

**CULINARY ARTS**  
**College Credit and Careers Network**  
**Dual Credit Articulation Agreement**

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**Upon completion of high school courses equivalent to the following competencies:**

- Key Competencies: Upon completion of this class students will be able to:
    - Demonstrate proficient skills with knives, hand tools, and other culinary equipment.
    - Identify and use fresh herbs, spices, seasonings, oils and vinegars.
    - Employ standard weights and measures to demonstrate proper scaling and measurement techniques.
    - Evaluate received goods to determine conformity with user specifications.
    - Collaborate and cooperate with coworkers.
  - Assessment Methods:
    - Assignments
    - Participation
    - Exams
    - Projects
    - Washington State Public Health Card
    - Course notebook
  - Special Equipment:
    - Well equipped kitchen
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**A student earning a “B” or better may earn college credit at the following college:**

<u>College</u>	<u>Course</u>	<u>Credits</u>
Lake Washington Technical College	CULA 116	12