

**Articulation Agreement  
Between**

**VALENCIA COLLEGE**

**A.S. degree in Baking and Pastry Management (#1612050102)**

**and**

**SCHOOL DISTRICT OF OSCEOLA COUNTY, FLORIDA  
OSCEOLA TECHNICAL COLLEGE**

**Baking and Pastry Arts (#0612050103)**

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 to eligible students who have completed one of the following articulated programs at Osceola Technical College and met all of the requirements.

**COURSE EQUIVALENCY IN SPECIALIZED COURSES**

**OSCEOLA TECHNICAL COLLEGE**

**VALENCIA COLLEGE PROGRAM**

**Baking and Pastry Arts**  
(600 Hours)

**Baking and Pastry Management A.S. Degree**  
**(9 – 12 credits)**  
*(Based on Skills Inventory Assessment)*

\*FOS 2201 Food Service Sanitation Management (3)  
FSS 1050C Baking Ingredients & Technology (3 cr)  
FSS 1052C Specialty Breads (3 credits)  
FSS 2054C Cookies, Tarts Friandises (3 credits)

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**MAXIMUM AWARD OF CREDIT**

This agreement makes it possible for a student to receive nine to twelve (9-12) semester hours of college credit for the Baking and Pastry Arts program towards the Baking and Pastry Management A.S. Degree program at Valencia College which is in accordance with commonly accepted good practice in higher education.

**ASSESSMENT AND COURSE EQUIVALENCY**

Valencia and Osceola Technical College faculty and staff with responsibility for supervision and coordination of the articulated programs have reviewed and assessed the program curriculum for alignment of learning outcomes and determined that the learning outcomes, performance standards, and assessment procedures meet the college standards for college credit course work.

The following materials were reviewed to align the program learning outcomes and determine the equivalency of the content and course work to be articulated: *(curriculum frameworks, samples of instructional materials, syllabi with learning outcomes, various assignments and assessments, and textbooks).*

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**VALIDATION MECHANISM**

The validation mechanism for awarding college credit is based on the following student assessments that are identified for each articulated program: *(portfolio review, special projects, performance-based, industry certifications/licensure, written assessments skills inventory assessments or a combination)*.

**TRANSFERRING PROCESS**

To receive college credit for the articulated programs completed at Osceola Technical College, transferring students must meet the following requirements:

1. Meet with the Tech Express Coach prior to graduation from o-TECH to review and prepare the documentation needed to ensure a seamless transition to Valencia College.
2. Apply for admission to Valencia College and meet the College entrance requirements (Tech Express Coach can assist students with this process).
3. Submit a completed Valencia College application for Admission, satisfy the requirements for Degree-Seeking Status, including submission of all official transcripts, and declare a major in the articulated program.
4. Be accepted into Valencia within three years of completing the Osceola Technical College program. *(Note: If it's been longer than 3 years, an exception will be considered if the student can demonstrate they have current industry knowledge (i.e. through an employer letter, etc.)*
5. Complete orientation and comply with the appropriate placement, course prerequisites and requirements of the college.
6. Following enrollment at the college, student must meet with Valencia's Student Success Coach to review and verify all of the required documentation that has been submitted, and determine eligibility. *(Students must submit their official transcripts verifying completion of the articulated program, as well as all of the documentation that is required for evaluation of their assessment (s) identified below before the college credit can be awarded).*

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**TRANSFERRING PROCESS (Cont.)**

**Required Student Assessments:**

- **Baking and Pastry Management & Baking and Pastry Arts**

All of the competencies in the attached Skills Inventory Assessment for the Baking and Pastry Arts program must be validated by the Technical College and Valencia College Baking & Culinary Program Chair.

\* To earn credit for FOS 2201 Food Service Sanitation Management - Students must present a current and valid copy of the ServSafe Food Protection Manager Certification from the National Restaurant Association OR the National ProStart Certificate of Achievement.

7. After verifying the required documentation and evaluating the approved assessments(s), the Valencia Student Success Coach or Program Chair for the articulated program will determine eligibility, and notify the Registrar's Office of acceptable credit to be awarded. *(Credit will be awarded after the drop/add date, and the evaluation process has been completed).*

**TERMS OF AGREEMENT**

This agreement will be reviewed on an ongoing basis to ensure that it remains current and up-to-date. The Valencia Tech Express Coach will work collaboratively with the Osceola Technical College and Valencia College faculty and staff to stay informed of any curriculum/program changes that may impact this agreement and require it to be modified or terminated. If it is determined that an agreement needs to be modified or terminated due to program changes, both institutions will be notified accordingly.

### Skills Inventory Assessment for Baking and Pastry Arts

COMPETENCIES	COMPETENCY MET
Identify bakery tools and equipment.	
Assemble and disassemble equipment following proper safety procedures.	
Use bakery tools & equipment for tasks for which they were designed.	
Prepare fruit syrups, coulis, sauces, and compotes.	
Prepare poached fruits.	
Prepare fresh/cooked fruit method pie fillings.	
Prepare a variety of candied fruits/zest.	
Solve problems using critical thinking skills, creativity, and innovation	
Operate a calculator.	
Convert recipes, calculate portion sizes and estimate cost effectively.	
Demonstrate knowledge of standard weights and measures used in the baking industry.	
Identify and select baking ingredients.	
Identify, select, and prepare a variety of nuts.	
Identify basic mixing methods.	
Prepare cobblers and crisps.	
Prepare high-ratio cakes.	
Prepare pound cakes.	
Prepare sponge cakes.	
Prepare pastry cream.	
Prepare crepes.	
Prepare baked custards.	
Prepare ice-box cookies.	
Prepare scooped method cookies.	
Prepare a variety of cream-based dessert sauces (crème anglaise).	
Bake puff pastries using prepared dough.	
Identify types of flour and the function of each.	
Identify types of leavening used in bread production.	
Identify steps in bread production.	
Identify bread mixing methods.	
Describe the functions and types of washes (egg wash, milk wash).	
Prepare sweet variety quick breads (muffins, scones).	
Prepare savory variety quick breads (biscuits, cornbreads).	
Prepare soft yeast breads and crusty yeast breads.	
Prepare specialty yeast breads (whole grain, artisan).	
Prepare a variety of laminated dough products (coffee cakes, pastries).	
Demonstrate the presentations of baked goods and desserts.	
Prepare tarts and tartlets.	
Prepare a variety of pate choux products.	
Prepare puff pastry dough.	

**The above competencies have been validated by both organizations.** Date: \_\_\_\_\_

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Technical College Instructor Signature

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Valencia College Program Chair Signature