

Saint Paul Consortium

Articulated College Credit (ACC) Agreement

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Agreement Name: Culinary Arts Foundations 2

Agreement Last Reviewed: 2017

Next Review Date: 2019

College	Course Name	Course Prefix	Course Number	Course Credits
Saint Paul College	Culinary Arts Foundations 2	CULA	1415	4

This course is made up of two units: "Basic Pantry and Cold Food Production" which is designed to allow the student to develop knowledge and skills necessary to work in the Garde Manger and pantry areas in a professional foodservice environment; and "Basic Range and Hot Food Production" which is designed to allow the student to develop knowledge and skills necessary to work in a professional foodservice environment. Foundation stocks, sauces and soups are the major component. Must be taken concurrently with Culinary Arts Foundations 1 or have instructor approval.

Curriculum Content Objectives:

To receive credit, students will master 100% of the following content objectives:

1. Demonstrate teamwork and professionalism.
2. Develop knife skills.
3. Identify ingredients and methods used to prepare a variety of hot food items including vegetables, starches, stocks, sauces and soups.
4. Identify ingredients and methods used to prepare a variety of salads, salad dressings and hors d'oeuvres.
5. Incorporate safety guidelines.
6. Prepare a variety of salads, dressings and hors doeuvres.
7. Prepare a variety vegetables, starches, stocks, sauces and soups.
8. Use culinary terminology, equipment and tools.

Assessments:

Students must achieve no less than 80% or B for a final grade in the high school course to receive ACC.

ACC Concept:

Skills for selected courses, required for graduation in programs at the colleges participating in this regional agreement are taught in our schools using the assessments developed collaboratively by secondary and post-secondary staff. High School credit is earned and college credits are earned if the student meets the college achievement.