

**Articulation Agreement
Between**

VALENCIA COLLEGE

A.S. degree in Culinary Management

and

LAKE TECHNICAL COLLEGE

Professional Culinary Arts & Hospitality

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 Professional Culinary Arts and Hospitality program at Lake Technical College.

COURSE EQUIVALENCY IN SPECIALIZED COURSES

LAKE TECHNICAL COLLEGE

**Professional Culinary Arts/Hospitality
(1200 Hours)**

VALENCIA COLLEGE PROGRAM

(Based on statewide agreement – Skills Inventory/Portfolio/Cert)

**Culinary Management A.S. Degree or Culinary
Arts Certificate (15 Credits)**

FOS 2201 Food Service Sanitation Management (3 cr)
FSS 1203C Quantity Food Production I (3 credits)
FSS 1246C Baking and Pastries I (3 credits)
FSS 1240C Classical Cuisine (3 credits)
FSS 2248C Garde Manger (3 credits)

MAXIMUM AWARD OF CREDIT

This agreement makes it possible for a student to receive fifteen (15) semester hours of college credit towards the Culinary Management A.S. Degree program at Valencia College which is in accordance with commonly accepted good practice in higher education.

EDUCATIONAL PROGRAM

Valencia and Lake Technical College faculty and staff with responsibility for supervision and coordination of the Professional Culinary Arts and Culinary Management programs 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 the statewide PSAV to AS Degree Statewide agreement, an alternative form of student assessment or is taught by faculty who have a minimum of an BS/BA degree in the required area or meet other described criteria.

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TRANSFERRING PROCESS

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

1. Apply for admission to Valencia College and meet the College entrance requirements.
2. Complete the College application, pay the College admission fee and declare a major in the articulated program.
3. Provide a copy of their transcripts from Lake Technical College.
4. Be accepted into Valencia within three years of completing the Lake Technical College Program.
5. Complete orientation and comply with the appropriate placement, course prerequisites and requirements of the college.
6. Meet with Valencia's Career Program Advisor to verify completion of the articulated program and initiate the award of credit process. *Note: Student must provide the required documentation needed for evaluation of the approved assessments before the credit can be awarded.*

Approved assessment:

- **Culinary Management:** validation that all the competencies included in the attached skills inventory have been met.
7. After verifying the required documentation and evaluating the approved assessments(s), the Valencia Career Program Advisor or Program Chair for the articulated program will determine eligibility, and notify the Registrar's Office of acceptable credit to be transferred and awarded. *(Note: Credit will be awarded after the drop/add date, and the evaluation process has been completed).*

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TERMS OF AGREEMENT

This agreement shall be reviewed and evaluated biannually. It shall remain in effect from February 2018, until either party identifies a need for revision or terminates this agreement with thirty days written notice.

APPROVED:

APPROVED:

LAKE TECHNICAL COLLEGE

VALENCIA COLLEGE

Diane Culpepper

Diane Culpepper
Executive Director
Lake Technical College

Sanford C. Shugart

Sanford C. Shugart
President
Valencia College

3-12-2018

Date

1/30/2018

Date

**Skills Inventory Assessment for Statewide Articulation of
Professional Culinary Arts and Culinary Management**

BAKING

COMPETENCIES	COMPETENCY MET
Demonstrate proper scaling & measurement techniques.	
Prepare yeast products.	
Prepare quickbreads.	
Prepare a variety of types of pies and tarts.	
Prepare a variety of types of cookies.	
Prepare a variety of types of cakes.	
Demonstrate basic icing and decorating techniques.	
Prepare laminated doughs.	
Prepare Choux pastries.	
Prepare the three basic meringue types.	
Prepare creams, custards, puddings & related sauces.	
Prepare a variety of dessert sauces.	
Prepare a variety of basic hot soufflés.	
Prepare fritters, crepes, cobblers, and crisps.	
Prepare a variety of fillings & toppings for pastries & baked goods.	

FOOD PREPARATION

COMPETENCIES	COMPETENCY MET
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.	

GARDE MANGER

COMPETENCIES	COMPETENCY MET
Demonstrate basic garnishes.	
Preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés and hors d'oeuvre.	
Demonstrate fundamental skills in the preparation and uses of aspic.	
Develop fundamental skills in the preparation of forcemeats (pates, galantines, ballantines, terrines and sausages.)	
Prepare mousses and gelatins.	
Demonstrate food presentation techniques, i.e., platters, bowls and plates.	
Produce decorative centerpieces (i.e., fruit, vegetable carvings, salt dough, tallow and ice carvings.)	

The above competencies have been validated by both organizations.

Technical College Instructor Signature

Date

Valencia College Program Chair Signature

Date