



## ARTICULATION AGREEMENT

Date Approved: 04/24/18

<b>Yuba College Course:</b>	<b>Dept:</b> Culinary Arts <b>Course No:</b> CUL 4A <b>Title:</b> Beginning Baking	<b>High School or ROP Course:</b>  <b>Hours:</b>	ROP Culinary  174 hrs
<b>College:</b>	Yuba College	<b>School/ROP:</b>	Yuba City High School/Tri-County ROP

**A. COLLEGE UNITS:** CUL 4A - 3 Units

**B. GENERAL COURSE DESCRIPTION:**

Modern basic baking techniques that include bread making, modern basic desserts, and pastries techniques. Preparation takes place in the student-operated restaurant kitchen.

**C. COURSE CONTENT:**

1. Safety and sanitation in a commercial kitchen
2. Basic bakery equipment-selection, use of, care
3. Choosing the correct ingredients
4. Baked goods and dessert preparation
5. Decorating and Icing
6. Use of mixes and other labor-saving products

**D. COMPETENCIES AND SKILL REQUIREMENT (PERFORMANCE OBJECTIVES):**

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

1. Student will be assessed by passing with a 75% or better on baking term Test
2. Students successfully cost a baking recipe. Students will be assessed by passing 75% or better

**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 6<sup>th</sup> Ed. ; Professional Cooking 8<sup>th</sup> Ed. ; The Culinary Professional 2<sup>nd</sup> 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><i>Maria Garcia</i></u> <u>12/4/17</u>			
<u><i>Brubaker E. Brubaker</i></u> <u>12/4/17</u>			
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>		N/A	
High School Principal (Print & Sign)	Date	ROP Director (If Applicable) (Print & Sign)	Date

**COLLEGE SIGNATURES:**

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