



ARTICULATION AGREEMENT

Date Approved: 04/24/18

Yuba College Course:	Dept: Culinary Arts Course No: CUL 3A Title: Basic Food Preparation	High School or ROP Course: Hours:	ROP Culinary 174 hrs
College:	Yuba College	School/ROP:	Yuba City High School/Tri-County ROP

A. COLLEGE UNITS: CUL 3A - 3 Units

B. GENERAL COURSE DESCRIPTION:

Basic modern restaurant cooking techniques such as sauce making, meat cutting, lunch and dinner entrée preparation. Use and operation of food service machines and equipment.

C. COURSE CONTENT:

1. Basic food service equipment
2. Food service hand tools
3. Sanitation and safety
4. Food preparation
5. Food products – identification and usage

D. COMPETENCIES AND SKILL REQUIREMENT (PERFORMANCE OBJECTIVES):

At the conclusion of this course, the student should be able to:

1. Recognize and utilize the basic hand tools, machines and cooking equipment to prepare foods to industry standards.
2. Recognize and identify basic food items and ingredients.
3. Demonstrate use of food service equipment found in a commercial kitchen according to industry standards of operation.
4. Recognize and identify basic food production cooking techniques.
5. Essay writing and identifying the necessary ingredients for food preparation. ****Requires Critical Thinking****

E. CREDIT BY EXAMINATION CRITERIA:

Students must obtain a grade of 'B' or better in the course and a grade of 'C' or better on the final examination.

F. PROCEDURES AND/OR CRITERIA FOR COURSE ARTICULATION:

1. The high school/ROP instructor will enter an articulation agreement with Yuba College.
2. Students will enroll into the CTE Transitions Program during the academic year at their high school/ROP.
3. When the student has completed the approved credit by examination criteria for the course the high school/ROP instructor will provide CTE Transitions Program Office the course grade and final exam grade.
4. CTE Transitions Program processes students that met credit by examination criteria.
5. Students are awarded transcript credit for the articulated course in which they completed.

G. TEXTBOOKS OR OTHER SUPPORTING MATERIALS (INCLUDING SOFTWARE):

Professional Baking 6th Ed. ; Professional Cooking 8th Ed. ; The Culinary Professional 2nd Ed.

Agreement was based on Statewide Career Pathways Project template: Yes No

Name of Template used: Culinary Arts/Intro to Culinary Arts/Basic Food Production/Intro to Food Service & Hospitality

This agreement will be reviewed annually. _____

Signatures are provided per the Articulation Credit by Examination Agreement Form:

HIGH SCHOOL/ROP/DISTRICT SIGNATURES:

Requested by: <u>Maria Garcia</u> <u>12/4/17</u>			
<u>Brubaker E. Brubaker</u> <u>12/4/17</u>	Date		25
High School Instructor (Print & Sign)	Date	High School Dept Chair/Coordinator (Print & Sign)	Date
<u>ROBERT POLVE</u> <u>R Polve</u> <u>12/4/17</u>	Date	N/A	
High School Principal (Print & Sign)	Date	ROP Director (If Applicable) (Print & Sign)	Date

COLLEGE SIGNATURES:

Approved by: <u>[Signature]</u> <u>4/17/18</u>	<u>[Signature]</u> <u>4/20/18</u>
College Instructor Date	Campus Dean/Department Dean Date
<u>[Signature]</u> <u>4/24/17</u>	
V.P. Academic and Student Services/ Articulation Officer Date	