Articulation Agreement
Between

VALENCIA COLLEGE

A.S. degree in Culinary Management

A.S. degree in Baking and Pastry Management
and
SCHOOL DISTRICT OF OSCEOLA COUNTY, FLORIDA
OSCEOLA 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 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** *(Based on statewide agreement – Skills Inventory/Portfolio/Cert)*
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)

OSCEOLA TECHNICAL COLLEGE	**VALENCIA COLLEGE PROGRAM** *(Industry Certification)*
Professional Culinary Arts & Hospitality (1200 Hours)	**Baking & Pastry Management A.S. Degree (3 cr.)**
	* FOS 2201 Food Service Sanitation Management (3 cr)

MAXIMUM AWARD OF CREDIT

This agreement makes it possible for a student to receive three to eighteen (3 - 18) semester hours of college credit towards the Baking and Pastry Management and Culinary Management. A.S. Degree programs at Valencia College which is in accordance with commonly accepted good practice in higher education.

ASSESSMENT AND COURSE EQUVALENCY

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).*

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. Work with the Tech Express Advisor 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 Advisor 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 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).*

TRANSFERRING PROCESS (Cont.)

    Required Student Assessments:

- **Culinary Management**:

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

    * FOS 2201 - Students 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.

- **Baking and Pastry Management**:

    * 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 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 Advisor 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
Professional Culinary Arts & Hospitality 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'eouvre.	
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'eouvre.	
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