

**Articulation Agreement  
Between**

**VALENCIA COLLEGE**

**A.S. degree in Culinary Management  
Restaurant and Food Service Management**

**and**

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

**Fundamental Foodservice Skills  
Baking and Pastry 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 the Fundamental Foodservice Skills program at Orange Technical College - Mid Florida, Orlando and Westside Campuses.

**COURSE EQUIVALENCY IN SPECIALIZED COURSES**

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

**VALENCIA COLLEGE PROGRAM**  
*(Based on statewide agreement – Skills Inventory Assessment)*

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

**Culinary Management A.S. Degree or Culinary  
Arts Certificate (18 Credits)**

*In teach-out 2018-19*

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)  
FSS 2251 Food and Beverage Management (3)

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**ORANGE TECHNICAL COLLEGE**  
(Orlando Campus)

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

**Baking and Pastry Arts**  
(600 Hours)

**Culinary Management (9 credits)**  
\*FOS 2201 Food Service Sanitation Management (3)  
FSS 1246C Baking and Pastries I (3 credits)  
FSS 2247C Baking and Pastries II (3 credits)

**Articulation Agreement Between  
Valencia College and Orange Technical College  
Baking and Pastry Arts/Fundamental Foodservice Skills and Culinary/Restaurant Management  
programs – Page 2**

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

**Fundamental Foodservice Skills**  
(600 Hours)

**VALENCIA COLLEGE PROGRAM**  
*(Based on Skills Inventory Assessment/Portfolio Review)*

**Culinary Management A.S. Degree or Culinary  
Arts Certificate (9 – 12 Credits)**

FOS 2201 Food Service Sanitation Management (3 cr)  
FSS 1203C Quantity Food Production I (3 credits)  
FSS 1240C Classical Cuisine (3 credits)  
\*\*FSS 1246C Baking and Pastries I (3) – Based on Portfolio

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

**Fundamental Foodservice Skills**  
(600 Hours)

**VALENCIA COLLEGE PROGRAM**  
*(Based on ProStart Certificate of Achievement)*

**Restaurant and Food Service Management**  
**(6 credits)**

FOS 2201 Food Service Sanitation Management (3 cr)  
FSS 1203C Quantity Food Production I (3 credits)

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**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 Culinary Management or Restaurant and Food Service Management A.S. Degree programs 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 and Pastry Arts/Fundamental Foodservice Skills and Culinary/Restaurant 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:

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.
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Valencia College and Orange Technical College  
Baking and Pastry Arts/Fundamental Foodservice Skills and Culinary/Restaurant Management  
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**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 Arts - Culinary Management:**  
All of the competencies in the attached Skills Inventory Assessment must be validated by the Culinary Program Chair.
  - \* FOS 2201- The student must present a *current* and *valid* copy of the ServSafe Food Protection Manager Certification from the National Restaurant Association.
- **Fundamental Foodservice Skills - Culinary Management:**  
All of the competencies in the attached Skills Inventory Assessment must be validated by the Culinary Program Chair.
  - \*\* FSS 1246C Baking and Pastries I - Additional credit may be awarded based on portfolio review of assorted pastries, cakes and breads, etc. with ingredients, procedures and recipes approved by the Culinary Program Chair.
- **Fundamental Foodservice Skills – Restaurant/Food Service Management:**  
The student must present a *current* and *valid* copy of the National ProStart Certificate of Achievement.

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Baking and Pastry Arts/Fundamental Foodservice Skills and Culinary/Restaurant Management  
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**TRANSFERRING PROCESS (Cont.)**

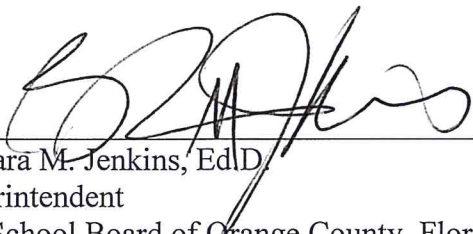
6. After verifying the required documentation and evaluating the approved assessments(s), the Valencia Career Program Advisor or Program Chair for the articulated program will determine eligibility, and notify the Registrar's Office of acceptable credit to be awarded. *(Note: Credit will be awarded after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

Date

5/13/19

**APPROVED:**


Valencia College



Sanford C. Shugart  
President  
Valencia College

Date

4-5-19

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 -- Fundamental Foodservice Skills

COMPETENCIES	COMPETENCY MET
Identify the essentials of the hospitality industry	
Describe the types of works stations in the commercial kitchen	
Define and explain the terms of front-of-the-house and back-of-the-house and their relationship to one another including volume/covers, POS & orders and executing service.	
Demonstrate and incorporate kitchen sanitation and workplace safety procedures	
Demonstrate proper food handling techniques utilizing current industry safety and sanitation procedures	
Use, identify and care for commercial tools and equipment	
Exhibit the ability to read, follow and prepare recipes	
Demonstrate basic knowledge of kitchen measurements, conversions and ratios, as well as standard weights and measures used in the industry	
Demonstrate essential baking preparation skills	
Prepare quick breads, cookies and yeast breads	
Identify and illustrate basic knife cuts and skills including chop, mince and dice	
Identify and illustrate slicing skills including julienne, batonnet and chiffonade, and other misc. skills including concasse and supreme	
Explain and demonstrate dry, moist and combination cooking methods	
Demonstrate stock and soup preparation skills	
Identify seasoning and herbs and their appropriate use in food products that exhibit and enhance creativity, taste and appearance.	
Prepare various stocks, thickening agents and soups	
Demonstrate egg, dairy and breakfast cookery	
Prepare various breakfast meats, starches and eggs using various cooking methods	
Demonstrate fruit and vegetable preparation skills and various cooking methods	
Demonstrate salad and sandwich preparation skills	
Demonstrate starch and grains preparation skills including potatoes, legumes, rice and pastas	
Demonstrate quantity foods preparation skills	
Prepare cold and hot hors d'oeuvres	
Plan, set up and serve buffets	
Demonstrate meat, poultry and seafood preparation skills including appropriate spices, marinating techniques and common cooking methods	
Demonstrate sauce preparation skills	
Describe the basic principles of nutrition including the functions and sources of the 6 classifications of nutrients	

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

\_\_\_\_\_  
 Technical College Instructor Signature

\_\_\_\_\_  
 Valencia College Program Chair Signature

## Skills Inventory Assessment for -- Baking and Pastry Arts

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: \_\_\_\_\_

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Technical College Instructor Signature

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Valencia College Program Chair Signature