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Mission College CTE Articulation Agreement OVERVIEW AND BENEFITS 2020 – 2022

This **Articulation Agreement** is between **MISSION COLLEGE** and *(fill in one below)*:

High School Alternative Education	School District: Santa Clara COE
Adult School	School District:
ROP School	School District:
District	

It affirms the commitment that each has with respect to program articulation.

Representing their respective educational programs, have met, analyzed, and compared the content and exit competencies of their course of instruction. They have agreed that the high school course listed below: Intermediate Food Service & Hospitality articulates with Mission College's curriculum. The attached Articulation Agreement shall be placed into effect on this date. **THIS AGREEMENT WILL REMAIN IN EFFECT UNTIL JUNE 2022.**

Benefits to the Students:

- Provides incentives for students to continue their education.
- Allows students to receive college credit and/or advanced placement through effort & achievement at the secondary schools, reducing duplication of effort and time, thus lowering costs.
- Provides students with assessment, placement, orientation and counseling services to ease the transition from secondary school to the college.
- Enhances job opportunities by helping students quickly acquire specific marketable job skills.

Benefits to Faculty:

- Secondary school instructors gain first-hand information about community college programs and services.
- Community college faculty gain information about secondary school programs and capabilities.
- Helps faculty understand how their courses fit into the overall Program of Study/Career Pathway.
- Connects faculty to their role as workforce development leaders within their community, assisting them to counsel students in Programs of Study/Career Pathways.

Benefits to Secondary Schools/Mission College:

- Supports matriculation by preparing students for an identified Program of Study/Career Pathway.
- Goal oriented, better prepared students increase retention.
- Provides the opportunity for the college to focus on higher-end courses within the Pathway.

Benefit to the Community and Industry:

- Allows industry and community opportunities for direct input into the curriculum.
- Improves communication with other educational entities and prospective employers.
- Provides employees with relevant competencies for career applications.

ARTICULATION AGREEMENT COURSE OVERVIEW PAGE
MISSION COLLEGE
CTE Articulation Form
School Year: 2020-2022

College	Mission College	Check One: X High School <input type="checkbox"/> Adult School <input type="checkbox"/> ROP <input type="checkbox"/> District	Partner School Name (same as page 1): Alternative Education / SCCOE
Course Name / #	FDRST #051 / Basic Food Prep	Course Name/#	Intermediate Food Service & Hospitality / 98020
CTE/CE Program	Hospitality Management	Program	Food Service and Hospitality
Units	5.0 Credits: 2.0 Lecture; 3.0 Lab	Hours	180 hours lecture & lab
Textbooks / Software		Textbooks / Software	Edgenuity; iCEV, Various supplemental digital & texts sources

Mission College Course Description:	HS/Adult School/ROP Course Description
Practice in the basic principles of food preparation. A lecture/lab course dealing with the fundamentals of food preparation includes the preparation of small quantities of the basic food groups. Develops and interest and skill in the fundamentals of food preparation.	Provide various lecture and lab opportunities relating to the guided learning and practice of basic food preparation. Emphasis is placed on principles of small & large quantity preparations of basic food items, and to encourage and develop career interest and skill within the hospitality & food service industries.

ARTICULATION AGREEMENT COURSE COMPARISON PAGE

Agreement School Year: 2020-2022

School/District: Santa Clara COE – Alt. Ed. **College Course:** FDRST #051

Basic Food Prep

Mission College Course Content	HS/Adult School/ROP Course Content
A. Safety & Safety Procedures	<ul style="list-style-type: none"> • Safety Regulations & Emergency Protocols • Demonstrate understanding of safe work habits, kitchen safety, & emergency procedures. • Learn about various kitchen accidents & causes • Explain & demonstrate procedures to reduce/prevent accidents • Demonstrate proper procedures for handling accidents • Demonstrate procedures for lifting & handling • Explain the role of CA Occupational Safety and Health Administration (OSHA) in regulating practices in the foodservice & hospitality industry • Understand the purpose of & information in the Material Safety Data Sheets (MSDS)
B. Sanitation & Sanitation Hazards	<ul style="list-style-type: none"> • Understand & demonstrate food safety & sanitation protocols in all food handling: receiving, storage, production, service, cleanup • Describe specific principles of Hazard Analysis Critical Control Point (HACCP) • Apply critical control points for time & temperature • Maintain standards in personal grooming & hygiene required by local/state/federal health & safety code • General principles of food prep: measuring, recipes, equipment, selection, cooking terms & knife skills • Describe and follow local, state & federal sanitation regulations for food service establishments • Describe types of food contamination & food-borne illness cases; list potential causes & methods of prevention • Use appropriate procedures for sanitizing work surfaces and storing tools, utensils, appliances & equipment
C. Nutrition	<ul style="list-style-type: none"> • Understand nutrients such as proteins, fats, and carbohydrates; vitamins & minerals; water & phytochemicals • Nutritional principles, guidelines, and concepts regarding infants, pregnant women & elderly • Understand how to read food labels • Create food logs & use <i>MyPlate</i> tools to analyze various nutrition • Learn various health challenges & nutrition across life spans • Create nutrition plans base on dietary needs, allergy & other health restrictions • Use food preparation techniques to conserve nutrients • Understand Recommended daily Allowances (RDA) • Describe food additives
D. Baking	<ul style="list-style-type: none"> • Understand common baking terms

	<ul style="list-style-type: none"> • Demonstrate sanitation & safety practices in bakery production • Use common bakery tools, utensils, & equipment • Demonstrate basic principles in bakery production: identifying & comparing flour types, fats, leavening agents; prepare quality yeast raised products, quick breads, cakes & icings, pastries, pies, cookies, frostings, icings, fillings & meringues • Understand what gluten is & its purpose in baking • Produce gluten free bakery items • Decorate baking & pastry items: breads, cakes, and other desserts using appropriate procedures and techniques • Discuss roles of chemical leaveners and respective interchangeability • List yeast dough ingredients & functions • Describe the three different types of yeast dough • Describe characteristics of roll-in fat in yeast dough • Describe states in proper yeast dough production • Demonstrate & evaluate yeast breads (cooling, storing & service)
E. Egg Cookery, Egg Foams, Dairy	<ul style="list-style-type: none"> • Describe the structure of an egg, eggs as an emulsifier; and learn what happens when egg are aerated • Students create egg foams with an acidic ingredient, or sugar and an acidic ingredient • Prepare egg in a variety of ways: scrambled, over-easy, over-hard, poached, and shirred • Demonstrate major forms of dry/moist heat cookery • Prepare varieties of egg-based breakfast items: quiches, pancakes, waffles, loaf breads, muffins, French toast • Define & describe the following terms: pasteurized, homogenized, skim milk, light cream, buttermilk, evaporated milk, condensed milk, DMS, yogurt, ripened cheese, and processed cheese
F. Vegetables & Legumes	<ul style="list-style-type: none"> • List nutrients found in vegetables • Identify different types of vegetables • Describe how to control texture, flavor, color & nutrients during the prepping, cooking, holding, and serving of various vegetables. • Prepare & evaluate a variety of cooked vegetables using the following methods: boiling & steaming, sautéing, braising, baking, blanching, pan frying, broiling & deep frying. • Evaluate qualities of fresh, frozen & canned vegetables • Store fresh or processed vegetables to maximize shelf-life • Produce vegetable stir-fries • Learn about vegetarian / vegan lifestyles • Assemble various salads: potato, green, chef chopped, and bean • Produce & evaluate various cooked potato: boiled, steamed, puréed, baked, sautéed, pan- & deep-fried • List various types & characteristics of legumes • Describe processes of preparing cooked legumes
G. Stocks, Sauces & Soups	<ul style="list-style-type: none"> • Discuss the elements of a stock • Explain preparations of various stocks: white, brown, fish & veg. • Prepare, cool, and store stocks properly

	<ul style="list-style-type: none"> • Prepare glazes • Evaluate & use convenient bases • Explain main ingredients in a sauce & function of sauces • Describe the five mother sauces • Identify & use various thickening agents, including gelatinization • Prepare hot & cold pan sauces and gravies • Describe the steps to prepare various roux • Demonstrate a basic roux • Prepare and evaluate cream & pureed soups • Prepare & evaluate various specialty soups, bisques & chowders • Demonstrate ability to prepare, serve, and store varieties of stocks, soups, sauces, gravies, and thickening agents • Learn how heat affects milk; prepare common milk-based foods: white sauce, cream soup & puddings • Differentiate between roux & liquid dispersion, and its application in preparation of specific sauces & puddings • Prepare stock-based soup unique to herb, spice & blend • Identify & use various thickening agents, including gelatinization • Prepare hot & cold pan sauces and gravies • Describe/demonstrate steps to prepare various simple salad dressings & vinaigrettes (temporary & permanent)
H. Grain Products	<ul style="list-style-type: none"> • Understand process of how food is made from grain • Explain how grain processing affects nutrition value • Describe various grains types (wheat, rice, corn & oats) • Understand how to select and prepare grains • Produce & evaluate handmade and store-bought pastas • Assemble variety of salads: pasta, couscous & quinoa • Produce & evaluate a variety of cooked rice products (boiled, steamed, fried) • Describe convenience forms of grains (cereals & breads) • Describe common & various breakfast cereal (wheat, oat & corn)
I. Sandwiches, Appetizers & Casseroles	<ul style="list-style-type: none"> • Students describe various types of sandwiches: open-face, basic, club, hero, wrap, and tea • Produce & evaluate cooking methods: boiling & grilling • Give examples of various hot & cold appetizers • Demonstrate proper handling of grease in deep fryers to control oxidative & hydrolytic rancidity • Understand methods to serving appetizers, keeping food safety & temperature in mind • Discuss functions of casserole ingredients • Learn, produce & evaluate basic ingredients in casserole
J. Meat	<ul style="list-style-type: none"> • Understand principles of meat basics: structure, cuts & cookery • Summarize details of meat inspection, grading, handling & storing • Identify cuts of beef, veal, lamb, and pork • List quality characteristics of beef, veal, lamb & pork • Explain changes occurring during meat cookery & understand different meat cooking methods. • Demonstrate how basic cuts of beef are fabricated for market use

	<ul style="list-style-type: none"> • Describe how gelatin is made and two common types in cooking • Explain food science principles of prepping gelatin creams • Describe the sol-gel formation in gelatin products affecting factors • Demonstrate major forms of dry & moist heat cooking
K. Poultry	<ul style="list-style-type: none"> • Define different types & classes of various poultry animals • Explain how poultry is graded & inspected • Describe how to handle, store & prep poultry for cooking • Describe/demonstrate fabricate of chicken cuts for service • Describe various dry & moist cooking techniques for poultry: roasting, baking, searing, frying, broiling, grilling, deep-frying, simmering, poaching & braising • Learn how to assemble chicken salad
L. Fish & Shellfish	<ul style="list-style-type: none"> • Describe composition & structure of fish (Round & Flat) • List factors affecting fish / shellfish selection, how to store, and principles & methods related to their cooking • Describe/demonstrate fabrication of various fish parts for service • Learn how to assemble a tuna salad • Explain structure, composition & grading of shellfish • Describe differences between types of mollusks • Distinguish between different types of crustaceans • Produce & evaluate fish / shellfish • Demonstrate major forms of moist & dry cookery
M. Fruit & Fruit Cookery	<ul style="list-style-type: none"> • Describe the nutritional benefits of fruit • Identify six types of fruit • Learn how to select, wash and store fruit • Understand methods of cooking/preparing fruits & preserve color • Describe enzymatic browning and how to prevent it
N. Salads	<ul style="list-style-type: none"> • Differentiate salad types: vegetable, fruit, meat, poultry, fish, egg, cooked grains, legumes, molded & combination • Explain how to select, store, and wash salad greens, • Identify various dressings & respective preparation • List four different ways to serve salad
O. Seasonings, Flavoring & Garnishes	<ul style="list-style-type: none"> • Describe varieties and uses of seasonings & flavorings • Describe use and storage for various herbs & spices • Plate presentation using herbs/spices, garnishes, and sauces showing balance, color, texture, shape & layout • Demonstrate making various garnishes for presentation: orange slices, strawberries, tomatoes, greens
P. Meal Planning, Time Management & Presentation	<ul style="list-style-type: none"> • Setup & maintain assigned work areas • Apply principles of <i>mise en place</i> (set in place) in assembling ingredients, tools and supplies • Accurately prepare recipes according to specifications • Measure / weigh ingredients according to specifications • Adjust standard recipes & use correct computational skills to serve more/less guests than specified • Use standard operating procedures (SOP) in measuring & weighing solid / liquid foods • Plan production schedule for so food is ready for service

	<ul style="list-style-type: none"> • Partake in various roles: executive chef, sous chef, chef de partie, & commis (as executive chef, be responsible for BOH reports, and supervise / guide peers) • Partake in other management roles to gain experience in assessing various aspects of the class • Demonstrate ability to constructively critique students' performance levels & judge various types of foods while performing as executive chef. • Discuss dis/advantages of foods prepared from scratch vs. convenience products relating to cost, quality, and preparation
Q. Menu Planning & Food Costs	<ul style="list-style-type: none"> • Design & create menus for a restaurant/ food truck project using descriptors, accurate ingredients, recipe costing, and visuals • Design & create menus that address dietary needs and dietary restrictions for guest • Design & create nutritious menus for healthy living • Understand various menu types: fixed, cycle, prix fixe & a la carte • Understand principles of menu planning: variety, balance, truthfulness, and nutritional flexibility • Understand influences of menu pricing: guest, labor, competition, atmosphere, and location • Understand & use pricing methods: factor, cost mark-up, contribution margin, check average & competitors' pricing • Estimate food, beverage, labor, and variable costs
R. Careers in Hospitality & Food Service Industry	<ul style="list-style-type: none"> • Learn about various careers in Hospitality & food service • Experience culinary guest speakers from programs & schools • Attend a field trip(s) to a culinary program(s)
S. Cultural Cooking	<ul style="list-style-type: none"> • Explore menu items from other countries • Learn about areas around the world and their respective customs, food specialties, meal service, and etiquette • Prepare dishes of studied areas: France, Greece, China, Japan, Germany, the Philippines, Vietnam, India, Africa, Mexico, & Brazil • Complete a city report and county study project

ARTICULATION AGREEMENT COURSE COMPARISON PAGE
Agreement School Year: 2020-2022

School/District: Alternative Ed. /SCCOE

College Course: FDRST #051 – Basic Food Prep

Mission College Course Student Learning Outcomes	HS/Adult School/ROP Course Student Learning Outcomes
A.	1. Apply the basic principles of food safety & sanitation, and be able to apply them in various food service operations.
B.	2. Reinforce personal hygiene & food handling practices that protect the health of the food service operation and that of the guests.
C.	3. Access current information in the hospitality & food service industry and career information in the field.
D.	4. Investigate professional organizations & trade publications appropriate for continuing education.
E.	5. Demonstrate conversance of organization structures & basic department functions in a food service operation.
F.	6. Develop tool & knife handling skills, and apply food handling principles to produce various foods.
G.	7. Operate equipment correctly & safely.
H.	8. Practice uniform, grooming, and behavior standards reflecting a mature attitude & work ethic expected of food service professionals.
I.	9. Apply service-learning experience to personal & academic development through involvement in community-based service activities.
J.	10.
K.	11.
L.	12.
M.	13.
N.	14.
O.	15.
P.	16.
Q.	17.
R.	18.
S.	19.
T.	20.

ARTICULATION AGREEMENT MEASUREMENT PAGE
Agreement School Year: 2020-2022

School/District: SCCOE / Alt Ed;

College Course: FDRST # 051 Basic Food Prep

Measurement Method (industry certification or licensure)	Measurement Method (industry certification or licensure)
A.	1. iCEV Platform
B.	2. CA Food Handler's Card (eFoodhandlers.com)
C.	3. ServSafe Certification (NRA)
D.	4.
E.	5.

Credit for the course listed will be granted if the following criteria are met:

- Stipulated grade of **B or better**
- Credit-by-Examination administered by: Secondary School () Mission College
- Demonstration / Portfolio
- Certification of specific competencies
- Other: _____

Statewide Career Pathways associated with this articulation agreement:
Hospitality, Tourism & Recreation

CTE ARTICULATION AGREEMENT

Agreement School Year: 2020-2022

SIGNATURE PAGE

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Please Attach Official Course Outlines / Syllabi / Pertinent Documents