



Grossmont-Cuyamaca Community College District Articulation Agreement

Las Colinas Course	Las Colinas Course Codes	Credits	College Course	Units
Adv. Culinary & Hospitality Management 1, 2		10.0	CA 169 Essential Skills for Culinary Arts	3.0
School(s):			College:	
Las Colinas Correctional Facility			Grossmont College	

1. Course Prerequisites

None

2. Recommended Preparation

Review proper safety and sanitation practices, proper knife cuts, chicken fabrication, cold and hot emulsification dressings and sauces.

3. College Course Description

You will be introduced to basic essentials in the culinary arts and its applications. Each student will learn and apply the principles of food preparation with emphasis on basic knife skills, product and equipment identification, cooking techniques, poultry and vegetable fabrication, culinary history and math, high production standards, attractive service, proper equipment use and good time management. Basic skills will be used to prepare recipes and formulas that will provide necessary chef skills for other culinary arts courses. Students will execute proper sanitation, safety and cooking techniques.

4. Required Content for Articulation

80% or higher passing score on Lab Practical Final Exam

and

80% or higher for BOTH semesters of high school course.

5. Required Competencies (SLOs) for Articulation

- a. Identify tools and equipment used in the professional, commercial kitchen setting.
- b. Identify food products including seasonal product availability and type of preparation needed for best use.
- c. Apply basic methods of food preparation including knife skills, basic workflow, and patterns, and efficient work habits.
- d. Evaluate the process steps of recipes using correct tools and equipment.
- e. Plan, organize and carry out preparation of basic recipes according to industry standards.
- f. Show applications in the use and care of professional kitchen equipment.
- g. Employ principles of evaluation consistent with current industry standards.

6. Assessment Methods

A grading system will be established by the instructors and implemented uniformly. Grades will be based on demonstrated proficiency in subject matter determined by multiple measurements for evaluation, one of which must be essay exams, skills demonstration or, where appropriate, the symbol system.

- a. 3 hr. Lab Practical Final Exam
 - Final Exam to be provided by GCCCD instructor and administered by Las Colinas Correctional Facility teachers.
- b. Food Safety Test / Food Handler's Card
- c. In Class Cooking Labs
- d. Additional Tests & Quizzes

7. RUBRIC: N/A

8. Texts and other supporting materials (software. etc.)

- *The Professional Chef, Culinary Institute of America*


9. Criteria for Course Articulation

- a. High school and college teachers attend articulation meetings to determine curriculum alignment and articulation competency rubric.
- b. Students must pass the Las Colinas Correctional Facility course with a grade of 80% or higher and have mastered course competencies as measured by the assessment methods listed above.


Articulation meeting held: **November 14, 2019**

Effective date: **January 27, 2020**

Expiration date: **January 27, 2022**

School/CTE/ Signatures
 1/29/20
 Teacher Date

Frank Caramagna
 Teacher (print name)

 1/31/2020
 Principal Date

Kim Bellant
 Principal (print name)

Grossmont Adult Education
 School (Print)

College Signatures
 1/28/20
 Instructor/Division Chair, Grossmont Date

Josephine Rossi
 Instructor/Division Chair (print name)


 Dean of Instruction, Grossmont Date

Dr. Javier Ayala
 Dean of Instruction (print name)