

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

11-9-15
Date

[Signature]
High School Chair Signature

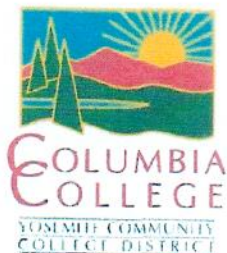
11-9-15
Date

[Signature]
Columbia College Instructor

11.17.15
Date

[Signature]
Columbia College CTE Dean

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.

College Course Title: HPMGT 120 – Safety and Sanitation	HPMGT 133A – Introduction to Food Preparation
College Units: 1	College Credits: 3
College Prerequisite(s): None	HS/ROCP Prerequisite(s): N/A
Advisories/Recommendations: Establish Advisory Committee 2014-2015 school year.	
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) <i>At the conclusion of this course, the student should be able to:</i> <ul style="list-style-type: none"> • 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.

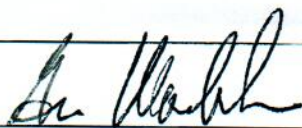
2.

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):

The Culinary Professional, The Goodheart-Willcox Company, Inc., Draz and Kietke, 1st edition, 2010

CC faculty Signature:



Date:

3/18/14

[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:

 ☒ 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