UNIVERSITY OF HAWAII SYSTEM COURSE ARTICULATION ALIGNMENT AGREEMENT

Culinary Arts (CULN)
Hawaii Community College - AAS
Kapiolani Community College - AS
Kauai Community College - AAS
Leeward Community College - AS
University of Hawaii Maui College - AAS

September 2018
UNIVERSITY OF HAWAII SYSTEM COURSE ARTICULATION ALIGNMENT AGREEMENT
Culinary Arts (CULN) – HawCC, KapCC, KauCC, LeeCC, Maui College

INTRODUCTION

The University of Hawaii (UH) Community Colleges are comprised of seven campuses located on four islands in the State of Hawaii. While each campus has a unique identity and mission, the seven campuses are part of one system.

During the course of their education, students may decide to transfer from one UH Community College to another. The development of an articulated program of study supports the transfer of earned academic credits within the UH Community College system.

PURPOSE

The primary purpose of this articulation agreement is to facilitate the matriculation of students and the transfer of courses across the UH Community College system. Moreover, it is intended to inform students whose program of study requires CULN courses as part of their degree requirements of the program opportunities that are available to them throughout the UH Community College system.

AGREEMENT AND PROCEDURES

1. Scope of Agreement. This Articulation Agreement applies among the UH Community Colleges and the University of Hawaii Maui College.

2. General Guidelines for the Application of Award of Transfer Credits

   A. Student Eligibility: Students must be currently enrolled at a participating UH campus to be eligible for the award of any transfer credit.

   B. Timeline for Application: Students should apply for transfer credits during their first year of attendance at the receiving campus.

   C. Transferability: Credits awarded within the guidelines established in this Agreement will transfer between and among designated University of Hawaii Community Colleges. However, students should be informed by both “sending” and “receiving” campuses that transferred credits may not be applicable to programs outside this Agreement.

   D. Campus Procedures: Each UH Community College that is a party to this Agreement will be responsible for establishing procedures that detail the timeline and deadlines for application, review requests for award of transfer credit, and the appeals process for such credit.
The table below in this document lists all CULN courses that are equivalent within the University of Hawaii Community Colleges. If a course is unique to a campus and, hence, does not have an equivalent course within the UH Community Colleges, then it is not listed in the table. Also, the course number, course title, course abbreviation, schedule type, credit hours, contact hours, teaching equivalencies, course descriptions, and course learning outcomes, in this document have been approved by the faculty and administrations of all campuses represented in this signed agreement.

This Articulation Agreement will remain in effect until December 2024. It will be subject to review in December 2023, and may be continued, revised, or discontinued with the consent of all faculty members and administration of all campuses represented in this agreement. The Articulation Agreement remains in effect while review continues.

**Note:** Effective Fall 2019, each community college campus offering the courses listed below has agreed upon the course number, course title, course abbreviation, prerequisites, schedule type, credit hours, contact hours, workload (teaching equivalencies), course description, and course learning outcomes as listed below.

**Note:** Each campus must meet the agreed upon course learning outcomes (CLOs), but can add additional outcomes.

**Note:** Students at HawCC and KauCC that are in a cohort, must follow the campus prerequisites pathway.
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CULN 111 (HawCC, KapCC, KauCC, LeeCC, MauC)

Course alpha and number:
CULN 111

Course title:
Introduction to the Culinary Industry

Course abbreviation (only 30 characters allowed):
Intro to the Culinary Industry

Prerequisites:
None – KapCC, LeeCC, MauC

Schedule type:
LEC

Credit Hours:
2

Contact Hours:
30

Workload (TE - teaching equivalencies):
2

Course description:
Provides an overview of the culinary industry within the aspects of the entire hospitality industry. It provides students with an introduction to the historical, social, and cultural forces that have affected and shaped the industry of today. Students will identify job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.

Course Learning Outcomes:
- Simulate steps to seek, apply for, attain, and retain employment in culinary and hospitality industry careers based on personal preferences and industry standards.
- Identify and explain the various kinds of commercial and industrial food operations, and service styles in the industry today.
- Analyze job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.

Note: Students at HawCC and KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 112 (HawCC, KapCC, KauCC, LeeCC, MauC)

Course alpha and number:
CULN 112

Course title:
Sanitation and Safety

Course abbreviation (only 30 characters allowed):
Sanitation and Safety

Prerequisites:
None – KapCC, KauCC, MauC

Schedule type:
LEC

Credit Hours:
2

Contact Hours:
30

Workload (TE - teaching equivalencies):
2

Course description:
The study and application of the principles and procedures of sanitation and safety in the hospitality industry. Includes the study of food-borne illnesses, biological, chemical, and physical hazards, and cross-contamination as they may occur during the flow of food. An introduction to HACCP (Hazard Analysis Critical Control Point) and other sanitation and safety programs will also be presented. Safety issues, ServSafe certification or equivalent, and OSHA (Occupational Safety and Health Administration) guidelines and standards will be covered as they apply to the hospitality industry.

Course Learning Outcomes:
- Identify the basic principles of sanitation and safety and to be able to apply them to the food service operations.
- Reinforce personal hygiene habits and food handling practices that protects the health of the consumer.

Note: Students at HawCC and KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 115 (HawCC, KapCC, KauCC, LeeCC, MauC)

Course alpha and number:
CULN 115

Course title:
Menu Merchandising

Course abbreviation (only 30 characters allowed):
Menu Merchandising

Prerequisites:
None – KapCC, KauCC, MauC

Schedule type:
LEC

Credit Hours:
2

Contact Hours:
30

Workload (TE - teaching equivalencies):
2

Course description:
A study of the factors involved in planning effective menus for a variety of food service operations. The course includes the design, format, selection, costing, pricing, and balance of menu items based on an understanding of the needs of various target markets.

Course Learning Outcomes:
Apply the principles of menu planning and layout to the development of menus for a variety of facilities and service.

Note: Students at HawCC and KauCC that are in a cohort, must follow the campus prerequisites pathway
CULN 120 (HawCC, KapCC, LeeCC, MauC)

Course alpha and number:
CULN 120

Course title:
Fundamentals of Cookery

Course abbreviation (only 30 characters allowed):
Fundamentals of Cookery

Prerequisites:
“C” or higher in CULN 112 or concurrent enrollment in CULN 112 or consent of instructor – KapCC, LeeCC, MauC

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
This course is an introduction to the fundamental concepts, skills, and techniques of food preparation. Course coverage includes the use of standardized recipes, basic cooking methods for meats, stocks, soups, sauces, seafood, vegetables, and starches. Students will learn to identify, use, and maintain all equipment, tools, and utensils in a safe and sanitary manner.

Course Learning Outcomes:
• Identify and apply industry safety and sanitation standards including the safe handling and storage of food products and good personal hygiene standards.
• Recognize and demonstrate entry-level proficiency in technical skills required in the culinary industry according to the American Culinary Federation
• Demonstrate skills in knife, tool and equipment handling and apply principles of food preparation to produce and evaluate a variety of food products.

Note: Students at HawCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 130 (KapCC, KauCC, MauC)

Course alpha and number:
CULN 130 (5 credits)

Course title:
Intermediate Cookery

Course abbreviation (only 30 characters allowed):
Intermediate Cookery

Prerequisites:
“C” or higher in CULN 112 and CULN 120 or consent of instructor

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
CULN 130 focuses on the application of basic concepts, skills, and techniques in fundamentals of cookery to short order cookery, including breakfast cookery, as found in coffee shops, snack bars, and other quick service outlets, with emphasis in American Regional Cuisine; to quantity food production with emphasis on menu development, recipe standardization and conversion, and quality control. Includes experience in both quantity food production and short-order cookery.

Course Learning Outcomes:
- Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products and operate equipment safely and correctly.
- Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
- Demonstrate sustainability practices as a means for controlling operating costs and for being good environmental stewards
- Organize a workstation in a timely manner while following proper sanitation and safety procedures.

Note: Students at KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 150 (HawCC, KapCC, KauCC, LeeCC, MauC)

Course alpha and number:
CULN 150 – (HawCC, KapCC, KauCC, LeeCC, MauC)

Course title:
Fundamentals of Baking

Course abbreviation (only 30 characters allowed):
Fundamentals of Baking

Prerequisites:
“C” or higher in CULN 112 or concurrent enrollment in CULN 112 or consent of instructor – KapCC, LeeCC, MauC

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
Introduction to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams.

Course Learning Outcomes:
- Identify various food products, equipment, baking principles and techniques typically used in a production bake shop.
- Identify standardized recipes, formulas and conversions, measurements, and baker's percentage.
- Apply the fundamentals of baking science to the preparation of a variety of products.
- Demonstrate and evaluate skills in the preparation of various food products in a production bake shop.

Note: Students at HawCC and KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 155 (HawCC, KapCC, MauC)

Course alpha and number:
CULN 155

Course title:
Intermediate Baking

Course abbreviation (only 30 characters allowed):
Intermediate Baking

Prerequisites:
“C” or higher in CULN 150 or consent of instructor – KapCC, MauC

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
Studies international culinary terms, ingredient identification, and safety and sanitation practices. Examines the science of lean and rich yeast dough products, flat breads, breakfast goods and a wide variety of yeast breads, along with application in the production of laminated dough products such as classical French puff pastry dough, croissants and Danish pastries. Introduces the theory of chocolate and emphasizes skills involved in chocolate tempering, bon bons and decor. Provides instruction and demonstrations in beginning petits fours and confections.

Course Learning Outcomes:
• Identify and safely demonstrate individual culinary skills and practices necessary in the professional bakery with an emphasis on function and ID of ingredients and the different mixing methods involved in the process, utilizing equipment and tools of the culinary trade
• Identify, produce, and evaluate bakery products with emphasis on balancing proper flavors, seasoning, textures and using baking terminology, and pleasing visual presentation
• Identify and employ the use of standardized recipes, formulas and conversions, measurements, food cost formulas and baker's percentage.
• Define and demonstrate professionalism and teamwork and develop proper work habits and ethical behavior in the culinary workplace.
• Demonstrate ability to create decorated specialties using advanced techniques.
• Demonstrate the ability to plan, prepare and analyze bakery showpieces for display and buffet.

**Note:** Students at HawCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 160 (KapCC, KauCC, LeeCC, MauC)

Course alpha and number:
CULN 160

Course title:
Dining Room Operations

Course abbreviation (only 30 characters allowed):
Dining Room Operations

Prerequisites:
“C” or higher in CULN 112 or concurrent enrollment in CULN 112 or consent of instructor – KapCC, LeeCC, MauC

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
The study and application of the variety of service styles and techniques practiced by industry with special emphasis on the importance of the relationship coordination between the front and the back of the house. It includes the study of the principles, practices, responsibilities and liabilities associated with alcohol service.

Course Learning Outcomes:
- Demonstrate knowledge of guest service and customer relations in the dining room.
- Demonstrate knowledge of non-alcoholic and alcoholic beverages.
- Explain laws and procedures related to responsible alcohol service.
- Demonstrate professional behavior as required by the culinary industry.
- Demonstrate quality customer service using a variety of service styles.

Note: Students at KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 185 (HawCC, KauCC)

Course alpha and number:  
CULN 185

Course title:  
Culinary Nutrition

Course abbreviation (only 30 characters allowed):  
Culinary Nutrition

Prerequisites:  
None

Schedule type:  
LEC

Credit Hours:  
3

Contact Hours:  
45

Workload (TE - teaching equivalencies):  
3

Course description:  
Provides basic overall nutrition education, including functions of nutrients, vitamins and minerals, metabolic and other physiological processes, diet-related health concerns, and global health issues.

Course Learning Outcomes:  
- Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
- Apply the principles of nutrient needs throughout the human life cycle to menu planning and food preparation.

Note: Students at HawCC and KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 220 (HawCC, MauC)

Course alpha and number:
CULN 220

Course title:
Advanced Cookery

Course abbreviation (only 30 characters allowed):
Advanced Cookery

Prerequisites:
“C” or higher in CULN 130 or CULN 133, and “C” or higher in CULN 112

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
Provides practice and theory in ala carte and banquet food production as found in quality hotels and specialty restaurants and integrates previous culinary training and academic studies using fundamental cooking techniques. Student teams will create menus with instructor input, organize production and service, define and staff kitchen stations and develop systems for efficient operation.

Course Learning Outcomes:
- Organize a workstation in a timely manner while following proper sanitation and safety procedures.
- Identify and distinguish quality components of food taste, texture and presentation.
- Demonstrate the ability to expedite service of multiple courses of food in our restaurant.
- Define and demonstrate professionalism and teamwork and develop proper work habits and ethical behavior in the culinary workplace.
- Discuss and analyze the function and ID of ingredients and use them to produce and evaluate food products with emphasis on balancing proper flavors, seasoning, textures and pleasing visual presentation.
- Identify and safely demonstrate individual culinary skills and practices necessary in the professional kitchen with emphasis on cooking methods, utilizing equipment and tools of the culinary trade.

Note: Students at HawCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 221 (KapCC, KauCC)

Course alpha and number:
CULN 221

Course title:
Continental Cuisine

Course abbreviation (only 30 characters allowed): Continental Cuisine

Prerequisites:
“C” or higher in CULN 130 or consent of instructor - KapCC

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
Focuses on the expansion of competencies gained in both the Fundamentals of Cookery, Intermediate Cookery courses and prior culinary courses, emphasizing creativity and the refining and perfecting of skills and techniques acquired; specializing cooked-to-order dishes typically served in hotels and fine dining restaurants with special emphasis on the classical cuisines. The preparation and presentation of Continental and European cuisines.

Course Learning Outcomes:
- Prepare cooked-to-order dishes typically served in fine dining restaurants with emphasis on Continental and European cuisine.
- Demonstrate the professionalism standards by practicing standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
- Prepare dishes with speed and efficiency by being organized (mise en place), using correct cooking methods that meet industry standards, within safety and sanitation guidelines.

Note: Students at KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 222 (KapCC, KauCC)

Course alpha and number:
CULN 222

Course title:
Asian/Pacific Cuisine

Course abbreviation (only 30 characters allowed):  
Asian/Pacific Cuisine

Prerequisites:  
“C” or higher in CULN 130 or consent of instructor - KapCC

Schedule type:
SHP

Credit Hours:
5

Contact Hours:
180

Workload (TE - teaching equivalencies):
7.5

Course description:
Focuses on basic classical Asian/Pacific cookery techniques that have evolved into the culinary concepts and flavors utilized in Pacific Rim and Hawaii Regional cuisine. Through the production of the contemporary menu, students learn about cooking techniques, specialty ingredients, seasonal foods, spices, and herbs.

Course Learning Outcomes:
• Compare and evaluate the similarities and differences of the Asian and Pacific Island cuisines presented and discussed in class.
• Prepare Asian and Pacific Island cuisines using culinary traditions, artistry, and special uses of fruits, vegetables, spices, herbs, and cooking ingredients presented and discussed in class.
• Demonstrate the professionalism standards by practicing standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
• Prepare dishes with speed and efficiency by being organized (mise en place), using correct cooking methods that meet industry standards, within safety and sanitation guidelines.

Note: Students at KauCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 240 (HawCC, KapCC, MauC)

Course alpha and number:
CULN 240

Course title:
Garde Manger

Course abbreviation (only 30 characters allowed):
Garde Manger

Prerequisites:
“C” or higher in CULN 130 or consent of instructor – KapCC, MauC

Schedule type:
SHP

Credit Hours:
4

Contact Hours:
165

Workload (TE - teaching equivalencies):
6.88

Course description:
Develop skills in the preparation of pates, terrines, galantines, canapés, hot and cold hors d’oeuvres, appetizers, mousses and gelatins. Also covered are the techniques of cold food decoration, cold platter design and presentation and the design and planning of buffets.

Course Learning Outcomes:
• Demonstrate personal hygiene habits and food handling practices required in the garde manger kitchen.
• Demonstrate skills typically used in the Garde Manger kitchen.
• Prepare and evaluate the quality of cold food items produced in the Garde manger kitchen.

Note: Students at HawCC that are in a cohort, must follow the campus prerequisites pathway.
CULN 271 (KauCC, MauC)

Course alpha and number:
CULN 271

Course title:
Purchasing and Cost Control

Course abbreviation (only 30 characters allowed):
Purchasing and Cost Control

Prerequisites:
“C” or higher in CULN 120 and CULN 130 or consent of instructor - MauC

Schedule type:
SHP

Credit Hours:
4

Contact Hours:
165

Workload (TE - teaching equivalencies):
6.88

Course description:
Analyzes purchasing and food control systems in commercial food service operations. Practices cost and sales analysis, comparative buying, and inventory control.

Course Learning Outcomes:
- Apply knowledge of quality standards and regulations governing purchasing, receiving, and storing food and non-food products in quality food service operations.
- Perform mathematical functions related to food service to calculate costs, price menus, and evaluate financial statements.

Note: Students at KauCC that are in a cohort, must follow the campus prerequisites pathway.
UNIVERSITY OF HAWAII SYSTEM ARTICULATION AGREEMENT
Culinary Arts (CULN)
Kapiolani Community College

Louise Pagotto, Chancellor
Date 10/6/18

Susan Kazama, Interim Vice Chancellor for Academic Affairs
Date 10-4-18

John Richards, Dean of Business, Hospitality, and Legal Ed
Date 9/26/18

Grant Itomitsu, Associate Professor and Chair
Date 9/26/18
UNIVERSITY OF HAWAII SYSTEM ARTICULATION AGREEMENT
Culinary Arts (CULN)
Kauai Community College

Helen A. Cox, Chancellor

Frankie Harriss, Vice Chancellor for Academic Affairs

Martina Hilddorfer, Associate Professor & Co-Program Coordinator

Steven Nakata, Assistant Professor & Co-Program Coordinator

Date

3 Oct 2019

3 Oct 2019

10/3/19

10/3/19
UNIVERSITY OF HAWAII SYSTEM ARTICULATION AGREEMENT
Culinary Arts (CULN)
University of Hawaii Maui College

Lui Hokoana, Chancellor

Jonathan McKee, Vice Chancellor for Academic Affairs

David Grooms, Interim Assistant Dean of Instructions

Lorelle Peros, Associate Professor & Business and Hospitality Department Chair

Teresa Shurilla, Associate Professor & Program Coordinator

10/29/18
Date

OCT 26 2018
Date

10/15/18
Date

10/12/18
Date

10/12/2018
Date