



Grossmont-Cuyamaca College Community District Articulation Agreement

High School Course	GUHSD Course Codes	Credits	College Course	Units
Culinary Arts 3, 4	T633 / T733	10.0	CA 169 Essential Skills in Culinary Arts	3.0
High school(s):			College:	
Granite Hills High School			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.

