



Articulation Agreement Questionnaire

Please complete the following questionnaire and return it to Mrs. Joanna Smyth Lupo: jsmythlupo@walnuthillcollege.edu. The questions that follow are specific to programs in culinary arts, baking and pastry arts, or food service/hospitality.

1. Please list the programs your vocational high school offers to students interested in culinary arts, baking/pastry arts, or hospitality.
2. List the school districts that send students to your school.
3. Do you offer a full-time or half-day session in each of your programs?
4. What grade levels enter the culinary arts, baking/pastry arts, or hospitality program?
5. How many students are enrolled in each program?
6. Do you have a food service outlet, such as a student-run restaurant or bakery?

- 7. Are the students required to work outside of your program (i.e. a co-op program)?**

- 8. What percentage of graduates pursue an education at a post-secondary institution?**

- 9. Would you be able to supply the NOCTI scores for students applying to Walnut Hill College?**

- 10. Do your students participate in SKILLS USA or any other student organization?**

- 11. When was your curriculum last reviewed and revised?**

- 12. Please list all current textbooks used in your program(s).**

- 13. Please list the most convenient days and times your instructors would be available for an hour-long conference call to discuss your curriculum in detail.**

- 14. Please submit an e-format of each of your programs to Mrs. Joanna Smyth Lupo so that we can review them prior to the scheduled conference call.**

All Walnut Hill College freshmen are scheduled to take *Intro to Culinary Arts* if they are a Culinary major or *Intro to Pastry Arts* if they are a Pastry major. All students are also scheduled to take *Food Safety and Sanitation* unless they have already received their ServSafe Certification.

The course description of each is as follows:

Intro to Culinary Arts: This kitchen lab course combines lecture with hands-on application, designed to introduce students to a professional kitchen environment. The scope of this course will cover basic knife skills and classical cutting techniques. Students learn basic stocks, sauces, and soups. Classroom instruction provides a sound theoretical foundation for hands-on lab activities that emphasize modern cooking techniques that align with industry standards. Students will develop basic skills and apply the principles of food safety and sanitation, workplace safety, food preparation, mise en place, nutrition, and menu planning. Students will learn and apply the principles of etiquette and professionalism in the kitchen.

Intro to Pastry Arts: In this lecture class, students are exposed to the science that allows the creation of all types of baked goods. An emphasis is placed on ingredients commonly used in the bake shop; their identification, characteristics, utilization, and reaction during the baking process; and their proper storage. Additional topics on equipment, baker's percent, heat transfer, gluten development, and other forms of leavening will be discussed.

Food Safety and Sanitation: This is a comprehensive certification course covering the principles of sanitation and safe food handling for the prevention of food-borne illnesses. Taught in three units over the course of the term, each student will learn about microbiological pathogens, chemical and physical contamination of food, food allergens, and food-borne illnesses. The goal of this class is to prepare each student for the Manager's ServSafe examination so that they can become a fully certified food service professional.

Culinary Arts Competencies and Skill Requirements (use additional pages as necessary)

Next to each competency listed below, please indicate with a check mark those that are successfully accomplished by the students who complete the Culinary Arts program at your school:

Students are able to...

- Practice the principles of sanitation and safety procedures
- Differentiate important culinary terms
- Identify, relate, use, and maintain foodservice equipment and tools in a safe and appropriate manner (technology tools)
- Prepare work stations corresponding to the preparation and presentation of a meal, following a recipe in a time-restricted and quality-minded setting
- Demonstrate a variety of cooking methods, which may include baking, roasting, broiling, grilling, sautéing, poaching, steaming, frying, and deep frying
- Choose appropriate food techniques and processes

- Demonstrate various table settings, setting styles, and serving techniques
- Utilize workplace skills, including following directions, teamwork, problem solving, perseverance, self-direction, reliability, and professional appearance
- Practice appropriate personal grooming and hygiene
- Prepare the foundation sauces and stock and demonstrate understanding of their relation to food preparation
- Prepare foods to industry standards
- Utilize organizational skills and procedures necessary to meet industry standards of time and motion (knife skills, measurements, utilization of kitchen tools and equipment, utilization of materials)
- Utilize standard weight and measure to demonstrate proper scaling and measurement techniques
- Follow standardized recipes
- Demonstrate straight competency in computer skills (Microsoft programs)

Baking/Pastry Arts Competencies and Skill Requirements (use additional pages as necessary)

Next to each competency listed below, please indicate with a check mark those that are successfully accomplished by the students who complete the Baking/Pastry Arts program at your school:

- Differentiate important bakery terms
- Identify, relate, use, and maintain baking equipment and tools in a safe and appropriate manner (technology tools)
- Prepare work stations corresponding to the preparation and presentation of a meal, following a recipe in a time-restricted and quality-minded setting
- List in order the proper steps for using and preparing yeast dough
- Describe standards of quality for icing process
- Describe standards of quality for preparing pie
- Prepare and evaluate pate a choux
- Choose appropriate baking techniques and processes
- Identify, prepare, and evaluate a variety of custards and puddings
- Demonstrate straight competency in computer skills (Microsoft programs)

Walnut Hill College is committed to enhancing the quality of academic performance. Fostered by a cooperative effort between high schools and our college, a community of learners and educators place a premium on post-secondary education to develop independent, critical thinkers.

Please note that Articulation Agreements will take effect on the September class start date of the following academic year. Students must enroll in the college within six (6) months of their high school graduation to be articulated.

We look forward to collaborating with your high school. Thank you for your interest in and support of Walnut Hill College.

Sincerely,

Joanna Smyth Lupo, Director of High School Ambassadorship jsmythlupo@walnuthillcollege.edu

Please complete the following information and submit this form as promptly as possible.

Name of Instructor: _____ Title: _____

High School: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____