



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: Baking and Pastry</p> <p>Paramount High School 14429 Downey Ave. Paramount, CA 90723</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 Baking and Pastry: This course continues the coverage of food microbiology principles, important food borne illnesses, standards that are enforced by regulatory agencies and applied measures for the prevention of food borne illnesses and other microbiological problems. ServSafe® Food Protection Manager Certification Exam will be administered. Additionally, students will build upon their beginning culinary skills and will learn to make a variety of yeast breads, quick breads, cookies, cakes and pastries. Students will learn pastry techniques such as meringue production and egg tempering. Students will learn a variety of specialty desserts including crème brulee, homemade ice cream, custards and puddings. Students will also learn to decorate their own custom cake for a special occasion. Students will compete in culinary competition opportunities during the year (SkillsUSA).</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. Pass safety test, understand food service industry regulations and standards.
2. Differentiate culinary/ baking terms
3. Identify and describe the operations of a bakery
4. Identify, relate, use and maintain foodservice equipment and tools in a safe and appropriate manner
5. Demonstrate a variety of baking methods; including but not limited to poaching, sautéing, frying, deep frying, steaming and boiling
6. Choose appropriate food techniques and processes
7. Demonstrate various presentation styles, settings and serving techniques
8. Utilize workplace skills to include: following directions, teamwork, problem solving, perseverance, self-direction, reliability and professional appearance
9. Prepare foods according to industry standards
10. Prepare the fundamental baking essentials (creaming method, foaming method etc.), demonstrating the students understanding of food preparations
11. Utilize skills learned: knife skills, piping skills, measurements, utilization of baking tools and equipment and utilization of baking ingredients
12. Utilize standard math to convert recipes and measurements for food preparations
13. Utilize standard weights and measures to demonstrate proper scaling and measuring techniques
14. Demonstrate the basic customer service procedures for serving and interacting

Measurement Methods:

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

Textbooks or Other Support Materials:

1. The Culinary Professional, John Draz and Christopher Koetke, Goodheart-Wilcox Company, 1st edition
2. On Baking, Sarah R. Labensky, Priscilla Martel, Eddy Van Damme, 2nd edition
3. ServSafe® Manager Book, National Restaurant Association, 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 – **Baking and Pastry** 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 Signatures


Cerritos College Signatures


 4/23/19
Date

 5.22.19
Date

Faculty/Department Chair
 4/23/19
Date

Instructor/Division Chair
 5/22/19
Date

Principal
 4/29/19
Date

Dean of Instruction
 6/6/19
Date

Superintendent
Date

Vice President
Date