CTE DUAL CREDIT ARTICULATON AGREEMENT 2024- 2027

College Program: Culinary

Career Cluster: Hospitality & Tourism

Seattle Central College / Puget Sound Skills Center

The purpose of this agreement is to grant Seattle Central College credit to high school students who have achieved the level of knowledge and skill required for the college-equivalent entry-level course(s) identified in this agreement. Upon successful completion of the identified course competencies with a grade of 'B' (3.0) or higher and the high school teacher's endorsement that the competency requirements have been met, articulated credit will be granted.

The following Seattle Central College **Culinary** courses have been approved for CTE Dual Credit articulation with Puget Sound Skills Center courses as listed below:

High School Courses	College Courses	College Credits
Culinary Arts (1 year)	CUL 106, Introduction to Culinary Arts: Theory	1.5 credits

Student Articulation Procedure

1. Be enrolled in the required high school class.
2. Register for CTE Dual Credit articulated course during the same academic year the high school class is completed. If a series of courses are involved in the articulation, students register for credit during the same academic year the last course in the series is completed. Students cannot earn "retroactive credit" for courses taken in previous years.
3. Earn a grade of 'B' (3.0) or better in *all courses* required under the articulation agreement.
4. Satisfy all learning outcomes and objectives identified on college course outline *(see attached college course outline).*

High School Instructors

1. Ensure that the high school course syllabus includes information about CTE Dual Credit, the college course competencies and the process required to earn college credit.
2. Hold students accountable for the same competency standard and course expectations as required by the college-equivalent course (*see college course outline).*
3. Submit final grades for all students registered to earn CTE Dual Credit by the published deadline.
4. Attend scheduled meetings, workshops or professional development activities that enhance the high school/college partnership & support implementation of the CTE Dual Credit articulated program.

CTE Dual Credit

SEATTLE COLLEGES North · Central · South

ARTICULATON AGREEMENT LEARNING OUTCOMES CHECKLIST

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The following college course outcomes must be satisfied in the related high school course to meet the standards of the articulation agreement (80% at minimum):

COURSE OUTCOMES*:

CUL 106 – Introduction to Culinary Arts, Theory (1.5 credits)

1. Describe knife selection, safety, and sharpening.

PLO: Manage processes and procedures to function effectively in a working food production environment.

2. Perform basic knife skills and cuts.

PLO: Apply and use basic techniques and culinary skills to create great food.

3. Identify and properly use kitchen tools and equipment.

PLO: Use professional conduct appropriate to the profession.

4. Discuss and perform various moist and dry heat cooking methods.

PLO: Apply and use basic techniques and culinary skills to create great food.

5. Describe how taste is perceived. Differentiate between seasoning and flavorings.

PLO: Apply and use basic techniques and culinary skills to create great food.

6. Identify and differentiate between the different preparations of vegetables, starches, grains, and pasta.

PLO: Manage processes and procedures to function effectively in a working food production environment.

7. Identify the preparation of stocks, thickeners, and sauces.

PLO: Apply and use basic techniques and culinary skills to create great food.

8. Identify and discuss meat, poultry, fish, and shellfish.

PLO: Apply and use basic techniques and culinary skills to create great food.

**Master Course Outline, version 04/29/15*