

Minnesota

Articulated College Credit Agreement

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Articulated College Credit Agreement

Through Articulated College Credit (ACC), specific college curriculum learning outcomes and assessments are embedded in participating high school career and technical education (CTE) programs as specified in this agreement. Relevant knowledge, skills, and standards are taught by qualified CTE high school instructor(s) in one or more high school course. ACC is awarded if the student meets the college equivalency standards and later enrolls in the college(s) listed below requiring the course in a specific program.

Agreement Name: **Garde Manger and Entremetier**
Agreement Reviewed/Revised: **2023 – 2024**

These credits are valid for students in grades 9-12 for 5 years from the completion of this course.

College	College Course	College Programs	Articulated College Credit
Hennepin Technical College	CULA 1136 –Garde Manger and Entremetier	*Culinary Arts (A.A. S.– 65 cr.) *Culinary Entrepreneur (A.A.S. – 60 cr.) *Culinary Assistant (Occ. Cert. – 17 cr.)	4 credits of 4 total credits (64 hrs. – 16 hrs. lecture + 48 hrs. lab)

Course Agreement

This course is designed to give the student fundamental knowledge, skills and understanding in the preparation of various types of salads, cold dressings and sauces, fruits, vegetables and starch products, sandwiches, canapés and hors d'oeuvres.

Course Outcomes:

100% of the curriculum learning outcomes will be covered in the high school course(s) by qualified CTE high school instructor(s).

The following outcomes will be addressed in the course:

1. Exhibit professional, safe and sanitary work practices
2. Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques
3. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques
4. Describe various food ingredients to include fruits, vegetables, starches, legumes and grains

5. Use various cooking methods and techniques as appropriate to the specific foods
6. Explain the importance of presentation and garnishing of various foods
7. Prepare a variety of fruits, vegetables, starches, legumes and grains
8. Prepare a variety of salads with appropriate accompaniments
9. Prepare a variety of hors d'oeuvre, appetizers, canapés and basic garnishes
10. Demonstrate food presentation techniques using a variety of plates, platters and trays
11. Prepare a variety of hot and cold sandwiches
12. Produce decorative centerpieces using fruits and vegetables
13. Use herbs, spices, oils and vinegar, condiments, marinades and rubs
14. Present a variety of prepared forcemeat products
15. Describe the use of a variety of dairy products.
16. Evaluate by taste and presentation various foods to determine their quality

Course Assessments

Students must successfully achieve an overall score of **80% or better** on the assessment in order to receive an Articulated College Credit Certificate.

Reference Textbook

Gisslem, Wayne. *Professional Cooking, 8th Edition*. Wiley & Sons - Located at Hennepin TC Online Book Store - www.hennepintech.edu

Recommended Industry-Recognized Certification Or Comprehensive Assessment – College

Certificate/Assessment	Vendor	Other Information
To Be Determined		

Recommended Industry-Recognized Certification Or Comprehensive Assessment – High School

Certificate/Assessment	Vendor	Other Information
To Be Determined		