific Technical Credits
- **Front Office Management ITC: 30 Credits** Semester of Exploration + 15 additional General Core and specific Technical Credits
- **Hospitality Management ATC: 51 Credits** Semester of Exploration + 36 additional General Core and specific Technical Credits
- **Hospitality Management AAS:**
  - Emphasis in **Hospitality Management (Pathway)** Semester of Exploration + 45 additional General Core and specific Technical Credits
  - Emphasis in **Hotel/Resort Management (Pathway)** Semester of Exploration + 45 additional General Core and specific Technical Credits
  - Emphasis in **Culinary Arts (Pathway)** Semester of Exploration + 45 additional General Core and specific Technical Credits

**Some additional pathway examples that are being built, are:**

Casino Floor Management Pathway, Winery/Front of House Management Pathway, Hospitality Marketing/Graphic Design Pathway, Hospitality Institutional Management & Nutrition Pathway, and more to be imagined....

A photograph of a dining table set for a meal. The table is covered with a white tablecloth and features several wine glasses filled with red wine, water glasses, and plates of food. There are also decorative items like a small teapot and a vase with flowers. The lighting is warm, suggesting an indoor setting.

# “Semester of Exploration”

Hospitality, Travel & Tourism

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Students interested in any segment of the **Hospitality, Travel & Tourism Industry** who enroll in the *Hospitality Management* program, can obtain either an **Intermediate Technical Certification** or an **Associates of Applied Science Degree**, by first completing the required “Semester of Exploration” prior to choosing a specific, course-pathway, and then moving on to the next semesters of their chosen focus or emphasis.



Every student entering the *Hospitality Management* program will take their first semester as a “Semester of Exploration”  
 This semester will place the student on track to fulfill an ITC/ATC or AAS in the pathway of their choice.

SEMESTER OF EXPLORATION: HOSPITALITY, TRAVEL & TOURISM (FIRST SEMESTER)		
HSMPT 101	Introduction to Hospitality/Sanitation Management (8wk/8wk)	3 credits *
CULPT 101	Culinary Skills I	3 credits *
HSMPT 210	Food and Beverage Management	3 credits
MTHPT 130	Math (core)	3 credits
ENG 101 or COMM	English or Communications (core)	3 credits
Total		15 credits
* Represents Vertically Aligned Course's and Proposed Aligned Courses from Secondary into Postsecondary		

After finishing the Semester of Exploration, students will choose a course-pathway to complete their desired degree...



# Hospitality Flow Chart: Full View (AAS Degree)

## SEMESTER OF EXPLORATION: HOSPITALITY, TRAVEL & TOURISM (FIRST SEMESTER)

HSMPT 101/201	Introduction to Hospitality/Sanitation Management (8wk/8wk)	3 credits *
CULPT 101	Culinary Skills I	3 credits *
HSMPT 210	Food and Beverage Management	3 credits
MTHPT 130	Math (core)	3 credits
ENG 101 or COMM	English or Communications (core)	3 credits
Total		15 credits

\* Represents Vertically Aligned Course's from Secondary into Postsecondary

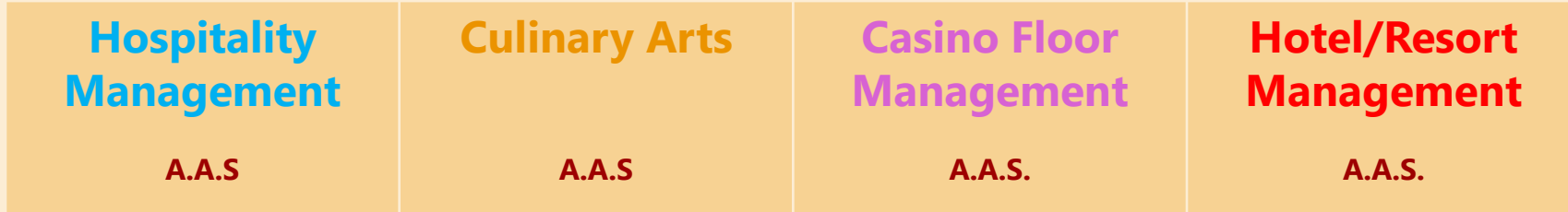
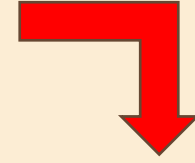
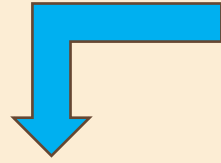
After finishing the **Semester of Exploration**, students will choose a course-pathway to complete their desired degree.



See details of each pathway in the color coded slides that follows:



After finishing the **Semester of Exploration**, students will choose a specific, course-pathway



### Semester 2

<b>HSMPT 273</b>	<b>Events Management</b>	<b>3 cr.</b>
<b>HSMPT 256</b>	<b>Lab Skills Development</b>	<b>3 cr.</b>
<b>GNBPT 202</b>	<b>Financial Business Applications</b>	<b>3 cr.</b>
<b>GNBPT 110</b>	<b>Business Computer Skills</b>	<b>3 cr.</b>
<b>ENG101 or Comm</b>	<b>English 101 or Communications</b>	<b>3 cr.</b>
	<b>Total Credits</b>	<b>15</b>

### Semester 3

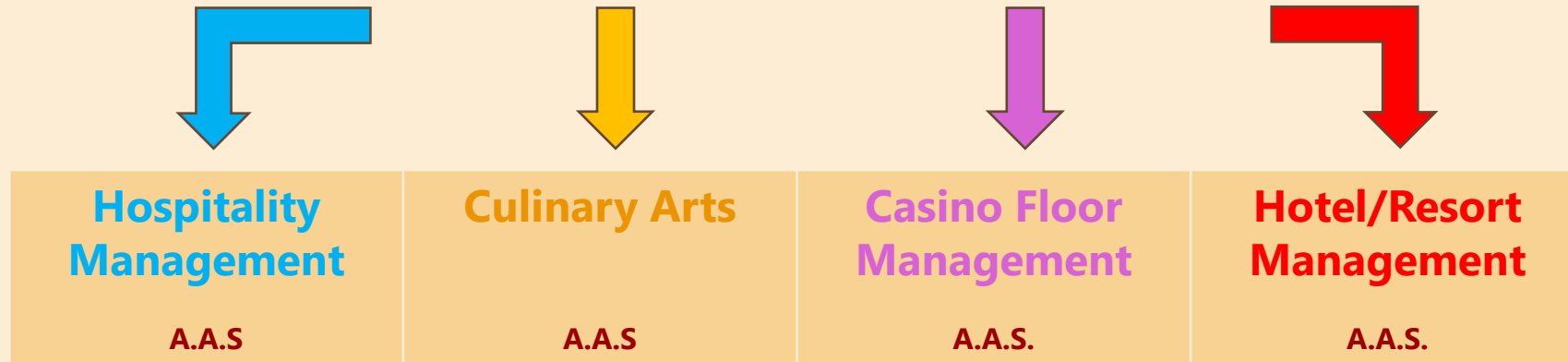
<b>HSMPT 251</b>	<b>Hotel/Motel Operations</b>	<b>3 cr.</b>
<b>HSMPT 257</b>	<b>Lab Skills Development</b>	<b>3 cr.</b>
<b>HSMPT 194</b>	<b>Internship/Coop</b>	<b>3 cr.</b>
<b>GNBPT 101</b>	<b>Basic Accounting</b>	<b>3 cr.</b>
<b>HRPT 184</b>	<b>Diversity in Organization</b>	<b>3 cr.</b>
	<b>Total Credits</b>	<b>15</b>

### Semester 4

<b>HSMPT 280</b>	<b>Technology in Hospitality</b>	<b>3 cr.</b>
<b>HSMPT 243</b>	<b>Hospitality Marketing</b>	<b>3 cr.</b>
<b>HSMPT 294</b>	<b>Internship/Coop</b>	<b>3 cr.</b>
<b>ACCPT 234</b>	<b>Managerial Accounting for the Hospitality Industry</b>	<b>3 cr.</b>
<b>HRPT 185</b>	<b>Human Relations in Organization</b>	<b>3 cr.</b>
	<b>Total Credits</b>	<b>15</b>



After finishing the **Semester of Exploration**, students will choose a specific, course-pathway



### Semester 2

CULPT 225	Lifestyle Cuisine/Nutrition	3 cr.
CULPT 260	Garde Manger/Saucier	3 cr.
CULPT 240	Catering Essentials/Design	3 cr.
HSMPT 273	Events Management	3 cr.
ENG101 or Comm	English 101 or Communications	3 cr.
	<b>Total Credits</b>	<b>15</b>

### Semester 3

CULPT 215	Patisseries Essentials	3 cr.
CULPT 295	Butchery/Charcuterie	3 cr.
CULPT 194	Internship/Coop	3 cr.
GNBPT 101	Basic Accounting	3 cr.
HRPT 184	Diversity in Organization	3 cr.
	<b>Total Credits</b>	<b>15</b>

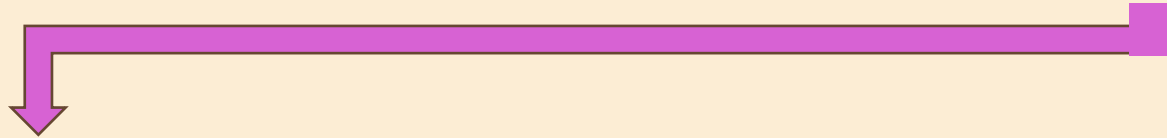
### Semester 4

CULPT 225	International Cuisine	3 cr.
CULPT 201	Culinary Skills II (Advanced)	3 cr.
CULPT 294	Internship/Coop	3 cr.
GNBPT 202	Financial Business Applications	3 cr.
HRPT 185	Human Relations in Organization	3 cr.
	<b>Total Credits</b>	<b>15</b>





After finishing the **Semester of Exploration**, students will choose a specific, course-pathway



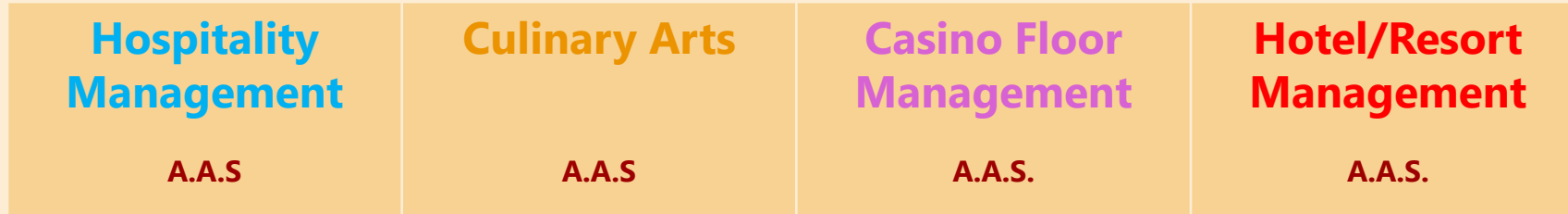
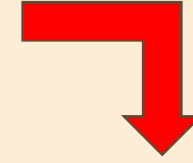
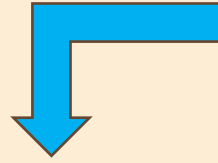
Semester 2		
CFMPT 101	History of Gaming in America	3 cr.
CFMPT 201	Casino Dictionary/Terminology	3 cr.
HSMPT 273	Events Management	3 cr.
GNBPT 110	Business Computer Skills	3 cr.
ENG101 or Comm	English 101 or Communications	3 cr.
	<b>Total Credits</b>	<b>15</b>

Semester 3		
CFMPT 215	Indian Gaming/Tribal Sovereignty	3 cr.
CFMPT 280	Casino Management: A Strategic Approach	3 cr.
CFMPT 252	Casino Security/Surveillance	3 cr.
GNBPT 101	Basic Accounting	3 cr.
HRPT 184	Diversity in Organization	3 cr.
	<b>Total Credits</b>	<b>15</b>

Semester 4		
CFMPT 230	Casino Organization and Culture	3 cr.
HSMPT 280	Technology in Hospitality	3 cr.
CFMPT 294	Internship/Coop	3 cr.
GNBPT 202	Financial Business Applications	3 cr.
HRPT 185	Human Relations in Organization	3 cr.
	<b>Total Credits</b>	<b>15</b>



After finishing the **Semester of Exploration**, students will choose a specific, course-pathway



### Semester 2

HSMPT 243	Hospitality Marketing	3 cr.
HSMPT 273	Events Management	3 cr.
CULPT 240	Catering Essentials/Design	3 cr.
GNBPT 202	Financial Business Applications	3 cr.
ENG101 or Comm	English 101 or Communications	3 cr.
<b>Total Credits</b>		<b>15</b>

### Semester 3

HSMPT 251	Hotel/Motel Operations	3 cr.
CFMPT 280	Casino Management: A Strategic Approach	3 cr.
HSMPT 194	Internship/Coop	3 cr.
GNBPT 101	Basic Accounting	3 cr.
HRPT 184	Diversity in Organization	3 cr.
<b>Total Credits</b>		<b>15</b>

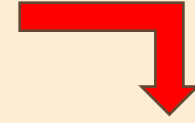
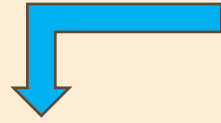
### Semester 4

HSMPT 245	Front Office Management/ Executive Housekeeping	3 cr.
HSMPT 280	Technology in Hospitality	3 cr.
HSMPT 294	Internship/Coop	3 cr.
ACCPT 234	Managerial Accounting for the Hospitality Industry	3 cr.
HRPT 185	Human Relations in Organization	3 cr.
<b>Total Credits</b>		<b>15</b>





**ITC Certifications (30 credits):** Completing the “Semester of Exploration” courses that are embedded in the chosen **Intermediate Technical Certification (ITC)** , students will choose a course-pathway to complete remaining ITC credits.



<p><b>Hospitality Management</b> Food &amp; Beverage ITC</p>	<p><b>Culinary Arts</b> Culinary Skills ITC</p>	<p><b>Casino Floor Management</b> Casino Floor ITC</p>	<p><b>Hotel/Resort Management</b> Front Office ITC</p>
<p><b><u>Semester of Exploration</u></b></p> <ul style="list-style-type: none"> <li>• Intro/Sanitation</li> <li>• Food &amp; Beverage</li> <li>• COMM</li> </ul>	<p><b><u>Semester of Exploration</u></b></p> <ul style="list-style-type: none"> <li>• Intro/Sanitation</li> <li>• Culinary Skills I</li> <li>• Food &amp; Beverage</li> <li>• COMM</li> </ul>	<p><b><u>Semester of Exploration</u></b></p> <ul style="list-style-type: none"> <li>• Intro/Sanitation</li> <li>• Culinary Skills I</li> <li>• Food &amp; Beverage</li> <li>• COMM</li> </ul>	<p><b><u>Semester of Exploration</u></b></p> <ul style="list-style-type: none"> <li>• Intro/Sanitation</li> <li>• Food &amp; Beverage</li> <li>• COMM</li> </ul>
<p><b><u>Remaining ITC Credits</u></b></p> <ul style="list-style-type: none"> <li>• English 101</li> <li>• Lab Skills Development</li> <li>• Business Computer Skills</li> <li>• Technology in Hospitality</li> <li>• Basic Accounting</li> <li>• Financial Business Applications</li> <li>• Diversity in Organization</li> </ul>	<p><b><u>Remaining ITC Credits</u></b></p> <ul style="list-style-type: none"> <li>• English 101</li> <li>• Garde Manger/Saucier</li> <li>• Patisserie Essentials</li> <li>• Butchery/Charcuterie</li> <li>• Basic Accounting</li> <li>• Financial Business Applications</li> <li>• Diversity in Organization</li> </ul>	<p><b><u>Remaining ITC Credits</u></b></p> <ul style="list-style-type: none"> <li>• Casino Management: A Strategic Approach</li> <li>• Indian Gaming/Tribal Sovereignty</li> <li>• Basic Accounting</li> <li>• Casino Financial Controls</li> <li>• Casino Security/Surveillance</li> <li>• Diversity in Organization</li> </ul>	<p><b><u>Remaining ITC Credits</u></b></p> <ul style="list-style-type: none"> <li>• English 101</li> <li>• Hotel/Motel Operations</li> <li>• Front Office Management/ Executive Housekeeping</li> <li>• Hospitality Marketing</li> <li>• Basic Accounting</li> <li>• Financial Business Applications</li> <li>• Diversity in Organization</li> </ul>
<p><b>Complete ITC Total 30 Credits</b></p>	<p><b>Complete ITC Total 30 Credits</b></p>	<p><b>Complete ITC Total 30 Credits</b></p>	<p><b>Complete ITC Total 30 Credits</b></p>



# Additional Specific, Course-Pathways:

Completing the “**Semester of Exploration**” courses that are embedded in the chosen **Intermediate Technical Certification (ITC)** or full requirements for an **Associates of Applied Science degree**, students may soon be able to choose a course-pathway in these emphasizes in the future.

<b>Certified Dietary Manager</b> A.A.S.  <b>Nutritional Food &amp; Beverage</b> ITC	<b>Hospitality Marketing &amp; Graphic Communications</b> A.A.S.  <b>Destination Marketing Organization</b> ITC	<b>Hospitality Marketing &amp; Graphic Communications</b> A.A.S.  <b>Graphic Design in Hospitality</b> ITC	<b>Winery: Tasting Room/Retail Management</b> A.A.S.  <b>Wine Tourism/Sales &amp; Events</b> ITC
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<b>M.E.E.C. Management Meetings-Expositions-Events-Conventions</b> A.A.S.  <b>Event Planning</b> ITC	<b>Catering Management</b> A.A.S.  <b>Catering Essentials and Design</b> ITC	<b>Patisserie</b> A.A.S.  <b>The Art of Baking</b> ITC	<b>Hospitality Management</b> A.A.S.  <b>Business Degree Bachelor of Applied Science</b>
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**LEARN**

**LC STATE**

**Lewis Clark State College**



**EXPLORE**

**The World of:**

**Hospitality, Travel & Tourism**



**LEAD**



**DO MORE**



**Hospitality, Travel, and Tourism**



**New Pathways  
Starting Fall  
2022**

**Culinary Arts**

**Hospitality Management  
Hotel/Resort Management**



**Scan Me!**

**Any Questions?  
THANK YOU!**

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