



## Grossmont-Cuyamaca Community College District Articulation Agreement

High School Course	GUHSD Course Codes	Credits	College Course	Units
Adv. Culinary & Hospitality Management 1, 2	T734 / T735	10.0	CA 169 Essential Skills for Culinary Arts	3.0
<b>High school(s):</b> IDEA Center			<b>College:</b> 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**

- Identify tools and equipment used in the professional, commercial kitchen setting.
- Identify food products including seasonal product availability and type of preparation needed for best use.
- Apply basic methods of food preparation including knife skills, basic workflow, and patterns, and efficient work habits.
- Evaluate the process steps of recipes using correct tools and equipment.
- Plan, organize and carry out preparation of basic recipes according to industry standards.
- Show applications in the use and care of professional kitchen equipment.
- 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 provided by GCCCD instructor and administered by GUHSD 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.)**

- On Cooking, 5th Ed.

**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 high school course with a grade of 80% or higher and have mastered course competencies as measured by the assessment methods listed above.

Agreement was based on Statewide Career pathways Project Template: Yes X No    

Articulation meeting held: **March 11, 2019**

Effective date: **August 01, 2019**

Expiration date: **June 30, 2022**

**High School/CTE/Signatures**

 9/25/19  
Teacher Date


Laureen Botticelli  
Teacher (print name)

 9/26/19  
Principal Date

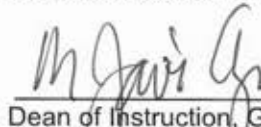
DAVID NAPOLEONI  
Principal (print name)

IDEA CENTER H.S.  
High School (Print)

**College Signatures**

 10/21/19  
Instructor/Division Chair, Grossmont Date

Josephine Rossi  
Instructor/Division Chair (print name)

 10/22/19  
Dean of Instruction, Grossmont Date

Dr. Javier Ayala  
Dean of Instruction, (print name)