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

High School: Stanislaus Culinary Arts Institute
High School Course: Culinary Arts
Columbia College Course: HPMGT 120 and 133A

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:

[X] 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:
Department Name:
Course Number:
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: The Culinary Professional - First Edition
Author: John Draz and Christopher Koetke
Publication Date: 2010 Edition: First Edition

[Signature]
High School Instructor

[Signature]
High School Chair Signature

[Signature]
Columbia College Instructor

[Signature]
Columbia College CFE Dean

1/19/15  
Date

11/9/15  
Date

11/17/15  
Date

11/16/15  
Date
Discipline: **Hospitality Management**

Date Accepted: **3 / 18 / 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*

**High School/ROP:** Stanislaus Culinary Arts Institute – Yosemite ROP/Stanislaus County Office of Education

**Contact Information:**

Instructor Name: **Brent Rodriguez**

Telephone Number: **(209) 238-8703** ext: __________

Email address: **brodiguez@stancoe.org**

Address: **1040 Wakefield Drive**

**Oakdale, CA 95361**

**High School / ROP Course Title:** Culinary Arts ROP

**High school / ROP Course Description:** 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.
<table>
<thead>
<tr>
<th>College Course Title: HPMGT 120 – Safety and Sanitation</th>
<th>HPMGT 133A – Introduction to Food Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>College Units:</strong> 1</td>
<td><strong>College Credits:</strong> 3</td>
</tr>
<tr>
<td><strong>College Prerequisite(s):</strong> None</td>
<td><strong>HS/ROCP Prerequisite(s):</strong> N/A</td>
</tr>
</tbody>
</table>

**Advisories/Recommendations:**

**Course Content**

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:*

- 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 successful job application and interviewing techniques,
- 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, 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 sections before the assessment is taken.

1. **In order to receive credit for HPMGT 120, the student must pass and receive the ServSafe Certification from the National Restaurant Association.** The exam must be proctored by a qualified instructor. If the school does not have an instructor available, then 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” or better.**

*Sample Textbooks or Other Support Materials (including Software):*


<table>
<thead>
<tr>
<th>CC faculty Signature:</th>
<th>Date: 3/10/14</th>
</tr>
</thead>
<tbody>
<tr>
<td>[Office use only.]</td>
<td>[Office use only.]</td>
</tr>
<tr>
<td>TOPs Code:</td>
<td>Internal Tracking Number:</td>
</tr>
</tbody>
</table>
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: □ Approved □ Not Approved
Dean: □ Approved □ Not Approved
CTE Transition Coordinator: □ Approved □ Not Approved
Admissions & Records notification: □ date: 3-25-14
High school notification: □ date: 3-25-14