



PROGRAM ARTICULATION AGREEMENT

College Program: Hotel & Restaurant Management
Career Pathway: Restaurants and Food/Beverage Services
Career Cluster: Hospitality & Tourism

CIP 52.0904

The purpose of this agreement is to grant college credit to high school students who have achieved the level of knowledge and skill required for the college-equivalent entry-level course(s) identified in this agreement. Upon successful completion of the identified course competencies with a grade of ‘B’ (3.0) or higher and the high school teacher’s endorsement that the competency requirements have been met, articulated credit will be granted.

The following Spokane Community College course(s) have been approved for Tech Prep articulation with Spokane Public Schools high school course(s) as listed below:

High School / Course Title	College / Course Title	Credits
Lewis and Clark High School Foods & Nutrition	SCC HM 116 Nutrition for Chefs and Restaurant Managers	3

**see attached list(s) of competencies for articulated courses*

Student Articulation Procedure:

1. Be enrolled in the required high school class.
2. Register for Tech Prep/Dual Credit articulated course during the same academic year the high school class is completed. If a series of courses are involved in the articulation, students register for credit during the same academic year the last course in the series is completed. **Students cannot earn “retroactive credit” for courses taken in previous years.**
3. Earn a grade of ‘B’ (3.0) or better in all courses required under the articulation agreement.
4. Complete all required skills as identified on the competency profile.
5. If an exam or review of completed work is required under the terms of this agreement, students must receive a passing score (determined by college or industry certification) to earn college credit (*see competency list for requirements*).

High School Instructors:

1. Ensure all students receive a copy of the course syllabus outlining information about Tech Prep, the college course competencies and the process required to earn college credit.
2. Hold students accountable for the same competency standard and course expectations as required by the college-equivalent course (*see competency list attached*).
3. If required for articulation, ensure students are prepared to take industry certification exams, complete a professional portfolio documenting their work, or take a final exam to measure their level of skill and competence in the coursework.
4. Submit final grades for all students registered to earn Tech Prep college credit no later than June of the current academic year.
5. Attend scheduled meetings, workshops or in-service activities that enhance the high school/college partnership & support implementation of the Tech Prep articulated program.

Articulation Review and Renewal:

The designated program facilitators, college administrators and/or instructors and high school faculty will meet regularly to revise or discuss the articulation agreement. Agreements must be reviewed/updated and re-signed by college faculty/deans and CTE directors/HS teachers on a schedule, not to exceed a three (3) year rotation, or as deemed necessary due to changes in HS/college course content or structure. Individual teacher verification forms must be signed and submitted annually. Minor revisions can be made via phone calls, correspondence or email.

Course Objectives/Course Outline

Spokane Community College

Course Title: Nutrition for Chefs and Restaurant Managers
Prefix and Course Number: HM 116

Learning/Performance Expectations (e.g., outcomes, performance objectives, competencies, etc.)

By the end of this course, a student should:

- describe current dietary guidelines and adapt recipes accordingly
- evaluate diets in terms of recommended dietary allowances
- discuss the primary functions and best sources of each of the major vitamins and minerals

Course Outline:

- I. USDA Food Guide Pyramid
 - A. Six Food Groups
 1. Recommended Daily Allowances
 - B. Adapting Recipes
- II. Primary Functions and Best Sources of Major Vitamins
- III. Digestion
- IV. Energy Needs Based on Metabolic Rates
- V. Cooking Techniques and Storage Principles
- VI. Exchange Groups
- VII. Common Food Allergies
- VIII. Nutritional Issues
 - A. Vegetarian
 - B. Heart Healthy Menus
 - C. Religious Dietary Laws