

Articulation Request and Agreement 2018-2019

Discipline:	Hospitality Management
High School:	Sonora High School
High School Course:	Culinary Arts
Columbia College Course:	HPMGT 120
Date Accepted:	2018-2019
Renewal:	2021-2022

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:

- Complete a separate form for each course.
- Attach the course outline for the course.
- Attach the course final if course is to be considered for credit.
- Mail to: Dean of Career Technical Education, 11600 Columbia College Drive, Sonora, CA 95370

Completed by High School Instructor:

High School/ROP:	Sonora High School
Instructor Name:	Gretchen Birtwhistle
Mailing Address:	430 North Washington Street, Sonora, CA 95370
Email Address:	gbirtwhistle@sonorahs.k12.ca.us
Contact Number:	209.532.5511 Ext 232

High School / ROP/CTE Course Title:	Culinary Arts
HS/ROCP Credits:	10.0
HS/ROCP Prerequisite(s):	None
High School / ROP/CTE Course Description:	The "Culinary Arts" course is a comprehensive culinary program. The course will serve high school and adult students that meet age, grade level, and boundary requirements. Student will have a basic understanding of operating procedures, knife skills, storage procedures, rotation and basic first aid. Students will have a working understanding of industry standards and be able to work safely in a professional kitchen. Evaluation will be academic and competency based.

College Course Title:	HPMGT 120 – Safety and Sanitation
College Units:	1.0
College Prerequisite(s):	None
Advisories/Recommendations:	None

Course Content and Format:

1. The student will understand how pathogens multiply and spread.
2. The student will understand the principles of the HACCP safety program, operating procedures, for food handling and safety.
3. The student will understand how to protect food through the receiving and storage process.
4. The student will understand the principles of safety and sanitizing and pest control.
5. The student will understand the policies and procedure for safe food handling.

Competencies and Skill Requirements (Use additional pages as necessary)

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

1. Identify standard operating policies.
2. Identify food borne illness, cause and effects.
3. Identify and understand health and safety laws
4. To be able to clean, and sanitize tools, and equipment
5. Create a food protection plan
6. Set up policies and procedures for food handling
7. To be able to train others in safety and sanitation
8. Pass serve safe test

Measurement Methods (include any industry certification or licensure):

Student will need to pass the Serve Safe Test
Satisfactory completion of Lab Worksheets and Handouts – 60%
Tests/Quizzes – 35%
Homework Assignments – 5%

In order to receive HPMGT 120 Columbia College credit, the student must receive the ServSafe Certification. Arrangements for the ServSafe exam will be arranged by Don Dickinson and Cindy Zelinsky. The exam will be administered at either Sonora High School or Columbia College depending on decision of the location between Don Dickinson and Cindy Zelinsky.

Note: Students that complete an articulated high school course and meet the specific articulation requirements for course will be awarded Columbia College credit. The transcript will be noted as CBE (Credit by Exam). In order to receive above credit, students must complete a Columbia College Application for Admission within six (6) months of completing the high school course.

Sample Textbooks or Other Support Materials (including Software):

Foundations of Restaurant Management and Culinary Arts, Level 1 and 2

CC faculty Signature:

Date:


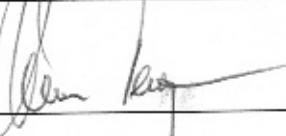
12-10-2018

[Office use only.]
TOPs Code:

[Office use only.]
Internal Tracking Number:

Completed by Columbia College

Columbia College and Sonora High School faculty have met and agree on the terms of the articulation agreement.

Department Faculty Signature	x 	<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Not Approved	<u>12, 10, 2018</u>
CTE Dean Signature	x 	<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Not Approved	<u>12, 10, 2018</u>
CTE Transition Officer Signature	x Carol Ellis	<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Not Approved	<u>12, 10, 2018</u>
Admissions and Records Notified			<u>12, 10, 2018</u>
High School Notified			<u>12, 10, 2018</u>