

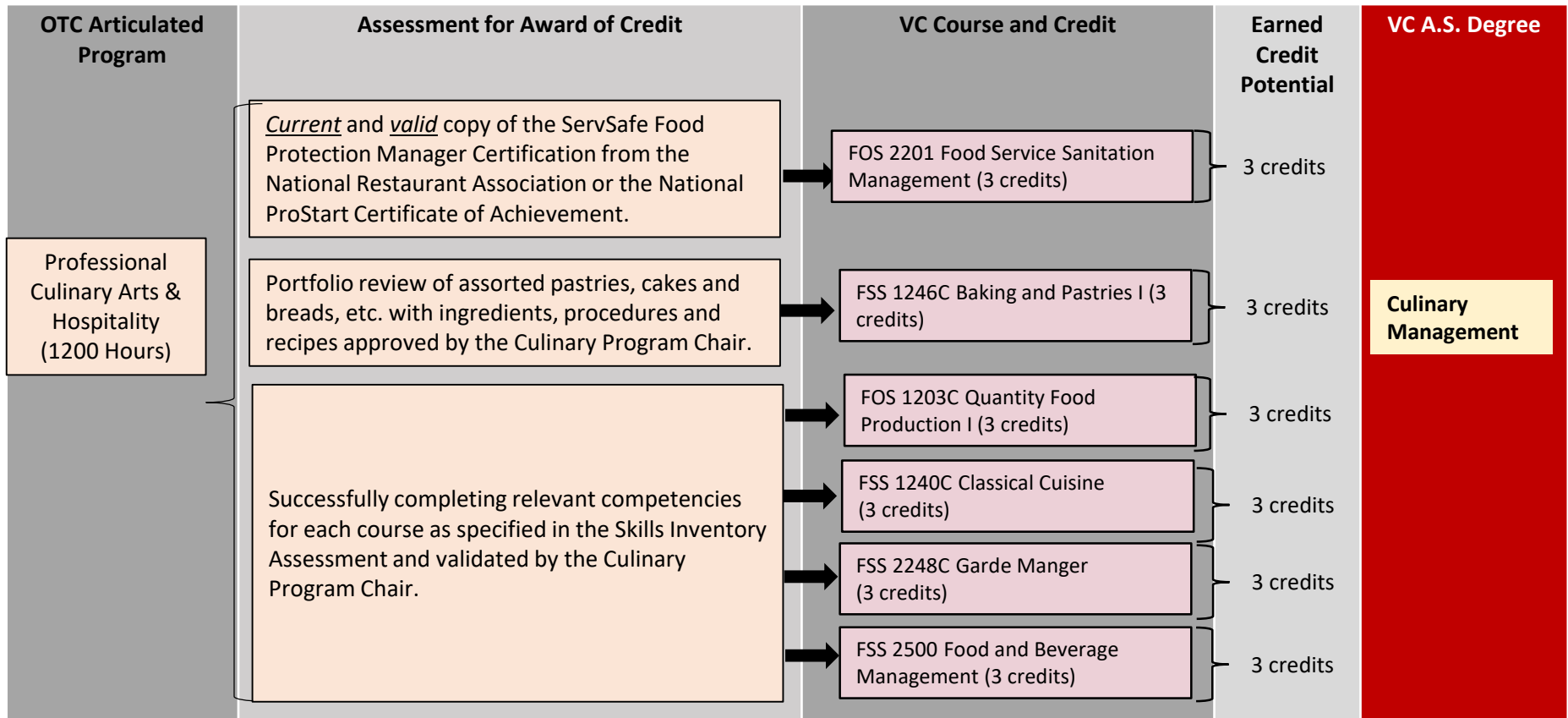
# Tech Express Articulation to Valencia College Culinary Management A.S. Degree

With [Osceola Technical Professional Culinary Arts & Hospitality Program](#) for up to 18 earned college credits

(Please see a Hospital & Tourism Management Program Advisor for A.S. degree and/or technical certificate course scheduling options.)

**Criteria for Award of Credit:** Students completing an articulated program at Osceola Technical College (oTECH) can earn Valencia College (VC) credits in the articulated Associate in Science degree by satisfying the following criteria: 1. Prior to graduation, it is recommended that you meet with your campus Tech Express to Valencia advisor; 2. Complete required technical college program at oTECH; 3. Complete approved assessment(s) listed below for award of credit; 4. Enroll and attend Valencia College after technical college graduation. Valencia will award Tech Express credits up to three years after technical college graduation. Beyond three years, exceptions will be considered if students can demonstrate current industry knowledge (e.g., employer letter); 5. Provide documentation required for approved assessment(s) to VC Career Program Advisor or Program Chair for articulated A.S. degree. Upon completion of evaluation process, credit will be awarded after drop/add date.

## Course Equivalency in Specialized Courses:



# Skills Inventory Assessment for Professional Culinary Arts & Hospitality and Culinary Management

## BAKING COMPETENCIES

- Demonstrate proper scaling & measurement techniques.
- Prepare yeast products.
- Prepare quickbreads.
- Prepare a variety of types of pies and tarts.
- Prepare a variety of types of cookies.
- Prepare a variety of types of cakes.
- Demonstrate basic icing and decorating techniques.
- Prepare laminated doughs.
- Prepare Choux pastries.
- Prepare the three basic meringue types.
- Prepare creams, custards, puddings & related sauces.
- Prepare a variety of dessert sauces.
- Prepare a variety of basic hot soufflés.
- Prepare fritters, crepes, cobblers, and crisps.
- Prepare a variety of fillings & toppings for pastries & baked goods.

## FOOD PREPARATION COMPETENCIES

- Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.
- Demonstrate dry heat methods of cooking including roasting and baking, broiling and grilling, griddling, sautéing, frying, and deep frying.
- Demonstrate combined methods of cooking including braising and stewing.
- Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
- Identify and prepare meats, seafood, poultry and variety meats.
- Identify and prepare stocks, soups and sauces.
- Identify and prepare fruits, vegetables, starches, legumes and grain products.
- Identify and prepare salads and salad dressings.
- Identify and prepare hot and cold sandwiches.
- Identify and prepare canapés and cold and hot hors d'oeuvre.
- Identify and prepare a variety of beverages, including coffees and teas.
- Identify and prepare breakfast meats, eggs, cereals, and battered products.
- Outline the procedure for writing a standardized recipe.
- Prepare written requisitions for recipe.

# Skills Inventory Assessment for Professional Culinary Arts & Hospitality and Culinary Management

## GARDE MANGER COMPETENCIES

- Demonstrate basic garnishes.
- Preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés and hors d'oeuvre.
- Demonstrate fundamental skills in the preparation and uses of aspic.
- Develop fundamental skills in the preparation of forcemeats (pates, galantines, ballantines, terrines and sausages.)
- Prepare mousses and gelatins.
- Demonstrate food presentation techniques, i.e., platters, bowls and plates.
- Produce decorative centerpieces (i.e., fruit, vegetable carvings, salt dough, tallow and ice carvings.)

## FOOD AND BEVERAGE MANAGEMENT PREPARATION COMPETENCIES

- Develop a business plan.
- Identify the elements of a business plan to include vision, goals, strategies, and action plans.
- Identify basic economics and marketing strategies.
- Analyze trends in the food service and hospitality industry.

**The above competencies have been validated by both organizations.**

---

Technical College Instructor Signature

---

Date

---

Valencia College Program Chair Signature

---

Date