

Florida Department of Education

**Postsecondary Adult Vocational (PSAV) to AAS/AS Degree Articulation
Statewide Agreement Worksheet Summary**

PSAV Program Name: Commercial Foods & Culinary Arts

AAS/AS Degree Name: Culinary Management

PSAV CIP Number: 0620.040300

AAS CIP Number: 0620.040100

PSAV Program Number: I200403

AS CIP Number: 1620.040100

Admission Requirements: Students entering the Associate in Applied Science or Associate in Science Program in Culinary Management must have a standard high school diploma or its equivalent, or a CPT Eligible Certificate of Completion. Students must meet the requirements of State Board Rule 6A-10.0315(3), FAC (College preparatory testing, placement, and instruction. --). Students earning scores less than those listed shall enroll in college preparatory communication and computation instruction.

Other admission requirements: None

Validation Mechanisms: Accredited American Culinary Federation Foundation (ACFF) Culinary Arts Program – Present a copy of Certified Culinary Arts Certification. Non-accredited program – Present a portfolio. See attached for portfolio requirements.

School district technical center and community college faculty committee met and agreed to propose that the 1500 clock hour program in Commercial Foods and Culinary Arts shall articulate 24 (accredited programs) or 15 (non-accredited programs) college credit hours to the AAS/AS Degree in Culinary Management. This agreement does not preclude but encourages the awarding of additional credits by any college through local agreements.

Community College: AAS/AS in Culinary Management

General EducationMin. 15 credit hours

Program Core/Electives.....Max 49 credit hours

Total AAS/AS Degree Program 64 credit hours

Will award course credits or a block of credit toward AAS/AS program:

24 credits – Accredited ACF Culinary Arts Program – Certified Culinarian Certification (CC) from American Culinary Federation Foundation (ACFF)

15 credits – Commercial Foods and Culinary Arts not accredited by ACFF

**Portfolio Assessment for Statewide Articulation of
Commercial Foods and Culinary Arts to Culinary Management**

BAKING

COMPETENCIES	COMPETENCY PERFORMED
Demonstrate proper scaling & measurement techniques.	
Prepare yeast products.	
Prepare quickbreads.	
Prepare a variety of types of pies and tarts.	
Prepare a variety of types of cookies.	
Prepare a variety of types of cakes.	
Demonstrate basic icing and decorating techniques.	
Prepare laminated doughs.	
Prepare Choux pastries.	
Prepare the three basic meringue types.	
Prepare creams, custards, puddings & related sauces.	
Prepare a variety of dessert sauces.	
Prepare a variety of basic hot soufflés.	
Prepare fritters, crepes, cobblers, and crisps.	
Prepare a variety of fillings & toppings for pastries & baked goods.	

FOOD PREPARATION

COMPETENCIES	COMPETENCY PERFORMED
Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.	
Demonstrate dry heat methods of cooking including roasting and baking, broiling and grilling, griddling, sautéing, frying, and deep frying.	
Demonstrate combined methods of cooking including braising and stewing.	
Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.	
Identify and prepare meats, seafood, poultry and variety meats.	
Identify and prepare stocks, soups and sauces.	
Identify and prepare fruits, vegetables, starches, legumes and grain products.	
Identify and prepare salads and salad dressings.	
Identify and prepare hot and cold sandwiches.	

Identify and prepare canapés and cold and hot hors d'oeuvre.	
Identify and prepare a variety of beverages, including coffees and teas.	
Identify and prepare breakfast meats, eggs, cereals, and battered products.	
Outline the procedure for writing a standardized recipe.	
Prepare written requisitions for recipe.	

GARDE MANGER

COMPETENCIES	COMPETENCY PERFORMED
Demonstrate basic garnishes.	
Preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés and hors d'oeuvre.	
Demonstrate fundamental skills in the preparation and uses of aspic.	
Develop fundamental skills in the preparation of forcemeats (pates, galantines, ballantines, terrines and sausages.)	
Prepare mousses and gelatins.	
Demonstrate food presentation techniques, i.e., platters, bowls and plates.	
Produce decorative centerpieces (i.e., fruit, vegetable carvings, salt dough, tallow and ice carvings.)	

Identify Work Based Experience Including Special Projects:

1. Name of Organization:
2. Length of Performance:
3. Identify Activities Performed:

Faculty Signature

Institution

Date

10/28/2008

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