

## Articulation Request and Agreement 2018-2019

<b>Discipline:</b>	Hospitality Management
<b>High School:</b>	Stanislaus Culinary Arts Institute
<b>High School Course:</b>	Culinary Arts ROP
<b>Columbia College Course:</b>	HPMGT 120 – Safety and Sanitation HPMGT 133A – Instruction To Food Preparation
<b>Date Accepted:</b>	2018-2019
<b>Renewal:</b>	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, Sonoma, CA 95370

### **Completed by High School Instructor:**

<b>High School/ROP:</b>	Stanislaus Culinary Arts Institute / Stanislaus County Office of Education
<b>Instructor Name:</b>	Brent Rodriguez
<b>Mailing Address:</b>	1040 Wakefield Drive, Oakdale, CA 95370
<b>Email Address:</b>	<a href="mailto:brodriguez@stancoe.org">brodriguez@stancoe.org</a>
<b>Contact Number:</b>	209.238.8703

<b>High School / ROP/CTE Course Title:</b>	Culinary Arts ROP
<b>HS/ROCP Credits:</b>	3.0
<b>HS/ROCP Prerequisite(s):</b>	None
<b>High School / ROP/CTE Course Description:</b>	This 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 activities that emphasize modern cooking techniques and align with industry standards. Student will develop basic skills and apply the principles of food safety and sanitation, workplace safety, food preparation, mise en place, nutrition and menu planning.

<b>College Course Title:</b>	HPMGT 120 – Safety and Sanitation
<b>College Units:</b>	1.0
<b>College Prerequisite(s):</b>	None
<b>Advisories/Recommendations:</b>	Establish Advisory Committee 2016-2017

**College Course Title:** HPMGT 133A – Introduction to Food Preparation

**College Units:** 3.0

**College Prerequisite(s):** None

**Advisories/Recommendations:** Establish Advisory Committee 2016-2017

**Course Content and Format:** 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.

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

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

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 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.
- Explain preparation techniques for meat and poultry, fish, shellfish, yeast breads, custards, foams, buttercreams, dry-heat for meat and poultry, moist-heat for meat and poultry.
- 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.

**Measurement Methods (include any industry certification or licensure):**

National Restaurant Association – ServSafe Foods 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 section before the assessment is taken.

1. In order to receive credit for HPMGT 120 the student must pass and receive the SafeServ Certification from the National Restaurant Association. The exam must be proctored by a qualified instructor. If the school does not have an instructor available, Columbia College will help provide a person to administer the exam.
2. In order to receive credit for HPMGT 133A the student must pass the Columbia College's HPMGT 133A final with a 'B' grade or better.

**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):**

The Culinary Professional, The Goodheart –Willcom Company, Inc., Draz and Kietke, 1<sup>st</sup> Edition, 2010

**CC faculty Signature:**



**Date:**

12-10-2018

[Office use only.]


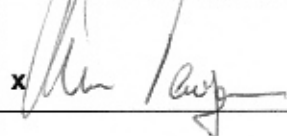
**TOPs Code:**

[Office use only.]

**Internal Tracking Number:**

**Completed by Columbia College**

*Columbia College and Stanislaus Culinary Arts Institute faculty have met and agree on the terms of the articulation agreement.*

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