

UNIVERSITY OF HAWAI'I COMMUNITY
COLLEGE SYSTEM

Culinary Arts (CULN) Program of Study

ARTICULATION AGREEMENT

February 2012

PURPOSE:

The purpose of this Articulation Agreement is to provide a mechanism which will enable students who enroll in a Culinary Arts Program at any of the University of Hawai'i Community Colleges (UHCCs) who are parties to this agreement to receive college credits for the mastery of program and student learning outcomes gained in courses taken at another Culinary Arts Program from a Community College who is a party in this agreement.

I. AGREEMENTS AND PROCEDURES

- A. Scope of the Agreement:** This Articulation Agreement applies among Hawai'i Community College, Kapi'olani Community College, Kaua'i Community College Leeward Community College, and the University of Hawai'i Maui College.
- B. Term of the Agreement:** This Articulation Agreement will remain in effect until January 2015. It will be subject to review in Fall 2014, and may be continued, revised, or discontinued with the consent of the majority of all Culinary Arts faculty members and administration of all campuses represented in this Agreement. The Articulation Agreement remains in effect while review continues.
- C. Number of Credits to be Awarded:** Transfer credit among University of Hawai'i campuses shall be based upon the *Master Articulation Grid* (Exhibit #1) each course meeting the nationally accepted American Culinary Federation Education Foundation (ACFEF) Standards for the following courses:

CULN 101B	Introduction to Food Service, Basic Skills and Sanitation
CULN 101C	Introduction to Food Service, Short Order and Quantity Cookery
CULN 102B	Introduction to Food Service, Breakfast Cookery & Cafeteria Service
CULN 102C	Introduction to Food Service, Pantry Development and Basic Baking
CULN 105	General Mess / Advanced Food Preparation
CULN 111	Introduction to the Culinary Industry
CULN 112	Sanitation and Safety
CULN 114	Introduction to the Beverage Department
CULN 115	Menu Merchandising
CULN 120	Fundamentals of Cookery

CULN 121	Culinary Skill Building
CULN 122	Culinary Skill Development
CULN 123	Culinary Basics
CULN 125	Fundamentals of Cookery II
CULN 130	Intermediate Cookery
CULN 131	Short Order Cookery
CULN 132	Quantity Food Cookery
CULN 140	Cold Food Pantry
CULN 150	Fundamentals of Baking
CULN 155	Intermediate Baking
CULN 160	Dining Room Service/Stewarding
CULN 160V	Dining Room Service/Stewarding (var)
CULN 170	Food and Beverage Purchasing
CULN 185	Culinary Nutrition (Does not meet GE Requirement)
CULN 205	Navy Food Service Administration
CULN 207	Culinary Competition I
CULN 208	Culinary Competition II
CULN 211	School Food Service Recordkeeping
CULN 220	Advanced Cookery
CULN 221	Continental Cuisine
CULN 222	Asian Pacific Cuisine
CULN 223	Contemporary Cuisine
CULN 224	Asian/Continental Cuisine
CULN 240	Garde Manger
CULN 250	Advanced Baking I
CULN 251	Advanced Baking II
CULN 252	Patisserie
CULN 253	Confiserie
CULN 260	Dining Room Supervision
CULN 265	Beverage Operations
CULN 269	Culinary Special Events

CULN 270	Food and Beverage Cost Control
CULN 271	Hospitality Purchasing & Cost Control
CULN 275	Culinary Management
CULN 280	Food, Cooking, and Health in Hawai'i
CULN 281	Cooking For Better Health
CULN 292V	Work Practicum (var)
CULN 293 V	Culinary Internship (var)
CULN 293C	School Food Service Internship
CULN 293E	Culinary Internship
CULN 294	Culinary Practicum
CULN 294V	Culinary Practicum (var)
FSHN 185	The Science of Human Nutrition (UH Mānoa)
CULN 310	Current Trends in the Culinary Industry
CULN 321	Contemporary Cuisines
CULN 322	Advanced Asian Cuisines
CULN 330	Special Culinary Topics
CULN 360	Beverage Service Management
CULN 380	Nutritional Cuisines

D. General Guidelines for the Application and 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 Hawai'i campuses. However, students should be informed by both "sending" and "receiving" campuses that transferred credits may not be applicable to programs outside of this Agreement.
- d. **Campus Procedures:** Each UH campus which is a party to this Agreement will be responsible for establishing procedures which detail the

timeline and deadlines for application, review of requests for award of transfer credit, and the appeals process for such credit.

- e. **Master Articulation Grid:** The table in Exhibit #1 of this document lists all 100, 200, and 300-level Culinary Arts courses which are equivalent within the University of Hawai'i system. Each course meets or exceeds American Culinary Federation (ACF) standards required for accreditation. If a course is unique to a campus and, hence, does not have an equivalent course within the UH system, then it may not be listed in the table. Courses may vary in credit hours due to method of instruction, facilities and campus needs. However, the student exiting the program within the system will attain the required knowledge, skill competencies and student learning outcomes required by the ACFFEF.

E. All parties agree that prior to the establishment of a new Culinary (CULN) course within its program, a copy of the course proposal and course outline will be transmitted to all parties for their review and vote on its articulation status and course numbering.

F. Award of Credit through Credit-By-Examination or Prior Learning

Assessment (PLA): The applicable courses as identified in this Agreement will be eligible for credit-by-exam and prior learning assessment for those currently enrolled students wishing to receive college credit for prior learning/experience obtained outside of the University of Hawai'i system. Each campus will establish procedures where an applicant may take instructor developed exam (which may include a written test, performance test, and/or oral interview) or prepare a PLA portfolio covering material in a specific course identified in this agreement if the student feels they have learned the concepts and skills elsewhere. Students interested in challenging one of these courses through credit-by-examination must earn a score equivalent to or greater than a 2.0 on a 4.0 scale, 70%, or "C" in order to have their credits recognized by other campuses in this Agreement. Students must follow the receiving campus' guidelines for applying for credit-by-examination or PLA. Once credits are awarded, they are transferable among

campuses listed in this Agreement provided they conform to the scoring standards listed above.

Course equivalency is not to be confused with approved General Education course designation. Campuses wanting approval for a UH Mānoa General Education designation must send a separate proposal to UH Mānoa to receive approval for a general education designation. Procedures for articulating courses to Mānoa are found at <http://www.hawaii.edu/gened/articulation.htm>.

Exhibit #1: Master Articulation Grid – Culinary Arts

Selective Enrollment: Basic Skills		Start @ 101		End @ 109		
Number	System	Hawai'i CC	Kapi'olani CC	Kaunoi CC	Leeward CC	UH Maui C
CULN 101B	Introduction to Food Service, Basic Skills and Sanitation			CULN 101B Introduction to Food Service, Basic Skills and Sanitation (4)		
CULN 101C	Introduction to Food Service, Short Order and Quantity Cookery			CULN 101C Introduction to Food Service, Short Order and Quantity Cookery (4)		
CULN 102B	Introduction to Food Service, Breakfast Cookery and Cafeteria Service			CULN 102B Introduction to Food Service, Breakfast Cookery & Cafeteria Service (4)		
CULN 102C	Introduction to Food Service, Pantry Development and Basic Baking			CULN 102C Introduction to Food Service, Pantry Development & Basic Baking (4)		
CULN 105	General Mess / Advanced Food Preparation		CULN 105 General Mess / Advanced Food Preparation (6) (pending deletion)			
Lecture Courses: Basic Topics						
		Start @ 110		End @ 119		
Number	System	Hawai'i CC	Kapi'olani CC	Kaunoi CC	Leeward CC	UH Maui C
CULN 111	Introduction to the Culinary Industry	CULN 111 Introduction to the Culinary Industry (2)	CULN 111 Introduction to the Culinary Industry/ Career Preparation (2)	CULN 111 Introduction to the Culinary Industry (2)	CULN 111 Introduction to the Culinary Industry (2)	CULN 111 Introduction to the Culinary Industry (2)
CULN 112	Sanitation and Safety	CULN 112 Sanitation and Safety (2)	CULN 112 Sanitation and Safety (2)	CULN 112 Sanitation and Safety (2)	CULN 112 Sanitation and Safety (2)	CULN 112 Sanitation (2)
CULN 114	Introduction to the Beverage Department					
CULN 115	Menu Merchandising	CULN 115 Menu Merchandising (1)	CULN 115 Menu Merchandising (2)	CULN 115 Menu Merchandising (2)	CULN 115 Menu Planning & Merchandising (1)	CULN 115 Menu Merchandising (2)
Cooking Courses: Basic Skills						
		Start @ 120		End @ 129		
Number	System	Hawai'i CC	Kapi'olani CC	Kaunoi CC	Leeward CC	UH Maui C
CULN 120	Fundamentals of Cookery	CULN 120 Fundamentals of Cookery (6)	CULN 120 Fundamentals of Cookery (5)	CULN 120 Fundamentals of Cookery (4)	CULN 120 Fundamentals of Cookery (5)	CULN 120 Fundamentals of Cookery (4)
CULN 121	Culinary Skill Building					CULN 121 Culinary Skill Development (3)
CULN 122	Culinary Skill Development					

CULN 125	Fundamentals of Cookery II					CULN 125 Fundamentals of Cookery II (5)	
Cooking Courses: Intermediate Skills				Start @ 130		End @ 139	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	
CULN 130	Intermediate Cookery	CULN 130 Intermediate Cookery (7)	CULN 130 Intermediate Cookery (5)	CULN 130 Intermediate Cookery (5)			
CULN 131	Short Order Cookery	CULN 131 Short Order Cookery (3)				CULN 131 Short Order Cookery (3)	
Cold Food & Pantry: Basic Skills				Start @ 140		End @ 149	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	
CULN 140	Cold Food Pantry	CULN 140 Cold Food Pantry (4)				CULN 140 Cold Food Pantry (3)	
Baking Courses: Basic & Intermediate Skills				Start @ 150		End @ 159	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	
CULN 150	Fundamentals of Baking	CULN 150 Fundamentals of Baking (4)	CULN 150 Fundamentals of Baking (5)	CULN 150 Fundamentals of Baking (5)		CULN 150 Fundamentals of Baking (4)	
CULN 155	Intermediate Baking		CULN 155 Intermediate Baking (5)				
Front-of-House: Basic Skills				Start @ 160		End @ 169	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	
CULN 160	Dining Room Service/Stewarding		CULN 160 Dining Room Service/Stewarding (5)	CULN 160 Dining Room and Beverage Service (5)		CULN 160 Dining Room Operations (5)	CULN 160 Dining Room (4)
CULN 160V	Dining Room Service/Stewarding (Var)	CULN 160V Dining Room Service/Stewarding (1-2)					
Business & Management: Introductory				Start @ 170		End @ 179	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	
CULN 170	Food and Beverage Purchasing	CULN 170 Food and Beverage Purchasing (3)					
Nutrition, Health & Wellness: Introductory				Start @ 180		End @ 189	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	
CULN 185	Culinary Nutrition (Does not meet GE Requirement)	CULN 185 Culinary Nutrition (3)		CULN 185 Culinary Nutrition (3)		FSHN 100 Concepts in Nutritional Science (3)	FSHN 185 Food Science & Human Nutrition (3)
Reserved for Experimental Courses				Start @ 190		End @ 196	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C	

Selective Enrollment: Advanced Skills		Start @ 201		End @ 209		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 205	Navy Food Service Administration		CULN 205 Navy Food Service Administration (8) (pending deletion)			
CULN 207	Culinary Competition I		CULN 207 Culinary Competition I (5)			
CULN 208	Culinary Competition II		CULN 208 Culinary Competition II (5)			
Lecture Courses; Advanced Topics		Start @ 210		End @ 219		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 211	School Food Service Recordkeeping		FSHE 261 School Food Service Recordkeeping (2) (pending deletion)			
Cooking Courses: Advanced Skills		Start @ 220		End @ 229		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 220	Advanced Cookery	CULN 220 Advanced Cookery (6)				CULN 220 Advanced Cookery (5)
CULN 221	Continental Cuisine		CULN 221 Continental Cuisine (5)	CULN 221 Continental Cuisine (5)		
CULN 222	Asian Pacific Cuisine		CULN 222 Asian Pacific Cuisine (5)	CULN 222 Asian Pacific Cuisine (5)		
CULN 223	Contemporary Cuisine				CULN 223 Contemporary Cuisines (5)	
CULN 224	Asian/Continental Cuisine				CULN 224 Asian/Continental Cuisine (5)	
Cooking Courses: Specialized Skills		Start @ 230		End @ 239		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
Garde Manger: Advanced Skills		Start @ 240		End @ 249		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 240	Garde Manger	CULN 240 Garde Manger (4)	CULN 240 Garde Manger (5)	CULN 240 Garde Manger (5)	CULN 240 Garde Manger II (3)	CULN 240 Garde Manger (4)

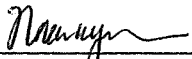
Baking Courses: Advanced Skills				Start @ 250	End @ 259	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 250	Advanced Baking I					CULN 250 Advanced Baking I (5)
CULN 251	Advanced Baking II					CULN 251 Advanced Baking II (5)
CULN 252	Patisserie	CULN 252 Patisserie (4)	CULN 252 Patisserie (5)			
CULN 253	Confiserie		CULN 253 Confiserie (5)			
Front-of-House: Advanced Skills				Start @ 260	End @ 269	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 260	Dining Room Supervision		FSHE 228 Dining Room Supervision (4) (Pending Deletion)			
CULN 265	Beverage Operations		FSHE 245 Beverage Operations (3) (Pending Deletion)			CULN 265 Beverage Operations (3)
CULN 269	Culinary Special Events				CULN 269 Culinary Special Events (3)	
Business & Management: Advanced				Start @ 270	End @ 279	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 270	Food and Beverage Cost Control	CULN 270 Food and Beverage Cost Control (5)				
CULN 271	Hospitality Purchasing & Cost Control		CULN 271 Hospitality Purchasing & Cost Control (5)			CULN 271 Purchasing & Cost Controls (4)
CULN 275	Culinary Management	FSER 80 Supervisory Management (3) (inactive)	HOST 290 Hospitality Management (3)	CULN 271 Hospitality Purchasing & Cost Control (4) CULN 275 Human Resource Management & Supervision (3) (pending curriculum committee approval)	CULN 275 Human Resource Management & Supervision (2)	
Nutrition, Health & Wellness: Advanced				Start @ 280	End @ 289	
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 280	Food, Cooking, and Health in Hawaii					CULN 280 Food, Cooking, and Health in Hawaii (3) (Pending Deletion)

CULN 281	Cooking For Better Health									CULN 281 Cooking for Better Health (3)
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Internships & Cooperative Education		Start @ 290		End @ 296		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 292V	Work Practicum (var)					CULN 292V Work Practicum Catering (1-3)
CULN 293V	Culinary Internship (var)			FSEB 193V Cooperative Education (1-3)		CULN 293V Culinary Field Experience
CULN 293C	School Food Service Internship		FSHE 293C School Food Service Internship (3) (Pending Deletion)			
CULN 293E	Culinary Internship		HOST 293E Hospitality Internship (3)		CULN 293E Culinary Externship (2)	
CULN 294	Culinary Practicum		FSHE 294 Food Service Practicum (5) (Pending Deletion)	CULN 294 Food Service Practicum (5)		
CULN 294V	Culinary Practicum (var)					CULN 294V Practicum & Seminar (1-3)
Meets General Education's Natural Science Requirement						
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
FSHN 185	The Science of Human Nutrition (UH Manoa)		FSHE 185 The Science of Human Nutrition (3)			FSHN 285 The Science of Human Nutrition (3)
3rd Year Advanced Culinary Courses		Start @ 3000		End @ 390		
Number	System	Hawaii CC	Kapi'olani CC	Kauai CC	Leeward CC	UH Maui C
CULN 310	Current Trends in the Culinary Industry		CULN 310 Current Trends in the Culinary Industry (3)			
CULN 321	Contemporary Cuisines		CULN 321 Contemporary Cuisines (3)			
CULN 322	Advanced Asian Cuisines		CULN 322 Advanced Asian Cuisines (3)			
CULN 330	Special Culinary Topics		CULN 330 Special Culinary Topics (3)			
CULN 360	Beverage Service Management		CULN 360 Beverage Service Management (3)			
CULN 380	Nutritional Cuisines		CULN 380 Nutritional Cuisines (3)			

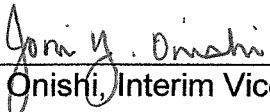
UNIVERSITY OF HAWAI'I COMMUNITY COLLEGE SYSTEM

Culinary Arts (CULN) Program of Study
Hawai'i Community College



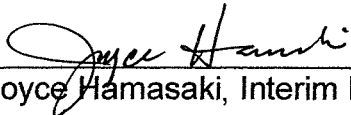
Noreen Yamane, Chancellor

APR 27 2012
Date



Joni Onishi, Interim Vice Chancellor for Academic Affairs

4-25-2012
Date




Joyce Hamasaki, Interim Dean Career and Technical Education

4-25-12
Date



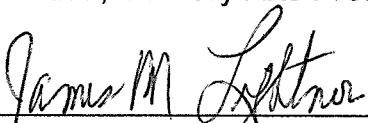
Beth Sanders, Interim Dir. of UH Center @ West Hawai'i Campus

4/20/12
Date



Allan Okuda, Culinary Arts Professor

4/16/12
Date



James Lightner, Hospitality Instructor and Division Chair
& Culinary Arts Assistant Professor

4/4/12
Date



Paul Heerlein, Culinary Arts Assistant Professor

4/5/12
Date

UNIVERSITY OF HAWAI'I COMMUNITY COLLEGE SYSTEM

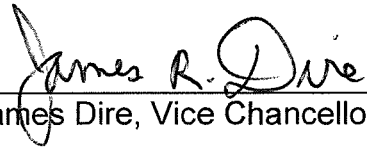
Culinary Arts (CULN) Program of Study

Kaua'i Community College




Helen Cox, Chancellor

2/17/12
Date



James Dire, Vice Chancellor of Academic Affairs

2/17/12
Date



Earl Nishiguchi, Vice Chancellor of Student Affairs

2-2-12
Date




Mark Oyama, Culinary Arts Assistant Professor

3/1/12
Date



Martina Hildorfer, Culinary Arts Assistant Professor

2-21-12
Date




Bonnie Honma, Culinary Arts Counselor / Articulation Coordinator

2-21-12
Date

UNIVERSITY OF HAWAI'I COMMUNITY COLLEGE SYSTEM

Culinary Arts (CULN) Program of Study

Kapi'olani Community College



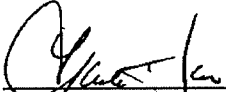
Leon Richards, Chancellor

Date




Louise Pagotto, Vice Chancellor for Academic Affairs

Date 2/21/12



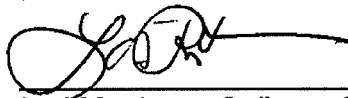
Frank Haas, Dean of Hospitality, Business and Legal Education

Date 2/18/12



Ronald Takahashi, Culinary Professor and Chair

Date 2/17/2012



Lori Maehara, Culinary Counselor

Date 2/17/2012

UNIVERSITY OF HAWAI'I COMMUNITY COLLEGE SYSTEM

Culinary Arts (CULN) Program of Study

Leeward Community College




Manny Cabral, Chancellor

4/2/12
Date



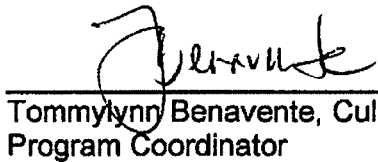
Mike Pecsok, Vice Chancellor of Academic Affairs

4/2/12
Date



Ron Umehira, Dean of Career and Technical Education

4/2/12
Date



Tommylynn Benavente, Culinary Arts Professor &
Program Coordinator

4/2/12
Date

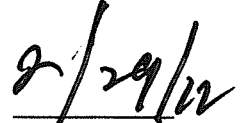
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Culinary Arts (CULN) Program of Study

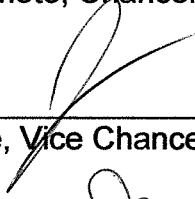
University of Hawai'i Maui College



Clyde Sakamoto, Chancellor



Date



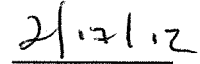
John McKee, Vice Chancellor of Academic Affairs

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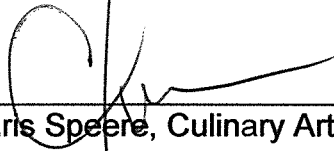
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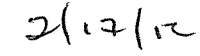
Teresa Shurilla, Culinary Arts Assistant Professor



Date



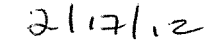
Chris Speere, Culinary Arts Associate Professor



Date



Dean Louie, Culinary Arts Instructor



Date