ARTICULATION RENEWAL FORM
2015 – 2016 (Effective Fall 2015 through Spring 2017) (Renew Fall 2017)

High School: Sonora High School
High School Course: Culinary Arts
Columbia College Course: HPMGT 120 – Safety and Sanitation

Completed by High School Instructor

A. I have reviewed the current Articulation Agreement for this course with the appropriate Columbia College faculty and wish to report the following:

___ I verify that our course listed above has no changes in the title, department name, course number, course content, course standards, or other curricular modification. (Skip Part B and Go to Part C)

___ I verify that the following changes need to be made: (Check all that apply, fill in the specific change in the space provided and complete Part B and C)

- Title: CULINARY ARTS
- Department Name: CTE
- Course Number: 0598
- Other:

B. I verify that changes have been made to the following: (Current and Updated Course Outline and All Examinations are required for any changes made to this section) (Please attached updated course outline/examination.)

___ Course Content  ___ Textbook Change  ___ Course Objectives
___ Examination/Portfolio  ___ College Examination

C. Please provide all requested information below:

Textbook Title: FOUNDATIONS OF RESTAURANT MANAGEMENT & CULINARY ARTS
Author: NATIONAL RESTAURANT ASSOCIATION
Publication Date: 2011 Edition:

Columbia College CTE Dean

Date

11/04/2015

12/07/15

Oct. 13, 2015
Discipline: ___Hospitality Management_____

Date Accepted: ___2_/__/17___/____2014____
Renewal Due during Spring 2016

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

<table>
<thead>
<tr>
<th>High School/ROP:</th>
<th>Sonora High School</th>
</tr>
</thead>
<tbody>
<tr>
<td>Instructor Name:</td>
<td>Cindy Zelinsky</td>
</tr>
<tr>
<td>Telephone Number:</td>
<td>532-5511 Ext: 232</td>
</tr>
<tr>
<td>Email Address:</td>
<td><a href="mailto:czelinsky@sonora.k12.ca.us">czelinsky@sonora.k12.ca.us</a></td>
</tr>
<tr>
<td>Address:</td>
<td>430N. Washington Street</td>
</tr>
<tr>
<td>Sonora, CA 95370</td>
<td></td>
</tr>
</tbody>
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High School / ROP Course Title: Culinary Arts

High School / ROP 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. Students 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.

<table>
<thead>
<tr>
<th>College Course Title: HPMGT 120</th>
<th>Safety &amp; Sanitation</th>
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</thead>
<tbody>
<tr>
<td>College Units: 1</td>
<td>HS/ROCP Credits: 10</td>
</tr>
<tr>
<td>College Prerequisite(s):</td>
<td>HS/ROCP Prerequisite(s):</td>
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Advisories/Recommendations:

Course Content

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:

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):
Students 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 credit for Columbia College HPMGT 120, the student must receive the ServSafe Certification. Arrangements for the ServSafe exam will be arranged by Gene Womble and Cindy Zelinsky. The exam will be administered at either Sonora High School or Columbia College depending on decision of the location between Gene Womble and Cindy Zelinsky.
Sample Textbooks or Other Support Materials (including Software):

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

CC faculty Signature: [Signature]  Date: 2/25/14

[Office use only.]
TOPs Code:

[Office use only.]
Internal Tracking Number:

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: [Signature]  □ Approved  □ Not Approved

Dean: [Signature]  □ Approved  □ Not Approved

CTE Transition Coordinator: [Signature]  □ Approved  □ Not Approved

Admissions and Records:  □ date: 2/25/14

High school notification:  □ date: 2/25/14