

**ARTICULATION AGREEMENT
BETWEEN
VALENCIA COMMUNITY COLLEGE
and
ORANGE TECHNICAL EDUCATION CENTERS –
MID FLORIDA TECH, ORLANDO TECH and WESTSIDE TECH**

**Culinary Operations and
Commercial Foods & Culinary Arts
and
Culinary Management**

In a continuing effort to provide career ladder opportunities for students in career and technical education programs, Valencia Community College agrees to extend full college credit at no cost (other than the application for admission fee) to eligible students who have completed one of the following specified programs at Orange Technical Centers - Mid Florida Tech, Orlando Tech and Westside Tech, Orange County Public Schools.

COURSE EQUIVALENCY IN SPECIALIZED COURSES

ORLANDO TECH PROGRAM

Culinary Operations
(1200 Hours)

VALENCIA COMMUNITY COLLEGE PROGRAM

Culinary Management (15 Credits)

*FOS 2201 Food Service Sanitation Management (3 cr)
*FSS 1203C Quantity Food Production I (3 credits)
FSS 1246C Baking and Pastries I (3 credits)
HFT 2223 Human Relations/Supervisory Development (3)
FSS 2248C Garde Manger (3 credits)

**MID FLORIDA TECH
& WESTSIDE TECH PROGRAM**

Commercial Foods and Culinary Arts
(1500 Hours)

Culinary Management (15 Credits)

*FOS 2201 Food Service Sanitation Management (3 cr)
*FSS 1203C Quantity Food Production I (3 credits)
FSS 1246C Baking and Pastries I (3 credits)
HFT 2223 Human Relations/Supervisory Development (3)
FSS 2248C Garde Manger (3 credits)

MAXIMUM AWARD OF CREDIT

This agreement makes it possible for a student to receive fifteen (15) semester hours of college credit towards the Culinary Management Program at Valencia Community College which is in accordance with commonly accepted good practice in higher education.

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EDUCATIONAL PROGRAM

Valencia and Orange County Public Schools faculty and staff with responsibility for supervision and coordination of the Commercial Foods and Culinary Arts, Culinary Operations, and Culinary Management programs have assessed the adequacy of the documentation and determined that the learning outcomes, performance standards, and assessment procedures meet the college standards for college credit course work and that the learning outcomes are:

1. consistent with the course work in AAS/AS degree being articulated.
2. taught by faculty who have a minimum of an AAS/AS degree in the required area or meet other described criteria.

TRANSFERRING PROCESS

The transferring student must have compiled a GPA of "C" or better and must furnish a certificate of completion for the Commercial Foods and Culinary Arts program at Mid Florida Tech, or the Culinary Operations program at Orlando Tech and Westside Tech along with an official signed copy of their student record. To have the courses reported on the official Valencia Community College transcript, transferring students must:

1. Meet regular College entrance requirements.
2. Complete the College Application and pay the College Admission Fee.
3. Be accepted into Valencia within five years of completing the Commercial Foods and Culinary Arts or Culinary Operations programs.
4. Declare a major in the articulated program.
5. Comply with the appropriate placement, course prerequisites and requirements of the college.
6. Successfully complete course work with a "C" or better at Valencia while currently enrolled on either a part-time or full-time basis for one semester to have the credit awarded on the official college transcript.
7. * Student must submit a portfolio to be evaluated by the Culinary Management Program Director.
8. The Dean of Fine Arts, West Campus at Valencia and the Program Director for Culinary Management, West Campus, at Valencia, will evaluate the student's record and notify the Registrar's Office of acceptable credit to be transferred and awarded.

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TERMS OF AGREEMENT

This agreement shall be reviewed annually and evaluated biannually. It shall remain in effect from March 2009 until either party identifies a need for revision or terminates this agreement with thirty days written notice.