

# Minnesota

## Articulated College Credit Agreement

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### Articulated College Credit (ACC) Agreement

Through Articulated College Credit, 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 courses. 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** **Culinary Culture and Industry**  
**Agreement Reviewed/Revised 2024 – 2025**

**These credits are valid for students in grades 10-12 for 5 years from the completion of this course.**

College	College Course	College Program	ACC
Hennepin Technical College	CULA 1106 – Culinary Culture and Industry	<ul style="list-style-type: none"><li>• Culinary Arts (A.A.S. – 65 cr.)</li><li>• Culinary Entrepreneur (A.A.S. – 60 cr.)</li><li>• Culinary Assistant (Occ. Cert. – 17 cr.)</li></ul>	2 of 2 credits

### Course Description

This course is designed to introduce the food service industry, its history, organization, the importance of safety/sanitation, and the care and use of kitchen tools and equipment. Students will become familiar with the organizational structure and basic functions of departments within hospitality and food service establishments. It will also include basic product identification, recipe structure, menu planning, plus cooking methods.

### College Textbook

\*“On Cooking”, A Cookbook of Culinary Fundamentals (6<sup>th</sup> Edition) - Please go to college online bookstores for current textbooks. [www.hennepintech.edu](http://www.hennepintech.edu)

\*Local instructors will choose texts and materials to be used at their sites.

## Curriculum Learning 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:

- Define food service industry segments
- Explain kitchen safety and sanitation rules
- Identify professional kitchen equipment
- Explain various cooking methods
- Identify professional food service organization structures
- Define food service terms
- Calculate recipe costs
- Describe various menu structures
- Identify the pre-preparation process
- Demonstrate the use of professional cutlery
- Identify basic foods
- Identify units of weight and measure

The scheduled hours of instruction include sixteen hours for each lecture credit, and thirty-two hours for each lab credit. Lecture credit may include formal or impromptu lectures, demonstrations, or discussions with the entire class or with small groups or individuals.”

## Course Assessments

- Individual teachers may determine appropriate assessment strategies to meet the outcomes of this agreement through tests, reports, demonstrations, or other methods.
- Class participation, attendance, and tardiness should be assessed in the grading process consistent with industry standards and college partners.
- Students must achieve **80% or better** in the course to receive Articulated College Credit.

### NOTE:

\*\*Credit is available to students in grades 10-12. If a student has taken this course in 9<sup>th</sup> grade, they can test for college credit in grades 10, 11, or 12.

## Recommended Industry-Recognized Certificate Or Comprehensive Assessment – College & High School

Certificate/Assessment	Vendor	Other Information
Culinary Arts Level 1 – Cook (#4436)	NOCTI	<a href="http://www.nocti.org">www.nocti.org</a>
ServSafe Food Handler	National Restaurant Association Educational Foundation	<a href="http://www.servsafe.com">www.servsafe.com</a>