

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

with [Orange Technical College Professional Culinary Arts & Hospitality Program](#) up to 18 earned college credits

*(Please see School of Hospitality 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 assessment(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
Professional Culinary Arts & Hospitality (1200 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)	12 credits	
		FSS 1203C Quantity Food Production I (3 credits)		
		FSS 2248C Garde Manger (3 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 2500 Food & Beverage Management (3 credits)	3 credits	
		FSS 1246C Baking and Pastries I (3 credits) (Based on Portfolio)		

# Skills Inventory Assessment for Professional Culinary Arts & Hospitality and Culinary Management

## BAKING COMPETENCIES

- ☐ 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

- ☐ 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.

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## **GARDE MANGER COMPETENCIES**

- ☐ 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.)

## **FOOD AND BEVERAGE MANAGEMENT PREPARATION COMPETENCIES**

- ☐ Develop a business plan.
- ☐ Identify the elements of a business plan to include vision, goals, strategies, and action plans.
- ☐ Identify basic economics and marketing strategies.
- ☐ Analyze trends in the food service and hospitality industry.

**The above competencies have been validated by both organizations.**

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Technical College Instructor Signature

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Date

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Valencia College Program Chair Signature

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Date