

**Articulation Agreement
Between**

VALENCIA COLLEGE

**A.S. degree in Baking and Pastry Management
and**

**THE SCHOOL BOARD OF ORANGE COUNTY, FLORIDA O/B/O
ORANGE TECHNICAL COLLEGE**

**Baking and Pastry Arts
Fundamental Foodservice Skills**

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 the following programs at Orange Technical College - Mid Florida, Orlando and Westside Campuses.

COURSE EQUIVALENCY IN SPECIALIZED COURSES

ORANGE TECHNICAL COLLEGE
(Orlando Campus)

Baking and Pastry Arts
(600 Hours)

VALENCIA COLLEGE PROGRAM
(Based on Skills Inventory Assessment/Industry Certification)

Baking and Pastry Management (12 credits)
*FOS 2201 Food Service Sanitation Management (3)
FSS 1050C Baking Ingredients & Technology (3 cr)
FSS 1052C Specialty Breads (3 credits)
FSS 2054C Cookies, Tarts Friandises (3 credits)

ORANGE TECHNICAL COLLEGE
(Mid Florida, Orlando & Westside Campus)

Fundamental Foodservice Skills
(600 Hours)

VALENCIA COLLEGE PROGRAM
(Industry Certification)

Baking and Pastry Management (3 credits)
*FOS 2201 Food Service Sanitation Management

MAXIMUM AWARD OF CREDIT

This agreement makes it possible for a student to receive three to twelve (3 - 12) semester hours of college credit towards the Baking and Pastry Management A.S. Degree program at Valencia College which is in accordance with commonly accepted good practice in higher education.

EDUCATIONAL PROGRAM

Valencia and Orange Technical College faculty and staff with responsibility for supervision and coordination of the Baking & Pastry Arts and 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:

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

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

1. Apply for admission to Valencia College and meet the College entrance requirements.
2. Submit a completed Valencia College application for admission, satisfy the requirements for Degree-Seeking Status, including submission of all official transcripts, and declare a major in the articulated program.
3. Be accepted into Valencia within three years of completing the Orange Technical College program. (*Note: If it's been longer than 3 years, an exception will be considered if the student can demonstrate they have current industry knowledge (i.e. through an employer letter, etc.)*)
4. Complete orientation and comply with the appropriate placement, course prerequisites and requirements of the college.
5. Meet with Valencia's Career Program Advisor to verify completion of the articulated program and initiate the award of credit process following enrollment at the College. *Note: Student must provide the required documentation needed for evaluation of the approved assessments listed below before the credit can be awarded.*

Approved assessments:

- **Baking and Pastry Management:**
All of the competencies in the attached Skills Inventory Assessment
Must be validated by the Culinary Program Chair.
- * FOS 2201 Food Service Sanitation Management - In order to receive credit for this course, students must present a *current* and *valid* copy of the ServSafe Food Protection Manager Certification from the National Restaurant Association or the National ProStart Certificate of Achievement.

Articulation Agreement Between
Valencia College and Orange Technical College
Baking & Pastry Arts/Management and Fundamental Foodservice programs
Page 3

TRANSFERRING PROCESS (Cont.)

6. After verifying the required documentation and evaluating the approved assessments(s), the Valencia Career Program Advisor or Program Chair for the articulated program will determine eligibility, and notify the Registrar's Office of acceptable credit to be awarded. *(Note: Credit will be awarded after the drop/add date, and the evaluation process has been completed).*

TERMS OF AGREEMENT

This agreement shall be reviewed and evaluated biannually. It shall remain in effect from June 2019, until either party identifies a need for revision or terminates this agreement with thirty days written notice.

APPROVED:

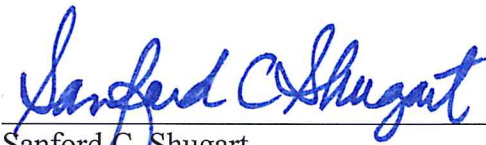
The School Board of Orange County, Florida o/b/o
Orange County Public Schools Technical College



Barbara M. Jenkins, Ed.D.
Superintendent
The School Board of Orange County, Florida

APPROVED:


Valencia College



Sanford C. Shugart
President
Valencia College

5/13/19
Date

4-5-19
Date

Approved as to form and legality by the Office
of Legal Services to the Orange County School
Board on: 5-8-19 Signature: 
Print Name: Vivian Cocotas

Skills Inventory Assessment for Baking and Pastry Arts Skills

COMPETENCIES	COMPETENCY MET
Identify bakery tools and equipment.	
Assemble and disassemble equipment following proper safety procedures.	
Use bakery tools & equipment for tasks for which they were designed.	
Prepare fruit syrups, coulis, sauces, and compotes.	
Prepare poached fruits.	
Prepare fresh/cooked fruit method pie fillings.	
Prepare a variety of candied fruits/zest.	
Solve problems using critical thinking skills, creativity, and innovation	
Operate a calculator.	
Convert recipes, calculate portion sizes and estimate cost effectively.	
Demonstrate knowledge of standard weights and measures used in the baking industry.	
Identify and select baking ingredients.	
Identify, select, and prepare a variety of nuts.	
Identify basic mixing methods.	
Prepare cobblers and crisps.	
Prepare high-ratio cakes.	
Prepare pound cakes.	
Prepare sponge cakes.	
Prepare pastry cream.	
Prepare crepes.	
Prepare baked custards.	
Prepare ice-box cookies.	
Prepare scooped method cookies.	
Prepare a variety of cream-based dessert sauces (crème anglaise).	
Bake puff pastries using prepared dough.	
Identify types of flour and the function of each.	
Identify types of leavening used in bread production.	
Identify steps in bread production.	
Identify bread mixing methods.	
Describe the functions and types of washes (egg wash, milk wash).	
Prepare sweet variety quick breads (muffins, scones).	
Prepare savory variety quick breads (biscuits, cornbreads).	
Prepare soft yeast breads and crusty yeast breads.	
Prepare specialty yeast breads (whole grain, artisan).	
Prepare a variety of laminated dough products (coffee cakes, pastries).	
Demonstrate the presentations of baked goods and desserts.	
Prepare tarts and tartlets.	
Prepare a variety of pate choux products.	
Prepare puff pastry dough.	

The above competencies have been validated by both organizations. Date: _____

 Technical College Instructor Signature

 Valencia College Program Chair Signature