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MISSION COLLEGE
SANTA CLARA

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Mission College CTE Articulation Agreement
OVERVIEW AND BENEFITS
2022 – 2024

This **Articulation Agreement** is between **MISSION COLLEGE and** *(fill in one below):*

High School	School District:
Adult School	School District:
ROP School: Mission Valley ROP	School District:
District	

It affirms the commitment that each has with respect to program articulation.

representing their respective educational programs, have met, analyzed, and compared the content and exit competencies of their course of instruction. They have agreed that the high school course listed below:

Culinary Arts 1

articulates with Mission College's curriculum. The attached Articulation Agreement shall be placed into effect on this date. **THIS AGREEMENT WILL REMAIN IN EFFECT UNTIL JUNE 2024.**

Benefits to the Students:

- Provides incentives for students to continue their education.
- Allows students to receive college credit and/or advanced placement through effort and achievement at the secondary schools, reducing duplication of effort and time, thus lowering costs.
- Provides students with assessment, placement, orientation and counseling services to ease the transition from secondary school to the college.
- Enhances job opportunities by helping students quickly acquire specific marketable job skills.

Benefits to Faculty:

- Secondary school instructors gain first-hand information about community college programs and services.
- Community college faculty gain information about secondary school programs and capabilities.
- Helps faculty understand how their courses fit into the overall Program of Study/Career Pathway.
- Connects faculty to their role as workforce development leaders within their community, assisting them to counsel students in Programs of Study/Career Pathways.

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Benefits to Secondary Schools/Mission College:

- Supports matriculation by preparing students for an identified Program of Study/Career Pathway.
- Goal oriented, better prepared students increase retention.
- Provides the opportunity for the college to focus on higher-end courses within the Pathway.

Benefit to the Community and Industry:

- Allows industry and community opportunities for direct input into the curriculum.
- Improves communication with other educational entities and prospective employers.
- Provides employees with relevant competencies for career applications.

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ARTICULATION AGREEMENT COURSE OVERVIEW PAGE
MISSION COLLEGE
CTE Articulation Form
School Year: 2022-2024

College	**Mission College**	***Check One:*** High School Adult School X ROP District	Partner School Name (same as page 1): Mission Valley ROP
Course Name/#	FDR 051: Basic Food Preparation	Course Name/#	Culinary Arts 1
CTE/CE Program	Food Service and Restaurant Management	Program	Hospitality, Tourism, and Recreation
Units	5.0 units	Hours	180 hours
Textbooks/ Software	See attached course outline. → On Cooking 6th Ed 2019	Textbooks/ Software	~~See attached course outline.~~ - On Cooking 6th Ed - Introduction to Culinary Arts 2nd Ed

This is a lecture and laboratory course dealing with the fundamentals of food preparation. Students practice the basic principles of food preparation and prepare small quantities from standard recipes, and international cuisines are introduced. This class covers beginning recipes including appetizers, soups, salads, main courses, breads, desserts and pastries.	This competency-based course is geared towards preparing students for entry positions in the restaurant baking and food services industry. Included in the course is a requirement for students to obtain the California State Food Handler certification. Training will cover basic culinary, knife skills, fundamentals of cooking which include basic cooking techniques, knife skills, meat classification by animal type, grilling, soups, appetizers and Hors d'oeuvres. Garde-Manager skills, pantry skills, soups, and plate presentation. Integrated throughout the course are career preparation standards which include basic academic skills, communication, interpersonal skills, problem-solving, workplace safety, technology, and employment literacy. All students are required to take and pass the California Food Handler's exam. Students will be taking a career readiness credential test at the end of the year.

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ARTICULATION AGREEMENT COURSE COMPARISON PAGE
Agreement School Year: 2022-2024

School/District: Mission Valley ROP **College Course:** FDR 051

Mission College Course Content	
Lab Content 1. Spices 2. Fruit and fruit cookery 3. Vegetables and vegetable cookery 4. Fats and fat cookery 5. Salads and salad dressing 6. Cereals, grains, pasta and their cookery 7. Starches and thickening agents 8. Baked products and leavening agents 9. Pastry 10. Milk and cheese cookery 11. Egg cookery and food foams 12. Sponge and shortened cake preparation 13. Frostings, fillings, cookies and fruit breads 14. Meat , fish and poultry cookery and basic fabrication 15. Variety meats, vegetable proteins and casseroles 16. Stocks, sauces and soup preparation 17. Sandwiches, garnishes. 18. Appetizer preparation 19. Final presentation: a twenty minute presentation/demonstration related to the food service industry	Unit 1: Kitchen Basics • Food Safety: Sanitation basics, Food Receiving and Storage, Hygiene, Temperature and Time Management, HACCP, Pest Control • Kitchen Safety: Lifting, Fire Safety Management, First Aid, Heimlich, Allergic Reaction, Reporting and Recording, Work Flow, Accidents and Injuries. • Foodservice Equipment: Small wares, Three Compartment Sink, Stoves, Bums, Cut Gloves, Electrical Small Equipment, Holding and Service Equipment. • Knives and Knife Skills: Knife Identification, Knife Sharpening and Storage, Basic Cuts, Knife Safety Unit 2: Culinary Basics • Using Standardized Recipes, Standard Volume Measurements, Standard Weight Measurements, Volume/Weight differential Order of ingredients, Recipe, Conversion • Seasonings and Flavorings: Sensory Perception, Herbs, Spices, and Aromatics; Condiments , Nuts, and Seeds; Taste Theory • Mise en Place: Prep List, Station Set Up, Prep Recipes • Working in The Kitchen: Behind, Awareness, Courtesy, Safety Priority, 86, NO PHONES • Food Presentation: Composed Food, Garnish, Center of the Plate, Negative Space Unit 3: Culinary Applications • Breakfast Foods: Eggs, Dairy, Coffee and Coffee Drinks, Breakfast Foods • Garde Manger: Dressings and Dips, Salads Composed and Mixed, Cheese, Cold Food Display • Sandwiches, Appetizers and Starters: Hot and

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Cold Sandwiches, Hot and Cold Hors d'Oeuvres, Portion size, Amuse Buche

Fruit and Vegetable: Seasonality, Storage, Fresh, Frozen, Dried; Identification, Locality, Heirloom Varieties, Sourcing

- Grains: Rice, Corn, Oats, Barley preparation methods and Storage
- Legumes: Beans, Lentils, Pea preparation methods and Storage.
- Pasta: Fresh, Dried, Cooking Methods, Storage
- Stocks: Technique, Time, seasoning, Storage
- Sauces: Butter Sauce, Reductions, Vegetable Sauces, Broth based, Thickened, Composed (salsas, chutneys, etc.)
- Soups: Puree', Clear, Composed. Osmosis
- Animal Proteins: Receiving, storage
- Chicken: Butchering, processing, usage
- Fish (Round & Whole) Fabrication

Unit 4: Baking

- Yeast, Pizza, fermentation, proofing.
- Mixing Methods:

o Pastry Knife- Butter based, Alcohol mixed, 123 Dough, Blind Baking, Pie Dough

o Creaming Method: Cookies, Pound Cake

o Biscuit Method: Biscuits, Scones

o Quick Bread Method: Muffins, Quick Breads

o Batters: Crepes, Cakes, Cupcakes

- Chocolate: Melting, Storage, Unique handling rules
- Custards: Flan, Creme Brulee, Quiche
- Dessert Sauces: Creme Anglaise, Coulis, Chocolate
- Leavening agents: Biological, Chemical, Physical

Unit 5: Nutrition

- Nutrition Labels
- Sugar: Insulin resistance, Daily tolerance, Ingredient composition
- Fats: Saturated, Unsaturated, dietary effect

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	• Gov't Standards and Policy, Corporate influence • Food Sourcing: Organic, GMO's, International • Food Allergies: Nuts, Gluten, Lactose, Substitutions, Precautions • Portion Control: Daily Nutritional Requirement Diets of Choice: Vegetarian, Pescetarian, Ovo-Lacto, Vegan, Carb-free, Fat-free Unit 6: Career Training • Job Research Skills: On-line, Networking, Information interviews, Job Shadowing • Portfolio: Resume', Cover Letter, I-9, W-2, Credentials, Letters of Recommendation • Interview Skills: Proper Dress, Grooming Manners, Preparation, List of Questions, Portfolio, Eye Contact, Practice Interviews • Soft Skills: Punctuality, Communication both Written and Verbal, Respect, Commitment, Reliability On-task focus. • Smart Phone Etiquette. • Workplace Law: Harassment, Bullying, Protected Categories Unit 7: Ephemera • Current Trends: Weekly News Items, Changes in Law, Changes in Policy • Media Awareness: Web site resources, TV shows, Online presence • Culinary Trends: Food Fads, Slow Food, Farm-to-Table, Loco-vore, Regional Food, Street Foods, International Foods, Technological Advances • Culinary Competitions: Alameda County Fair, Contra Costa Cake and Sugar Show • Field Trips: Local Employers, Producers and Schools. • Guest Speakers: Industry, HR, Front of House, Back of House, Health Department, Former Students, Employers. • The Famous and Important: Julia Child, Alice Waters, Escoffier, Gordon Ramsay

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	Unit 8: Front of the House • Appearance, Warmth, Welcome • Service tools, Utensils, Equipment • Serving the Meal • Handling Complaints and Problems • Income, tipping, tipping-out Unit 9: Business • Menu Pricing • Operational Costs Fixed • Operational Costs Flexible (Food Cost) • Inventory, Purchasing • Menu Structure • Operational Structure; History, Battalion Structure, Bistro Structure

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ARTICULATION AGREEMENT COURSE COMPARISON PAGE
Agreement School Year: 2022-2024

School/District: Mission Valley ROP **College Course:** FDR 051

Student Learning Outcomes	Course Competencies:
1. Increase proficiency in hands-on food pre preparation and production, utilizing common industry food handling and presentation principles and practices. 2. Apply common best practices of the commercial kitchen, including personal appearance, teamwork, professional conduct and common production techniques. 3. Explain and apply common food preparation terminology, theories and principles. Student Course Objectives - Upon completion of the course the student should be able to: 1. Demonstrate a high standard in personal grooming, professional conduct in class and laboratory setting, and a consistent development of responsibility and team-work within the laboratory setting. 2. Recognize the importance of proper food storage, sanitation principles, and the required safety procedures. 3. Demonstrate basic food preparation skills including chopping, dicing, blanching, folding, etc. 4. Explain the different solutions available to retard enzymatic browning in fruits and vegetables and choose the appropriate solution for a given product. 5. Demonstrate proper handling of grease to control hydrolytic and oxidative rancidity. 6. Demonstrate how best to cook grains and pastas while retaining maximum nutritional content, and product quality. 7. Describe the differences between roux and liquid dispersion and their application in the preparation	• Food History and Culture • Introduction to Hospitality/Careers in the Industry • Safety and Sanitation • Knife Skills • Culinary Terminology • Weights and Measurements • Smallware Identification • Basic Cooking Techniques • Basic Pastry Skills and Baking Science • Breakfast Cookery • Soups, Stocks, and Sauces • Meat and Poultry ID and Fabrication • Purchasing • Product Identification and Storage • Herbs and Spices • Nutrition • Food Costing • Plate Presentation • Front of the House-Customer Service • Green Practices • Employability (communication, interpersonal skills, resume writing, interview skills

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of specific sauces. 8. Recognize the role of major ingredients in the preparation of various baked products. 9. Assess a given baked product and determine potential problems in ingredient selection or usage, procedural error and/or baking difficulty. 10. Identify the role of chemical leavening agents and determine the inter-changeability of these products within a recipe. 11. Explain when using a double boiler is appropriate. 12. Identify the different types of food foams taking into consideration ease of preparation, product stability and suitability of the foam under serving conditions. 13. Explain the chemistry involved in moist heat meat cookery. 14. Evaluate seafood for freshness, suitable method of preparation and appropriate presentation. 15. Demonstrate simple garnishes. 16. Describe the differences between agitated and still frozen desserts. 17. Demonstrate the ability to constructively criticize performance levels and judge various types of foods while performing as student manager. 18. Apply the concepts of time management with increasing competency during the semester.	

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ARTICULATION AGREEMENT MEASUREMENT PAGE
Agreement School Year: 2022-2024

School/District:_____ **College Course:** _____

See attached course outline	CA Food Handler's Certificate

Credit for the course listed will be granted if the following criteria are met:

- [x] Stipulated grade of **B or better**
- [ ] Credit-by-Examination administered by ( ) Secondary School ( ) Mission College
- [ ] Demonstration/Portfolio
- [ ] Certification of specific competencies
- [ ] Other _____

Statewide Career Pathways associated with this articulation agreement:

_____

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CTE ARTICULATION AGREEMENT
Agreement School Year: 2022-2024
SIGNATURE PAGE

Mission College Instructor

Signature: Daniel Arias

Print Name: Daniel Arias

Date: 4.30.22

Phone: 408 / 855-5434

Email: daniel.arias@missioncollege.edu

HS/Adult School/ROP Teacher

Signature:

Print Name: Jacki Rosen

Date: 04-14-2022

Phone:

Email: jrosen@mvrop.org

Mission College Department Faculty Chair

Signature: Daniel Arias

Print Name: Daniel Arias

Date: 4.30.22

Phone: See Above

Email: See Above

HS/Adult School/ROP Principal/Designee

Signature: Melanie Westover

Print Name: Melanie Westover – Program Coordinator

Date: 04-13-2022

Phone: (510) 657-1865

Email: mwestover@mvrop.org

Mission College Instructional Dean/Designee

Signature: Jackie Escajeda

Print Name: Jackie Escajeda

Date: 4.30.22

Phone: 408 / 855-5038

Email: ~~jackiesn~~ jacqueline.escajeda@missioncollege.edu

HS/Adult School/ROP Superintendent of Instruction/Designee

Signature: DocuSigned by: Cliff Adams-Hart FF4EEA95934245A...

Print Name: Cliff Adams-Hart

Date: 5/2/2022

Phone:

Email: cadams-hart@mvrop.org

Please Attach Official Course Outlines/Syllabi/ Pertinent Documents