



**Cerritos College
Articulation Agreement**

<p>Cerritos College Course: CA 101 Introduction to Food Service, Safety and Sanitation Cerritos College 11110 Alondra Blvd. Norwalk, CA 90650</p>	<p>High School Course: Culinary Arts 5 – Catering Banning High School 1527 Lakme Avenue Wilmington, CA 90744</p>
<p>General Course Description for CA 101 Introduction to Food Service, Safety and Sanitation: This course covers the principles of food microbiology, important food borne illnesses, standards that are enforced by regulatory agencies, and applied measure for the prevention of foodborne illnesses and other microbiological problems. This course meets current food protection standards for regulatory agents. ServSafe Food Protection Manager Certification Exam will be administered.</p> <p>General Course Description for Culinary Arts 5 ~ Catering: These courses develop student’s knowledge and skills of food preparation, nutrition, menu planning, safety, sanitation, and career and college exploration in Culinary Arts. Classroom instruction provides a foundation for hands-on cooking lab activities that emphasizes modern day cooking techniques and align with industry standards. Students will have the opportunity to participate in C-CAP competition (Careers through Culinary Arts Program) a showcase for the best career through culinary arts program in the state. Students also have the opportunity to participate in Prostart Culinary Cup Competition offered by National Restaurant Association.</p>	
<p>College Prerequisite(s): N/A</p>	<p>HS/ROCP Prerequisite(s): Culinary Arts 6 – Catering & Culinary Arts 7-Servsafe Management</p>
<p>Advisories/Recommendations: Students need to possess ServSafe Management to be eligible for credit for CA 101 – Intro to Food Services.</p>	
<p>Course Content:</p> <ol style="list-style-type: none"> 1. Safety 2. Tools and Equipment 3. Opportunities within the Industry 4. Proper Food Temperature 5. Food Preparation 6. Basic Cooking Principles 7. Presentation Techniques 8. International Cuisine 9. Competition Techniques 10. Educational Opportunities 11. Internships/Externships 12. Job Shadowing 	
<p>Competencies and Skill Requirements. At the conclusion of this course, the student should be able to:</p> <ol style="list-style-type: none"> 1. Pass safety test, food service industry regulations and standards 	

2. Differentiate culinary terms
3. Identify and describe the operation of culinary facilities
4. Identify, relate, use and maintain foodservice equipment and tools in a safe and appropriate manner
5. Demonstrate a variety of cooking methods, which may include baking, roasting, broiling, steaming, grilling, sautéing, poaching, frying and deep frying
6. Choose appropriate food techniques and processes
7. Demonstrate various table settings, setting styles, and serving techniques
8. Utilize workplace skills to include the following: directions, team work, problem solving, perseverance, self-direction, reliability, and professional appearance
9. Prepare food according to industry standards
10. Prepare the foundation sauces and stocks; demonstrate understanding of their relation to food preparations
11. Utilize skills learned: knife skills, measurement, utilization of kitchen tools and equipment, utilization of food items and materials
12. Utilize standard math to convert recipes, measurements for food preparations
13. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques
14. Demonstrate the basic functions of performing tasks for dining guests and customers
15. Understand the principles of nutrition

Measurement Methods:

- Hands on cooking labs
- Exam
- Quizzes
- Class participation
- Demonstration
- Practical Exams
- Practical Industry based Competition
- Skill based (manipulative projects) labs

Textbooks or Other Support Materials:

- Fundamentals II-California Restaurant Association (Pro Start)
- ServSafe Course Book with Online Exam Voucher
- Rouxbe Culinary –Online Course

Procedures for Course Articulation:

Cerritos College credit for the articulated courses listed above may be received when the following criteria is met:

1. The student has completed the articulated course listed above with a “B” grade or higher Culinary Arts 5 – Catering.
2. The student takes the credit by exam given by Cerritos College’s Culinary Arts and passes the exam.
3. The student must receive a Servsafe Certificate. This requirement must be met for the CA 101 Introduction to Food Service.
4. The student must enroll at Cerritos College within two (2) years from the semester date in which the course was completed.
5. The student will complete and submit the *Cerritos College Credit by Exam Form* to the Office of Educational Partnerships & Programs.
6. No more than 15 units of credit may be accepted for credit by examination.

This Agreement will be reviewed annually and will remain in effect until cancelled by either party giving 30 days written notice.

High School/ROP District Signatures		Cerritos College Signatures	
<i>Mary Malpene</i>	3/28/17	<i>[Signature]</i>	4/4/17
Faculty/Department Chair	Date	Instructor/Division Chair	Date
<i>[Signature]</i>	3/28/17	<i>Sandy Marks</i>	4/26/17
Principal	Date	Dean of Instruction	Date
		<i>[Signature]</i>	5/2/17
Superintendent/Curriculum Coordinator	Date	Vice President	Date