



Discipline: Hospitality
Date Accepted: August 1, 2017

**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: Hospitality Management Norwalk High School 11356 Leffingwell Rd. Norwalk, CA 90650</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 Hospitality Management: Hospitality Management is a capstone course in the Food Service and Hospitality Career Technical Education pathway. Students will participate in a variety of hands-on labs that require them to demonstrate key aspects of the industry standards including, but not limited to: basics of safe work habits and emergency procedures; principles of sanitation and safe food handling; food service and hospitality management; systems of operation and the importance of maintaining facilities, equipment, tools, and supplies; all phases of food preparation in a professional setting; baking, pastry, and dessert preparation; knowledge and skills of effective customer service; the role of management in meeting employee and customer needs; basic procedures and skills for food and beverage service; nutritional concepts in meal planning and food preparation; cost and cost analysis in food and beverage production and service; and fundamentals of successful sales and marketing methods. Students will participate in a capstone project that will demonstrate their progress toward mastery of the college and career readiness skills and competencies of an entry-level position in the industry sector. After completing this course, students will be eligible to earn a National ServSafe certificate.</p>	
<p>College Prerequisite(s): N/A</p>	<p>HS/ROCP Prerequisite(s): Culinary Arts 1, Culinary Arts 2, Advanced Culinary Arts</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 and Sanitation <ul style="list-style-type: none"> o Students will review the causes and effects of food borne illnesses and food spoilage. They will also review the requirements of personal hygiene, safety and sanitation practices and techniques. Students will apply standardized culinary laboratory procedures and safety regulations utilized at the local and national level. Students will practice proper handling, preparation and storage (flow of food). Students will apply the food safety and management system, Hazard Analysis Critical Control Point (HACCP) as practiced in the restaurant industry. Finally, students will consistently demonstrate proper knife skills. 2. Food Production, Preparation and Service 	

- Students will participate in a variety of catering projects where they will be expected to prepare menus, plan preparation schedules, prepare food items, transport food and equipment to different locations, set up cooking and service stations, and interact with customers all while maintaining safe food temperatures and environments.
3. Restaurant Management and Facilities Planning
 - In order to fully understand the food service and restaurant management industry sector, students will conduct research projects designed to explore the background of the restaurant management, the essential skills associated with restaurant management and how the design of a kitchen facilitates success.
 4. Career Readiness and Exploration
 - Students will create a fictional restaurant; design a menu of items, and a comprehensive restaurant personnel management plan for their restaurant. Students will present their career exploration research information and their menu of items using a professional industry critique rubric that critiques both the menu of items and the student's knowledge of industry employees and job specific educational requirements. Students will then create their "signature dish" and serve it to fellow peers, site staff including administration, and a panel of industry professionals.

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

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:

- Course Book (cumulative notebook)
- Verbal and written critiques on food labs, written assignment and course book
- Presentations
- Research Papers
- Quizzes/Tests
- Career Portfolio
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Textbooks or Other Support Materials:

- Foundations of Restaurant Management and Culinary Arts-Level One, National Restaurant Association, Pearson Education Publishing, 2011.
- Foundations of Restaurant Management and Culinary Arts-Level Two, National Restaurant Association, Pearson Education Publishing, 2011.
- The Culinary Professional, John Draz and Christopher Koetke, Goodheart-Wilcox Company, 1st edition.
- Professional Cooking, Wayne Gisslen, John Wiley & Sons, 4th edition.
- Professional Baking, Wayne Gisslen, John Wiley & Sons, 6th edition.

Procedures for Course Articulation:



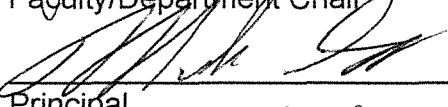
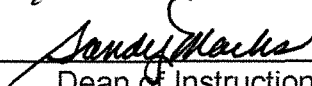


Cerritos College credit for the articulated courses listed above may be received when the following criteria is met:

1. The student has completed the articulated course listed above with a "B" grade or higher in **Hospitality Management**.
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

	9/15/17		10/5/17
Faculty/Department Chair	Date	Instructor/Division Chair	Date
	9-15-17		10/6/17
Principal	Date	Dean of Instruction	Date
	9-22-2017		10/9/17
Superintendent/Curriculum Coordinator	Date	Vice President	Date