

Articulation Request and Agreement 2018-2019

Discipline:	Hospitality Management
High School:	Tioga High School
High School Course:	Culinary 101
Columbia College Course:	HPMGT 142 – Garde Manger
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:	510-333-9301

High School / ROP/CTE Course Title:	Culinary 101
HS/ROCP Credits:	10.0
HS/ROCP Prerequisite(s):	None
High School / ROP/CTE Course Description:	Identification of a variety of fresh greens, vegetables and fruits, their general and specific use, standards of quality, preparation and presentation. Also covered are entrée salads, side salads, salad dressings, cold sauces, sausages, cocktails, relishes, dips, appetizers, canapés, pates, mousses, frozen desserts, ice carvings as well as banquet and buffet presentation

College Course Title:	HPMGT 142 – Garde Manger
College Units:	2.0
College Prerequisite(s):	None
Advisories/Recommendations:	None
Course Content and Format:	Identification of a variety of fresh greens, vegetables and fruits, their general and specific use, standards of quality, preparation and presentation. Also covered are entrée

salads, side salads, salad dressings, cold sauces, sausages, cocktails, relishes, dips, appetizers, canapés, pates, mousses, frozen desserts, ice carvings as well as banquet and buffet presentation

STUDENT PERFORMANCE OUTCOMES:

Occupational Performance Objectives

Upon completion of this course, the student will be able to:

1. Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures
2. Discuss preparation of cold foods, salads, sauces, dressings, marinades, relishes, sausages, canapés and hors d'oeuvres
3. Research and develop charcuterie project including canapés, dips, cocktails, relishes, terrines, pates, galantine, and mousses utilizing aspic/gelatin techniques
4. Discuss proper handling and storage of vegetables, fruits emphasizing on safety and sanitation procedures
5. Develop fundamental knife skills in the production of garnishes
6. Produce decorative centerpieces and ice carvings
7. Identify and discuss ingredients in the cold kitchen
8. Identify and discuss cheese and dairy products
9. Prepare mousses and gelatins

Competencies and Skill Requirements (Use additional pages as necessary)

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

STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES:

Production and Testing

1. Students will be required to demonstrate daily production assignments requiring pre-planning of methodology and recipes. Recipes must be read and understood by the student before attending class. Students will be evaluated on teamwork, professionalism, mise en place, production guide/timelines, plating diagrams, quality of finished product, sanitation and organizational skills. All assignments, projects and tests will be assigned point values. It is the responsibility of the student to obtain quiz and production competency scores. Weekly tests will be given and graded immediately in class.
2. The quiz schedule and dates are included in the weekly schedule posted in introductory content area of Moodle shell. Quizzes will be written and given during class time. Grading will take place immediately after the quiz is complete. Makeup for a missed test is not offered unless faculty is notified and guidelines are identified for the individual situation before each test. Students may be able to make up a missed test for emergency situations such as sickness or required work activities, but must submit documented excused absences such as a Doctor note identifying excused dates or mandatory work related travel dates in a timely manner.
3. It will be the student's responsibility to complete the assigned competencies. Upon completion, it will be the student's responsibility to have Chef Elliott critique to assignment and give feedback to the student on what can be improved, quality standards, etc. At that point, it will be the student's responsibility to type the feedback and submit the feedback via Moodle Drop Box by the end of the rotation to receive a grade for the competencies.
4. **PARTICIPATION:**
Students must demonstrate teamwork as consistent with industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course. Participation points will be granted or denied depending on how the student exhibits enthusiasm, interest, teamwork, organization, and preparedness.

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

90-100 A 80- 89 B 70- 79 C 60- 69 D

Evaluation Criteria:

Tests Notebook Final Project Sanitation Competencies

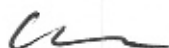
30 percent 10 percent 5 percent

5 percent 50 percent

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):

CIA (The Culinary Institute of America) 2004, *Garde Manger: The Art and Craft of the Cold Kitchen*, Wiley & Sons.

Website: www.atomicgourmet.comWebsite: www.chefsden.comWebsite: www.cheftalk.comWebsite: www.greatfood.ieWebsite: www.star chefs.com**CC faculty Signature:****Date:**

12-10-2018


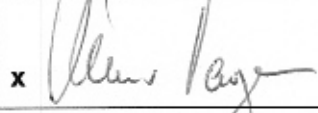
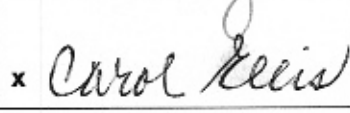
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TOPs Code:

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

COURSE OUTLINE:

All weekly plans, reading assignments, project due dates, and testing dates are to be delivered and explained the first day of class. Final comprehensive written exam date will be announced at this time.

- I. Produce
 - a. Quality
 - b. Storage
 - c. Handling
- II. Types of Salads
 - a. Tossed Salad
 - b. Composed Salad
 - c. Bound Salad
 - d. Vegetable Salad
 - e. Fruit Salad
- III. Parts of Salads
 - a. Base
 - b. Body
 - c. Garnish d. Dressing
- IV. Basic Salad Dressings
 - a. Mayonnaise-Based Dressings
 - b. Emulsified Vinaigrette Dressings
- V. Basic Knife Cuts
 - a. Brunoise
 - b. Batonnet
 - c. Julienne
 - d. Paysanne
- VI. Cold Sauces
 - a. Salsa
 - b. Coulis
 - c. Chutneys
 - d. Relishes
- VII. Hors D'oeuvres
 - a. Appetizers
 - b. Canapés
- VIII. Pates and Mousses
- IX. Charcuterie
 - a. Sausage Making
 - b. Galantine, Roulade
 - c. Pate en Croute
 - d. Terrines
 - e. Smoking
 - f. Short Curing
- X. IX. Buffet
 - a. Set-up
 - b. Menu Design
 - c. Organization
 - d. Execution