



**Cerritos College
 Articulation Agreement**

<p>Cerritos College Course: CA 101 Introduction to Food Service, Safety and Sanitation</p> <p>Cerritos College 11110 Alondra Blvd. Norwalk, CA 90650</p>	<p>High School Course: Culinary Arts and Hospitality Management</p> <p>North Orange County ROP 385 N Muller St. Anaheim, CA 92801</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 and Hospitality Management: In Culinary Arts and Hospitality Management, students expand their study of Culinary Arts and explore Hospitality Management. They learn and apply their knowledge through standards and project-based curriculum in the lab class setting and in a working food service kitchen. Students develop culinary skills through nutritional analysis and recipe costing and development. They learn the correct use of food service equipment and food and kitchen safety with an emphasis on local, organic, and seasonal products and prepare, season, and cook a wide range of foods, including soups, salads, entrees, and desserts. In addition, students learn about small business management, including production, finance, marketing, and customer service. Refer to O*NET Online (https://www.onetonline.org/) for a summary report of the detailed job description for this career.</p> <p>This course integrates the California Career Technical Education Model Curriculum Standards, which are aligned to the Common Core State Standards. Instruction reinforces core skills in reading, writing, speaking, listening, and mathematics. Course instruction emphasizes career ready behaviors in communication, ethics, interpersonal/team skills, critical thinking and problem solving, safety, technology, and employability skills.</p>	
<p>College Prerequisite(s): N/A</p>	<p>HS/ROCP Prerequisite(s):</p> <ul style="list-style-type: none"> - Introduction to Culinary Arts - Culinary Arts
<p>Advisories/Recommendations: Students must possess ServSafe® Management to be eligible for credit for CA 101 – Introduction to Food Service, Safety and Sanitation.</p>	

Course Content:

1. Culinary Arts & the Hospitality Industry
2. Safety and Sanitation Certification Standards
3. Commercial Kitchen Essentials
4. Understanding the Principles of Nutrition
5. Basic Cooking Principles
6. Basic Baking Essentials
7. Food and Beverage Operations
8. Restaurant Business and Operations
9. Food Service Management and Managed Services
10. Meetings, Conventions, Exhibitions, and Banquets
11. Leadership and Management in the Industry
12. Entrepreneurship
13. Work-Based Learning

Competencies and Skill Requirements. At the conclusion of this course, the student should be able to:

1. Demonstrate an understanding of major aspects of the food service and hospitality industry and the role of the industry in local, state, national, and global economies.
2. Demonstrate the basics of safe work habits, security, and emergency procedures required in food service and hospitality establishments.
3. Interpret the basic principles of sanitation and safe food handling.
4. Demonstrate an understanding of the basics of systems operations and the importance of maintaining facilities, equipment, tools, and supplies.
5. Demonstrate an understanding of the basic processes of costing and cost analysis in food and beverage production and service.
6. Demonstrate and apply basic nutritional concepts in meal planning and food preparation.
7. Illustrate and apply the basics of food preparation and safety and sanitation in professional and institutional kitchens.
8. Illustrate and apply the basics of baking, pastry, and dessert preparation and safety and sanitation in professional and institutional kitchens.
9. Apply the basic procedures and skills needed for food and beverage service.
10. Apply the knowledge and skills essential for effective customer service.
11. Demonstrate and apply basic nutritional concepts in meal planning and food preparation.
12. Describe the fundamentals of successful sales and marketing methods.
13. Identify characteristics and practices of leaders and managers and management functions.
14. Understand characteristics of a successful entrepreneur including mission statement, business plan, and ethical and social responsibility.

Measurement Methods:

1. Verbal and written critiques on food labs, written assignment and course book
2. Presentations
3. Research Papers
4. Quizzes/Tests
5. Professional Portfolio

Textbooks or Other Support Materials:

Foundations of Restaurant Management and Culinary Arts -Level Two, National Restaurant Association, Pearson Education Publishing.

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 - **Culinary Arts and Hospitality Management** with a “C” grade or higher.
2. The student must receive a ServSafe® Food Protection Manager Certificate. This requirement must be met for the CA 101 - Introduction to Food Service, Safety and Sanitation
3. The student must enroll at Cerritos College within two (2) years from the semester date in which the course was completed.
4. The student will complete and submit the *Cerritos College Credit by Exam Form* to the Office of Educational Partnerships & Programs.
5. 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-day written notice.

High School/ROP District Signatures

Cerritos College Signatures

Administrator, Instructional Programs Date

Instructor/Division Chair Date

Assistant Superintendent, Ed. Services Date

Dean of Instruction Date

Vice President Date