



Discipline: Hospitality
Date Accepted: March 5, 2019

**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: Food Service and Hospitality (Level One)</p> <p>CalAPS – California Advancing Pathways for Students 16703 S. Clark Ave. Building C Bellflower, CA 90706</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 Food Service and Hospitality (Level One): This is a course for students who are interested in pursuing a career in Food Service and Hospitality with a focus on the-standards and skills necessary for industry. Students in this class will have hands-on lab experiences that emphasize industry awareness, sanitation and safe food handling, food and beverage production, food service management and customer service. All students are required to take the LA County food handlers or ServSafe Manager Certification and become involved in FCCLA as part of their grade.</p>	
<p>College Prerequisite(s): N/A</p>	<p>HS/ROCP Prerequisite(s): N/A</p>
<p>Advisories/Recommendations: Students must possess ServSafe® Management to be eligible for credit for CA 101 – Introduction to Food Service, Safety and Sanitation.</p>	
<p>Course Content:</p> <ol style="list-style-type: none"> 1. Safety and Sanitation 2. Food Production, Preparation, and Service 3. Restaurant Management and Facilities Planning 4. Career Readiness and Exploration 	

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

1. Define aspects of the hospitality industry and explain why it is important to our local, state and national and global economies.
2. Describe, practice and evaluate required food safety and sanitation practices
3. Apply food preparation skills appropriately and accurately
4. Explain the characteristics of good customer service
5. Plan menus appropriate for restaurants
6. Demonstrate an understanding of styles of service and presentation
7. Describe the responsibilities of those who work in the Food Service Industry
8. Evaluate good business practices in the Food Service Industry
9. Demonstrate the ability to work as a member of a team
10. Become familiar with FCCLA, its purposes, goals and opportunities for students in Family and Consumers Sciences courses.

Measurement Methods:

1. FCCLA Activities
2. Lab Evaluation Portfolio
3. Class Work and Participation
4. Tests and Projects
5. Midterm Exam
6. Semester Final Examinations
7. ServSafe® Food Protection Manager Exam

Textbooks or Other Support Materials:

1. Foundations of Restaurant Managements and Culinary Arts, Level One and Level Two: Prentiss Hall, 2018
2. ServSafe Coursebook - 7th edition

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 - **Food Service and Hospitality (Level One)** with a "C" grade or higher in.
2. The student must provide a valid copy of their ServSafe® Food Protection Manager Certificate.
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

 3/15/19
Faculty/Department Chair Date

 4.1.19
Instructor/Division Chair Date

 3/15/19
Superintendent/Curriculum Coordinator Date

 4/22/19
Dean of Instruction Date

 4/25/19
Vice President Date