

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

with [Orange Technical College Fundamental Foodservice Program](#) for up to 12 earned college credits

*(Please see School of Hospitality Management and Culinary Arts Student Success Coach for A.S. degree and/or technical certificate course scheduling options.)*

**Criteria for Award of Credit:** Students completing an articulated program at Orange Technical College (OTC) can earn Valencia College (VC) credits in the articulated Associate in Science degree by satisfying the following criteria: 1. Prior to your technical program graduation, it is recommended that you meet with your campus Tech Express to Valencia Coach; 2. Complete required technical college program at OTC; 3. Complete approved project(s)/certification(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 a Tech Express Coach. Upon completion of evaluation process, credit will be awarded.

## Course Equivalency in Specialized Courses:

OTC Articulated Program	Assessment for Award of Credit	Articulated VC Course and Credit	Earned Credit Potential	Articulated A.S. Degree
Fundamental Foodservice Skills (600 Hours)	<u>Current</u> and <u>valid</u> copy of the ServSafe Food Protection Manager Certification from the National Restaurant Association or the National ProStart Certificate of Achievement.	FOS 2201 Food Service Sanitation Management (3 credits)	3 credits	Culinary Management
	All competencies in the Skills Inventory Assessment will be validated by the Culinary Program Chair.	FSS 1240C Classical Cuisine (3 credits) and FSS 1203C Quantity Food Production I (3 credits)	6 credits	
	Additional award of credit based on portfolio review of assorted pastries, cakes, and breads, etc. with ingredients, procedures and recipes approved by the Culinary Program Chair.	FSS 1246C Baking and Pastries I (3 credits) <i>(Based on Portfolio)</i>	3 credits	