

**ARTICULATION AGREEMENT  
BETWEEN**

**VALENCIA COLLEGE  
A.S. degree in Culinary Management**

**and**

**LAKE TECHNICAL CENTER, INC.**

**Commercial Foods & Culinary Arts**

In a continuing effort to provide career ladder opportunities for students in career and technical education programs, Valencia College agrees to extend full college credit at no cost (other than the application for admission fee) to eligible students who have completed one of the following specified program at Lake Technical Center.

**COURSE EQUIVALENCY IN SPECIALIZED COURSES**

**LAKE TECHNICAL CENTER  
PROGRAM**

**Commercial Foods and Culinary Arts  
(1200 Hours)**

**VALENCIA COLLEGE**

**Culinary Management (15 Credits)**  
*(Based on statewide agreement)*

FOS 2201 Food Service Sanitation Management (3 cr)  
FSS 1203C Quantity Food Production I (3 credits)  
FSS 1246C Baking and Pastries I (3 credits)  
FSS 1240C Classical Cuisine (3 credits)  
FSS 2248C Garde Manger (3 credits)

**MAXIMUM AWARD OF CREDIT**

This agreement makes it possible for a student to receive fifteen (15) semester hours of college credit towards the Culinary Management Program at Valencia College which is in accordance with commonly accepted good practice in higher education.

**EDUCATIONAL PROGRAM**

Valencia and Lake Technical Center, Inc. faculty and staff with responsibility for supervision and coordination of the Commercial Foods and Culinary Arts and Culinary Management programs have assessed the adequacy of the documentation and determined that the learning outcomes, performance standards, and assessment procedures meet the college standards for college credit course work and that the learning outcomes are:

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Valencia College and Lake Technical Center, Inc.  
Commercial Foods and Culinary Arts and Culinary Management programs  
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**EDUCATIONAL PROGRAM (Cont.)**

1. consistent with the course work in AS degree being articulated.
2. based on the statewide PSAV to AS Degree Statewide agreement, an alternative form of student assessment or is taught by faculty who have a minimum of an BS/BA degree in the required area or meet other described criteria.

**TRANSFERRING PROCESS**

The transferring student must have compiled a GPA of "C" or better and must furnish a certificate of completion for the Commercial Foods and Culinary Arts program at Lake Technical Center, Inc., along with an official signed copy of their student record.

To have the courses reported on the official Valencia College transcript, transferring students must:

1. Meet regular College entrance requirements.
2. Complete the College Application and pay the College Admission Fee.
3. Be accepted into Valencia within five years of completing the Commercial Foods and Culinary Arts program.
4. Declare a major in the articulated program.
5. Comply with the appropriate placement, course prerequisites and requirements of the college.
6. Successfully complete course work with a "C" or better at Valencia while currently enrolled on either a part-time or full-time basis for one semester to have the credit awarded on the official college transcript.
7. To have the credit awarded, students must present an acceptable portfolio of work to be assessed and evaluated by the Culinary Management Program Chair; Or successfully complete the attached portfolio assessment of competencies to be evaluated and assessed by the Culinary Management Program Chair. (per the statewide agreement)
8. The Dean of Business and Hospitality, West Campus at Valencia and the Program Chair for Culinary Management, West Campus, at Valencia, will evaluate the student's record and notify the Registrar's Office of acceptable credit to be transferred and awarded.

**Portfolio Assessment for Statewide Articulation of  
Commercial Foods and Culinary Arts to Culinary Management**

**BAKING**

COMPETENCIES	COMPETENCY PERFORMED
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	COMPETENCY PERFORMED
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.	

**GARDE MANGER**

COMPETENCIES	COMPETENCY PERFORMED
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.)	

**Identify Work Based Experience Including Special Projects:**

1. Name of Organization:
2. Length of Performance:
3. Identify Activities Performed:

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Faculty Signature

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Institution

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Date