

Tech Express Articulation to Valencia College Culinary Management A.S. Degree

with [Orange Technical College Professional Culinary Arts & Hospitality Program](#) up to 18 earned college credits

(Please see Baking & Pastry Management Program Advisor for A.S. degree and/or technical certificate course scheduling options.)

Criteria for Award of Credit: Students completing an articulated program at Orange Technical College (OTC) can earn Valencia College (VC) credits in the articulated Associate in Science degree by satisfying the following criteria: 1. Prior to graduation, it is recommended that you meet with your campus Tech Express to Valencia coach; 2. Complete required technical college program at OTC; 3. Complete approved assessment(s) listed below for award of credit; 4. Enroll and attend Valencia College after technical college graduation. Valencia will award Tech Express credits up to three years after technical college graduation. Beyond three years, exceptions will be considered if students can demonstrate current industry knowledge (e.g., employer letter); 5. Provide documentation required for approved assessment(s) to VC Student Success Coach or Program Chair for articulated A.S. degree. Upon completion of evaluation process, credit will be awarded after drop/add date.

Course Equivalency in Specialized Courses:

OTC Articulated Program	Assessment for Award of Credit	Articulated VC Course and Credit	Earned Credit Potential	Articulated A.S. Degree
<div data-bbox="40 914 301 1077" style="border: 1px solid black; padding: 5px; text-align: center;"> Professional Culinary Arts & Hospitality (1200 Hours) </div>	<div data-bbox="343 654 1051 817" style="border: 1px solid black; padding: 5px;"> <i>Current</i> and <i>valid</i> copy of the ServSafe Food Protection Manager Certification from the National Restaurant Association or the National ProStart Certificate of Achievement. </div>	<div data-bbox="1089 654 1512 795" style="border: 1px solid black; padding: 5px;"> FOS 2201 Food Service Sanitation Management (3 credits) </div>	3 credits	<div data-bbox="1682 887 1903 976" style="background-color: yellow; padding: 5px; border: 1px solid black;"> Culinary Management </div>
	<div data-bbox="343 988 1051 1077" style="border: 1px solid black; padding: 5px;"> All competencies in the Skills Inventory Assessment will be validated by the Culinary Program Chair. </div>	<div data-bbox="1089 847 1512 928" style="border: 1px solid black; padding: 5px;"> FSS 1240C Classical Cuisine (3 credits) </div> <div data-bbox="1089 943 1512 1025" style="border: 1px solid black; padding: 5px;"> FSS 1203C Quantity Food Production I (3 credits) </div> <div data-bbox="1089 1040 1512 1121" style="border: 1px solid black; padding: 5px;"> FSS 2248C Garde Manger (3 credits) </div> <div data-bbox="1089 1136 1512 1218" style="border: 1px solid black; padding: 5px;"> FSS 2500 Food & Beverage Management (3 credits) </div>		
	<div data-bbox="343 1210 1051 1359" style="border: 1px solid black; padding: 5px;"> Additional award of credit based on portfolio review of assorted pastries, cakes, and breads, etc. with ingredients, procedures and recipes approved by the Culinary Program Chair. </div>	<div data-bbox="1089 1248 1512 1337" style="border: 1px solid black; padding: 5px;"> FSS 1246C Baking and Pastries I (3 credits) <i>(Based on Portfolio)</i> </div>	3 credits	

Skills Inventory Assessment for Professional Culinary Arts & Hospitality and Culinary Management

BAKING COMPETENCIES

- 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

- 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.

Skills Inventory Assessment for Professional Culinary Arts & Hospitality and Culinary Management

GARDE MANGER COMPETENCIES

- 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.)

FOOD AND BEVERAGE MANAGEMENT PREPARATION COMPETENCIES

- Develop a business plan.
- Identify the elements of a business plan to include vision, goals, strategies, and action plans.
- Identify basic economics and marketing strategies.
- Analyze trends in the food service and hospitality industry.

The above competencies have been validated by both organizations.

Technical College Instructor Signature

Date

Valencia College Program Chair Signature

Date