

Minnesota

Articulated College Credit Agreement

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Articulated College Credit (ACC) 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 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 Introduction to Culinary Arts/ Hospitality
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
Normandale Community College	HSMA 1143 Principles of Food Production & Sanitation	<ul style="list-style-type: none">Hospitality Management (A.A.S. – 60 cr.)Food & Beverage Management (Certificate - 18-20 cr.)	4 of 4 credits
	BUSN 1153 Principles of Food Production & Sanitation	<ul style="list-style-type: none">Business Transfer Pathway (A.S. – 60 cr.)Business: Marketing & Management (A.A.S. – 60 cr.)	4 of 4 credits

Course Description

Students are given hands-on laboratory experiences in all major food production areas. Lectures and assignments allow students to bridge the gap of food production with operating profitable food service and restaurant entities.

College Textbooks

Wayne Gisslen. *Professional Cooking*. Current Edition. Publisher: Wiley.
Please go to college on line book store: www.normandale.edu
Local instructors will choose texts and materials to be used at their sites.

Content Goals

100% of the content goals will be taught by qualified CTE high school instructor(s).

- Laboratory responsibilities
- Safety, sanitation, and food preparation process.
- The cooking process includes dry, moist, convection, and radiation.
- Standardization of recipes and measurements.
- Stocks, soups, and bases.
- Thickening agents and sauces.
- Vegetable cooking
- Meat, poultry, fish, seafood, and game cooking
- Baking processes for yeast and quick breads.

Curriculum Learning Outcomes

Upon successful completion of the course, the student will be able to:

- Understand proper kitchen conduct and responsibilities.
- Identify kitchen organization.
- Comprehend the use of herbs and spices.
- Apply the use of kitchen equipment and utensils.
- Possess knowledge of cooking principles and heat transfer.
- Apply menu design for optimum profit potential.
- Apply and analyze baking processes.
- Calculate food/labor costs.
- Develop, organize, prepare, and serve a 5-course menu within a group setting.

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

Possible Hands-on Assessment (used at Normandale Community College)

Students can: 1) create a spreadsheet and report that costs out all recipes for a 5-course meal; 2) create a five-course meal; 3) Photograph the meal; 4) Recipes for each course; 5) Guests evaluate the meal using a rubric

Recommended Industry-Recognized Certificate/Assessment – College/ High School

Certificate/Assessment	Vendor	Other Information
Culinary Arts Level 1 – Cook (#4436)	NOCTI	www.nocti.org
ServSafe Food Handler	National Restaurant Association Educational Foundation	www.servsafe.com