CTE DUAL CREDIT ARTICULATON AGREEMENT 2024- 2027

College Program: Culinary

Career Cluster: Hospitality & Tourism

South Seattle College / Puget Sound Skills Center

The purpose of this agreement is to grant South Seattle 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 South Seattle 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)	FSD 165 Fundamentals of Classical Techniques	15 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*:

FSD 165 – Fundamentals of Classical Techniques (15 credits)

1. Demonstrate the development of basic, accurate knife cutting skills and display safe handling of knives and kitchen equipment.
2. Organize cooking stations and demonstrate increased speed in quantity and quality food production.
3. Describe and demonstrate the preparation and production of basic stocks and understanding of flavor profiles.
4. Prepare basic salads and salad dressings.
5. Identify dry heat cooking methods and moist heat cooking methods.
6. Explain sustainable principles and practices and their impact on, and responsibility for, the environment and society.
7. Identify sustainable ingredients and basic cooking theories.
8. Create preplists and inventory sheets and apply principles of cost control.

**Master Course Outline, version 06/17/21*