

VALENCIA

West Campus
Division of Business and Hospitality

August 29, 2016

Valencia College will accept the following Le Cordon Bleu courses as substitutions for the corresponding Valencia College courses should the student transfer to the **Culinary Management AS Degree** program at Valencia College. All admission, credit transfer, program requirements, and residency requirements apply.

These course substitutions have been vetted by the Dean of Business and Hospitality, the Program Chair for Culinary Arts, the Assistant Vice President of Curriculum and Assessment, the Alternative Credentialing Committee, and the Assistant Vice President of Admissions and Records.

Valencia Course(s)	Semester Credits	Le Cordon Bleu Course(s)	Quarter Credits and Semester Equivalent
FOS2201 Food Service Sanitation Management And FSS2242C International & Regional Foods	3	LCBC105 Food Safety & Sanitation And LCBC212 Cuisine Across Culture	3 2.01 semester 8 5.36 semester
FSS1203C Quantity Food Production I	3	LCBC110 Culinary Foundations I	4 2.68 semester
FSS2204C Quantity Food Production II	3	LCBC120 Culinary Foundations II	6 4.02 Semester
FSS2205C Quantity Food Production III	3	LCBC130 Culinary Foundations III	6 4.02
FSS1246C Baking & Pastry I	3	LCBC152 Baking & Pastry	7 4.69 semester
FSS2242C International & Regional Foods	3	LCBC212 Cuisine Across Culture	8 5.36 semester
HFT2223 Hospitality Human Resources Management	3	LCBC215 Hospitality Supervision & Entrepreneurship	5 3.35 semester
FSS2284C Catering & Banquet Management	3	LCBC222 Catering & Buffets	7 4.69 semester

Signed,



Terry Allcorn, PhD
Dean of Business and Hospitality

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Valencia College will accept the following Le Cordon Bleu courses as substitutions for the corresponding Valencia College courses should the student transfer to the **Baking and Pastry Management AS Degree** program at Valencia College. All admission, credit transfer, program requirements, and residency requirements apply.

These course substitutions have been vetted by the Dean of Business and Hospitality, the Program Chair for Culinary Arts, the Assistant Vice President of Curriculum and Assessment, the Alternative Credentialing Committee, and the Assistant Vice President of Admissions and Records.

Valencia Course(s)	Semester Credits	Le Cordon Bleu Course(s)	Quarter Credits and Semester Equivalent
FOS2201 Food Service Sanitation Management	3	LCBC110 Culinary Foundations I And LCBC105 Food Safety & Sanitation	4 2.68 semester 3 2.01 semester
FSS1050C Baking Ingredients & Techniques	3	LCBC120 Culinary Foundations II	6 4.02 semester
FSS1052C Specialty Breads	3	LCBK101 Introduction to Patisserie & Baking Techniques	6 4.02 semester
FSS2054C Cookies, Tart & Friandises	3	LCBK112 Baking Principles & Viennoiserie	7 4.69 semester
FSS2061C Basic & Classical Cakes & Pastries	3	LCBK122 International Patisserie, Cake Formula & Assembly	7 4.69 semester
FSS2055C Contemporary Cakes & Desserts	3	LCBK212 Advanced Patisserie & Chocolate Techniques	8 5.36 semester
FSS2056C Pastry Techniques	3	LCBK222 Centerpiece & Cake Decoration Techniques	7 4.69 semester
FSS2060C Restaurant Production & Desserts	3	LCBK232 Advanced Showpiece & Confectionary Techniques	7 4.69 semester

Signed,



Terry Allcorn, PhD
Dean of Business and Hospitality