

**Tech Express Articulation Agreement
Between**

VALENCIA COLLEGE

A.S. degree in Culinary Management

and

**THE SCHOOL BOARD OF ORANGE COUNTY, FLORIDA O/B/O
ORANGE TECHNICAL COLLEGE**

**Fundamental Foodservice Skills
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 to eligible students who have completed one of the following articulated programs at Orange Technical College and met all of the requirements.

COURSE EQUIVALENCY IN SPECIALIZED COURSES

ORANGE TECHNICAL COLLEGE

VALENCIA COLLEGE PROGRAM

Fundamental Foodservice Skills
(600 Hours)

**Culinary Management A.S. Degree or Culinary
Arts Certificate (9 – 12 Credits)**

- * FOS 2201 Food Service Sanitation Management (3 cr)
- FSS 1203C Quantity Food Production I (3 credits)
- FSS 1240C Classical Cuisine (3 credits)
- ** FSS 1246C Baking and Pastries I (3) - Based on Portfolio

Professional Culinary Arts & Hospitality
(1200 Hours)

**Culinary Management A.S. Degree or Culinary
Arts Certificate (15 - 18 Credits)**

- * FOS 2201 Food Service Sanitation Management (3 cr)
- FSS 1203C Quantity Food Production I (3 credits)
- ** FSS 1246C Baking & Pastries I (3 cr) Based on Portfolio
- FSS 1240C Classical Cuisine (3 credits)
- FSS 2248C Garde Manger (3 credits)
- FSS 2500 Food & Beverage Management (3 credits)

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MAXIMUM AWARD OF CREDIT

This agreement makes it possible for a student to receive nine to eighteen (9 - 18) semester hours of college credit for the Orange Technical College programs specified above towards the Culinary Management A.S. Degree programs at Valencia College which is in accordance with commonly accepted good practice in higher education.

ASSESSMENT AND COURSE EQUIVALENCY

Valencia and Orange 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)*.

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 Orange Technical College, transferring students must meet the following requirements:

1. Meet with the Tech Express advisor as part of the Exit process for graduation from Orange Technical College to review and prepare documentation for transition to Valencia College.
2. Apply for admission to Valencia College and meet the College entrance requirements (Tech Express advisors 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 Orange Technical College program. *(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.).*

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TRANSFERRING PROCESS (Cont.)

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 Career Program Advisor 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).*

Required Student Assessments:

• **Fundamental Foodservice and Professional Culinary Arts & Hospitality:**

All of the competencies in the attached Skills Inventory Assessment must be validated by the Culinary Program Chair.

* FOS 2201- The student must present a *current* and *valid* copy of the ServSafe Food Protection Manager Certification from the National Restaurant Association

** FSS 1246C Baking and Pastries I - Additional credit may be awarded based on portfolio review of assorted pastries, cakes and breads, etc. with ingredients, procedures and recipes approved by the Culinary Program Chair.

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 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 Advisors will work collaboratively with the Orange 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 -- Fundamental Foodservice Skills

COMPETENCIES	COMPETENCY MET
Identify the essentials of the hospitality industry	
Describe the types of works stations in the commercial kitchen	
Define and explain the terms of front-of-the-house and back-of-the-house and their relationship to one another including volume/covers, POS & orders and executing service.	
Demonstrate and incorporate kitchen sanitation and workplace safety procedures	
Demonstrate proper food handling techniques utilizing current industry safety and sanitation procedures	
Use, identify and care for commercial tools and equipment	
Exhibit the ability to read, follow and prepare recipes	
Demonstrate basic knowledge of kitchen measurements, conversions and ratios, as well as standard weights and measures used in the industry	
Demonstrate essential baking preparation skills	
Prepare quick breads, cookies and yeast breads	
Identify and illustrate basic knife cuts and skills including chop, mince and dice	
Identify and illustrate slicing skills including julienne, batonnet and chiffonade, and other misc. skills including concasse and supreme	
Explain and demonstrate dry, moist and combination cooking methods	
Demonstrate stock and soup preparation skills	
Identify seasoning and herbs and their appropriate use in food products that exhibit and enhance creativity, taste and appearance.	
Prepare various stocks, thickening agents and soups	
Demonstrate egg, dairy and breakfast cookery	
Prepare various breakfast meats, starches and eggs using various cooking methods	
Demonstrate fruit and vegetable preparation skills and various cooking methods	
Demonstrate salad and sandwich preparation skills	
Demonstrate starch and grains preparation skills including potatoes, legumes, rice and pastas	
Demonstrate quantity foods preparation skills	
Prepare cold and hot hors d'oeuvres	
Plan, set up and serve buffets	
Demonstrate meat, poultry and seafood preparation skills including appropriate spices, marinating techniques and common cooking methods	
Demonstrate sauce preparation skills	
Describe the basic principles of nutrition including the functions and sources of the 6 classifications of nutrients	

The above competencies have been validated by both organizations. Date: _____

Technical College Instructor Signature

Valencia College Program Chair Signature

**Skills Inventory Assessment for
Professional Culinary Arts & Hospitality**

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.)	

FOOD & BEVERAGE MANAGEMENT

COMPETENCIES	COMPETENCY MET
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