

**ARTICULATION AGREEMENT
BETWEEN
VALENCIA COLLEGE
A.S. degree in Culinary Management**

and

**SECOND HARVEST FOOD BANK OF CENTRAL FLORIDA
Culinary Training Program**

In a continuing effort to provide career ladder opportunities for students in career and technical education programs, Valencia College agrees to extend full college credit at no cost (other than the application for admission fee) to eligible students who have completed the 14 week Culinary Training Program at Second Harvest Food Bank of Central Florida.

COURSE EQUIVALENCY IN SPECIALIZED COURSES

**SECOND HARVEST FOOD BANK
OF CENTRAL FLORIDA**

Culinary Training Program
(14 weeks)

VALENCIA COLLEGE PROGRAM

Culinary Management (Up to 6 Credits)

*FOS 2201 Food Service Sanitation Management (3 credits)

**FSS 1203C Quantity Food Production I (3 credits)

***FOS 2201** – Credit will be awarded based on the student presenting a valid copy of their certification for Servsafe Professional Food Service Manager.

****FSS 1203C** – Credit will be awarded based upon the student demonstrating that they have successfully mastered the food preparation competencies that are included in the attached portfolio assessment.

MAXIMUM AWARD OF CREDIT

This agreement makes it possible for a student to receive up to six (6) semester hours of college credit towards the A.S. degree in Culinary Management or certificate programs at Valencia College which is in accordance with commonly accepted good practice in higher education.

EDUCATIONAL PROGRAM

Faculty and staff with responsibility for supervision and coordination of the Culinary Training program at Second Harvest Food Bank and Culinary Management program at Valencia College have assessed the adequacy of the documentation and determined that the learning outcomes, performance standards, and assessment procedures meet the college standards for college credit course work and that the learning outcomes are:

1. consistent with the course work in AS degree being articulated.
2. based on, an alternative form of student assessment.

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TRANSFERRING PROCESS

The transferring student must have successfully completed the 14 week Culinary Training program at Second Harvest Food Bank and furnish an official certificate of completion.

To have the articulated courses reported on the official Valencia College transcript, transferring students must do the following:

1. Meet regular Valencia College entrance requirements.
2. Complete the College Application and pay the College Admission Fee.
3. Be accepted into Valencia within three years of completing the Culinary Training program from Second Harvest Food Bank.
4. Declare a major in the Culinary Management A.S. degree or certificate program.
5. Comply with the appropriate placement, course prerequisites and requirements of the college.
6. Must successfully complete course work with a "C" or better while enrolled at Valencia for at least one semester – before the credit can be awarded on the official college transcript.
7. To have the credit awarded, students must present a valid copy of their Servsafe Professional Food Service Manager Certification, and demonstrate they have successfully mastered the attached portfolio assessment of competencies to be evaluated by the Culinary Management Program Chair.
8. The Dean of Business and Hospitality, West Campus at Valencia and the Program Chair for Culinary Management, West Campus, at Valencia, will evaluate the student's certificate of completion and notify the Registrar's Office of acceptable credit to be transferred and awarded.

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TERMS OF AGREEMENT

This agreement shall be reviewed and evaluated biannually. It shall remain in effect from April 2015 until either party identifies a need for revision or terminates this agreement with thirty days written notice.

APPROVED:

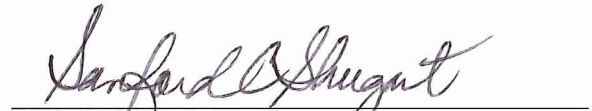
APPROVED:

**SECOND HARVEST FOOD BANK
OF CENTRAL FLORIDA**

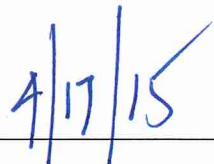
VALENCIA COLLEGE



Dave Krepcho
President & CEO
Second Harvest Food Bank of Central Florida



Sanford C. Shugart
President
Valencia College



Date



Date

**Portfolio Assessment for Second Harvest Food Bank's
Culinary Training Program and Valencia's A.S. degree in Culinary Management**

FOOD PREPARATION

COMPETENCIES	COMPETENCY PERFORMED
Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.	
Demonstrate dry heat methods of cooking including roasting and baking, broiling and grilling, griddling, sautéing, frying, and deep frying.	
Demonstrate combined methods of cooking including braising and stewing.	
Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.	
Identify and prepare meats, seafood, poultry and variety meats.	
Identify and prepare stocks, soups and sauces.	
Identify and prepare fruits, vegetables, starches, legumes and grain products.	
Identify and prepare salads and salad dressings.	
Identify and prepare hot and cold sandwiches.	
Identify and prepare canapés and cold and hot hors d'oeuvre.	
Identify and prepare a variety of beverages, including coffees and teas.	
Identify and prepare breakfast meats, eggs, cereals, and battered products.	
Outline the procedure for writing a standardized recipe.	
Prepare written requisitions for recipe.	

Identify any Work-Based Experience Including Special Projects:

1. Name of Organization: _____

2. Length of Performance: _____

3. Identify Activities Performed: _____

Valencia Program Chair Signature