Discipline: Culinary Arts

Date Accepted: __9__ / _19_ / __2013____
Renewal due during: _Fall 2015____

Articulation Request and Agreement

This request and agreement is submitted for consideration of the following course as an articulated course at Columbia College. Students would receive course credit at Columbia College.

Directions:
1. Use a separate form for each course.
2. Attach the course outline for the course.
3. Attach the course final if course is to be considered for credit.
4. Mail to: Dean of Instructional Services, Career Technical Education
           11600 Columbia College Drive
           Sonora, CA 95370

_Completed by High School Instructor_

High School/ROP: Riverbank High School

Contact Information:
Instructor Name: Nena Sandoval
Telephone Number: 209-658-4250
Email address: nsandoval@riverbank.k12.ca.us
Address: 6200 Claus Road
          Riverbank, CA 95367

<table>
<thead>
<tr>
<th>High School / ROP Course Title: Culinary Arts ROP</th>
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High school / ROP Course Description:
The course provides entry-level training in Culinary Arts and the Hospitality Industry. Employment possibilities include cook, food preparation worker, baker and other skilled entry-level positions in the hospitality industry. Classroom instruction provides a sound foundation for hands-on lab activities that emphasize modern cooking techniques and align with industry standards. Students will develop basic skills and apply the principles of food safety and sanitation, workplace safety, food preparation, mise en place, nutrition, and menu planning.
<table>
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<tr>
<th>College Course Title: 120 Safety and Sanitation</th>
<th>133A Intro to Food Preparation</th>
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<tbody>
<tr>
<td>College Units: 1</td>
<td>HS/ROCP Credits: 3</td>
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<tr>
<td>College Prerequisite(s): none</td>
<td>HS/ROCP Prerequisite(s): Foods 1</td>
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<tr>
<td></td>
<td>is prerequisite to Culinary Arts 1-2</td>
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<td></td>
<td>A student could take Culinary Arts 1-2 and receive credit for HPMGT 120 and 133A if:</td>
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<td>a. the student is a senior</td>
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<td>b. the student enters an agreement at the start of the school year stating he/she agrees to complete an accelerated curriculum which would cover course content for both Culinary Arts 1-2 and 3-4.</td>
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**Advisories/Recommendations:**
Establish Advisory Committee 2013-14 school year.

**Course Content**

Equipment; safety and sanitation, work simplification, knife skills/handling/cuts, use of recipes in meal preparation, vegetables and fruits, gelatins, foams, emulsions, thickeners, recipe structure/use, seasonings and flavorings, soups, sauces, stocks, cooking processes and techniques, starches, proteins, poultry, seafood, meats, service, creative selling, etiquette, electronic service, teamwork, employability, et-portfolio, employment portfolio.

**Competencies and Skill Requirements (Use additional pages as necessary)**

*At the conclusion of this course, the student should be able to:*

- Demonstrate Food Safety and Sanitation utilizing principles learned in ServSafe.
- Use various positions and duties of the food service industry.
- Use proper procedures for setting, serving, maintain, and busing tables.
- Execute Mise en Place.
- Explain preparation techniques for salads, dressings, fruit, cold sandwiches, cookies, pies, dairy and eggs, hot sandwiches, pizza, breakfast cookery, starch cookery, vegetables, and sauces.
- Demonstrate proper plating techniques and garnishing.
- Identify successful job application and interviewing techniques.
- Identify professional standards and dignity of work and understand the importance of high quality customer service.
- Recognize various pieces of commercial kitchen equipment and their function.
- Explain and demonstrate advanced knife cuts and skills.
- Execute correct techniques and procedures specified in recipes.
- Use various positions and duties of the food service industry.
- Use proper procedures for setting, serving, maintain, and busing tables.
- Explain preparation techniques for meat, poultry, fish, shellfish, yeast breads, custards, foams, buttercreams, dry-heat for meat and poultry, moist-heat for meat and poultry.
- Demonstrate proper plating techniques and garnishing.
• Understand concepts in baking and pastry arts and produce baked goods, pastries, and desserts by using correct techniques, procedures and various finishing techniques.
• Identify successful job application and interviewing techniques.
• Create a working Employment Portfolio

Measurement Methods (include any industry certification or licensure):

National Restaurant Association – ServSafe Food Handlers Certification

The premier food safety training approved and mandated by the National Restaurant Association. The sections covered are Basic Food Safety, Personal Hygiene, Cross-contamination and Allergens, Time and Temperature, and Cleaning and Sanitation. Students must complete training and instruction in all sections before the assessment is taken.

1. **In order to receive credit for HPMGT 120, the student must receive the ServSafe Certification.**
2. **In order to receive credit for HPMGT 133A, the student must pass the Columbia College's HPMGT 133A FINAL with a "B" or better.**

CC faculty Signature: [Signature]  Date: 9/19/13

[Office use only.]  TOPs Code:  [Office use only.]  Internal Tracking Number:

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**Completed by Columbia College**

*This portion is completed after CC faculty and H.S. faculty meet and agree on the terms of the articulation agreement.*

Department faculty: ☑ Approved  ☐ Not Approved
Dean: ☑ Approved  ☐ Not Approved
CTE Transition Articulation Officer: ☑ Approved  ☐ Not Approved
Admissions & Records notification: ☑ date: 10-8-13
High school notification: ☑ date: 10-8-13