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 (2 years)	HOS101, Customer Service Practicum I	1 credit
	CUL101, Food Theory I	6 credits
	CUL 111, Introduction to Professional Cooking: Practicum	6 credits

Student Articulation Procedure

5. Be enrolled in the required high school class.
6. 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.
7. Earn a grade of 'B' (3.0) or better in *all courses* required under the articulation agreement.
8. Satisfy all learning outcomes and objectives identified on college course outline *(see attached college course outline).*

High School Instructors

5. 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.
6. Hold students accountable for the same competency standard and course expectations as required by the college-equivalent course (*see college course outline).*
7. Submit final grades for all students registered to earn CTE Dual Credit by the published deadline.
8. 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*:

HOS 101 – Customer Service Practicum I, 1 credit

Upon successful completion of this course culinary students will be able to:

- Set tables with accuracy for casual or formal styles of service.
- Clear tables progressively and maintain tidiness, while customers dine.
- Set-up and maintain bussing stations for simple and complex service.
- Carry out dining room housekeeping duties during times of service with confidence.
- Locate and identify equipment related to the process of dining room service.
- Participate as a team member in processes for opening and closing dining rooms.
- Describe and identify the elements of casual and formal service, set-up and operation of a dining room.
- Maintain professional decorum while performing duties in a public setting.
- Describe the various job functions of dining room personnel.
- Perform all tasks within the service area in a safe and sanitary manner to prevent injury and foodborne illness.

Upon successful completion of this course, pastry students will be able to:

- Load the pastry case with product in an attractive manner.
- Locate and identify equipment necessary for the operation of the pastry case.
- Participate effectively as a team member, in the process of opening and closing the pastry case.
- Maintain professional decorum while performing duties in a public setting.
- Perform all tasks within the service area in a safe and sanitary manner.
- Identify and describe the various functions associated with making coffee and espresso.

**Master Course Outline, version 09/15/15*

COURSE OUTCOMES*:

CUL 101 – Food Theory I, 6 credits

1. Relate the history and development of foodservice to its current organizational structure.
2. Explain the concepts of professionalism and illustrate their role in the modern foodservice industry.
3. Illustrate and distinguish basic kitchen equipment and tools and their uses. Explain and demonstrate how to prevent kitchen accidents, practice safety, and procedures for kitchen emergencies in the professional kitchen.
4. Explain heat transfer and relate food reaction to heat.
5. Explain and illustrate moist and dry heat cooking methods.
6. Recall and understand the five tastes and how to season/ flavor food.
7. Distinguish fundamental culinary ingredients including fruits, vegetables, starches, grains, eggs, dairy, stocks, sauces and thickeners, meat, poultry, fish and shellfish.
8. Outline the composition, quality, grade and measurement/sizing of ingredients.
9. Illustrate and show the appropriate handling, fabrication, application and cooking of ingredients

**Master Course Outline, version 02/05/21*

COURSE OUTCOMES*:

CUL 111 – Professional Cooking Practicum I, 6 credits

1. Perform in various roles in a production learning environment, including as team leader as well as a range of team roles. In these roles, students will organize and execute a daily plan-of-action for production supporting school kitchens and restaurants while demonstrating leadership and teamwork.
2. Apply and demonstrate principles of safety and sanitation, as well as fundamental skills and techniques during production operations. They will utilize acquired knowledge of tools and equipment in a safe and sanitary manner.
3. Apply acquired knowledge to evaluate received goods and products to determine conformity to specifications including quality and sustainability. Perform proper inventory and storage of goods and make use of sustainable composting and recycling practices.
4. Apply foundational theory, terminology, and weights and measures while completing various food preparations to recipe specifications.

**Master Course Outline, version 02/05/21*