

Saint Paul Consortium
Articulated College Credit (ACC) Agreement
www.CTEcreditMn.com

Agreement Name: Culinary Arts Foundations I

Agreement Last Reviewed: 2017

Next Review Date: 2019

College	Course Name	Course Prefix	Course Number	Course Credits
Saint Paul College	Culinary Arts Foundations I	CULA	1405	2

This course is made up of two units: "Introduction to Culinary Arts" which is designed to allow the student to become familiar with the hospitality industry, our program and the foundation skills necessary to become a foodservice professional; and "Basic Baking" which is designed to allow the student to develop knowledge and skills necessary to work in a professional baking environment.

Curriculum Content Objectives:

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

1. Define Baking Terms.
2. Identify equipment and utensils used in baking and discuss proper use.
3. Identify ingredients used in baking.
4. Demonstrate proper scaling and measurement techniques.
5. Apply basic math skill to recipe conversions.
6. Prepare and evaluate a variety of yeast-leavened breads.
7. Prepare and evaluate a variety of quick-breads.
8. Prepare a variety of pies and tarts.
9. Prepare and evaluate a variety of cookies.
10. Prepare and evaluate a variety of iced and decorated cakes.

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.