

Articulation Request and Agreement 2018-2019

Discipline:	Hospitality Management
High School:	Tioga High School
High School Course:	Culinary Arts
Columbia College Course:	HPMGT 120 – Safety and Sanitation
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, Sonoma, CA 95370

Completed by High School Instructor:

High School/ROP:	Tioga High School
Instructor Name:	Karen Seals
Mailing Address:	19304 Ferretti Road, Groveland, CA 95321
Email Address:	kseals@bofg.org
Contact Number:	209-962-4763

High School / ROP/CTE Course Title: Culinary Arts

HS/ROCP Credits: 10.0

HS/ROCP Prerequisite(s): None

High School / ROP/CTE Course Description: Culinary Arts course is a comprehensive culinary program. The student will serve high school and adult standards that meet age, grade level, and boundary requirements. Student will have basic understanding of operating procedures, knife skills, storage procedures, 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: This course provides entry level training in Culinary Arts and the Hospitality Industry. Employment possibilities include cook, food preparation, 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.

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 Sanitization skills utilizing principles learned in ServSafe.
- Use various positions and duties of the food service industry.
- Execute Mis En Place.
- Explain preparation techniques for salads, dressings, cookies, pies, pizza, starch cookery, vegetables, meat and poultry, sauces and soups.
- Demonstrate proper plating techniques and garnishes.
- Identify professional standards and understand the importance of high quality customer service.
- Recognize various pieces of commercial kitchen equipment and their function.
- Explain and demonstrate advance cutting and knife skills.
- Execute correct techniques and procedures specified in recipes.
- Understand concepts of baking and pastry arts and produce baked goods, parties, 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):

In order to receive credit for Columbia College HPMGT 120, the student must receive the ServSafe Certification. Arrangement for the ServSafe exam will be arranged by Karen Seals and Columbia College Director.

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):

Kitchen on Fire!: Mastering the Art of Cooking by Olivier Said (Author), Chef Mike C (Author)
The Gold Standard in Hospitality and Tourism. CA Food Handlers.

<http://www.ced.gov/bam/nutrition/index.html>

http://www.cdc.gov/bam/teachers/documents/epi_6_picnic.pdf

<http://www.cdc.gov/foodsafety/index.html>

CC faculty Signature:

Date:

12-10-2018

[Office use only.]


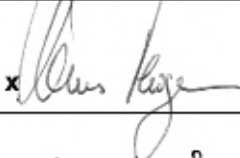
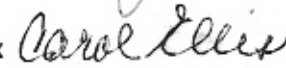
TOPs Code:

[Office use only.]

Internal Tracking Number:

Completed by Columbia College

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