

**Articulation Agreement Between Baker College and Elkhart Area Career Center**



**ELKHART AREA  
CAREER CENTER**



The purpose of this agreement is to facilitate the transition of students from high school occupational and/or Career and Technical Education (CTE) program to **Baker College**. This program is offered at the **State-Approved Career and Technical Program at Elkhart Area Career Center in Elkhart, Indiana**.

**General Conditions and Requirements:**

1. Student must apply for Articulated Credit at Baker College within one year (12 months) of high school graduation.
2. Student must complete the Application for Articulation, attach a high school transcript and send to [runningstart@baker.edu](mailto:runningstart@baker.edu).
3. Student must complete the course (inclusive of the identified segments) with a "B-" or higher to be eligible for articulation.
4. Student must submit an official Ivy Tech transcript to Baker College showing HOSP 101 completion for evaluation of transfer credit.

Aligned/Articulated Courses for:						
Indiana Career Pathway (Secondary)			Culinary Arts			
Federal Career Cluster (Secondary)			Hospitality and Tourism			
Secondary Information			Post-Secondary Information			
DOE Code	Program Name	Required Segments	Course	Course Name	Credits	CIP Code(s)
5436	Culinary Arts & Hospitality II: Culinary Arts	ACA 1.1, 1.2, 1.3, 1.4, 1.5, 1.7	BAK 1010	Baking Science	1	12.0501 Baking & Pastry
		ACA 1.6, 7.3, 7.4, 7.5	CUL 1150	Culinary Math	3	12.0501 Baking & Pastry 12.0503 Culinary Arts 12.0504 Food & Beverage Mgt
		HOSP 101 Sanitation & First Aid*, ACA 5.4	CUL 1310	Food Safety & Sanitation	1	12.0501 Baking & Pastry 12.0503 Culinary Arts 12.0504 Food & Beverage Mgt

\* Student must submit an official transcript from Ivy Tech to Baker College and, if grade is transferable, will receive transfer credit for CUL 1310.

Baker College will award articulated credit to students for the secondary program according to the conditions/replacements as outlined in this agreement. Articulated Credit applies to degrees and certificates.

Contact Information			
Elkhart Area Career Center <a href="http://www.elkhart.k12.in.us/eacc/">www.elkhart.k12.in.us/eacc/</a> 2424 California Road Elkhart, IN 46514		Baker College (Various Campuses) <a href="http://www.baker.edu">www.baker.edu</a> System Headquarters 1020 S. Washington Street Owosso, MI 48867	
Signatures			
	12/17/2020		12/15/2020
Superintendent/Director Elkhart Area Career Center	Date	Bart Daig, PhD CEO Baker College	Date

For the purposes of students enrolling and receiving articulated credit, this agreement remains effective for one additional year after the expiration date to permit student access to the agreed upon credits.

For Office Use Only			
Implementation Date	January 1, 2021	Expiration Date	June 30, 2023

# **HOSP 101, SANITATION AND FIRST AID**

COURSE TITLE: Sanitation and First Aid

COURSE NUMBER: HOSP 101

SCHOOL: Elkhart Community Schools (Early College)

PROGRAM: Culinary Arts and Hospitality 1

CREDIT HOURS: 2

CONTACT HOURS: Lecture: 1 Lab: 4

## **Ivy Tech Schools**

SCHOOL: Public and Social Services

PROGRAM: Hospitality Administration

### **Contact Information:**

Instructor: Chef Instructor Peter J. Pica

Email: [ppica@elkhart.k12.in.us](mailto:ppica@elkhart.k12.in.us)

Office Phone: 574-262-5880 Ex: 8616

**(The best way to contact me is by email.)**

**PREREQUISITES:** Has demonstrated competency through passing the appropriate assessment (Accuplacer or other approved test) or earning a grade of "C" or better in ENGL 025 Introduction to College Writing II and ENGL 032 Reading Strategies for College II

**COREQUISITES:** Demonstrated competency through appropriate assessment or earning a grade of "C" or better in MATH 044 Mathematics

CREDIT HOURS: 2

CONTACT HOURS: Lecture: 2

DATE OF LAST REVISION: Fall, 2018

EFFECTIVE DATE OF THIS REVISION: Fall, 2018

**CATALOG DESCRIPTION:** This course will help students learn basic principles of sanitation and safety in order to maintain a safe and healthy food service environment. It presents laws and regulations related to safety, fire, and sanitation and how to adhere to them in the food service operation.

**MAJOR COURSE LEARNING OBJECTIVES:** Upon successful completion of this course the student will be expected to:

1. Identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).
2. Identify microorganisms, which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth.

3. Describe symptoms common to food borne illnesses and how these illnesses can be prevented.
4. Demonstrate good personal hygiene and health habits.
5. Use acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
6. List the major reasons for and recognize signs of food spoilage.
7. Outline the requirements for proper receiving and storage of both raw and prepared foods.
8. Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA, ADA, etc.).
9. Describe current types of cleaners and sanitizers and their proper use.
10. Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.
11. Develop cleaning and sanitizing schedule and procedures for equipment and facilities.
12. Identify proper methods of waste disposal and recycling.
13. Describe appropriate measures for insects, rodents, and pest control eradication.
14. Conduct a sanitation self-inspection and identify modification necessary for compliance with standards.
15. List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program.
16. Demonstrate appropriate emergency policies for kitchen and dining room injuries.
17. Describe appropriate types and use of fire extinguishers used in the foodservice area.
18. Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation.
19. Identify and explain how blood-borne pathogens can spread.
20. Execute basic first-aid techniques and CPR.

**COURSE CONTENT:** Topical areas of study include -

Sanitary foodservice operation

Food borne illnesses

Goals of sanitation program

Good hygiene and safe food handling practices

The HACCP system of food safety

Accident prevention and emergency action

Crisis management plan

Cleaning

Sanitizing

Pesticide control

Safety hazards

Government regulations and standards

**SUGGESTED TEXTS/CURRICULUM MATERIALS:**

National Restaurant Association. *ServSafe Course Book*. John Wiley and Sons, Inc.

## **MINIMUM FACULTY CREDENTIALS:**

A qualified faculty member in Hospitality Administration is one who has an earned baccalaureate or higher degree, from a regionally accredited institution, with academic preparation and/or work experience appropriate to the course and/or specialty being taught, and who has professional certification in the field.

## **ACADEMIC HONESTY STATEMENT:**

Elkhart Area Career Center and Ivy Tech is committed to academic integrity in all its practices. The faculty value intellectual integrity and a high standard of academic conduct. Activities that violate academic integrity undermine the quality and diminish the value of educational achievement.

Cheating on papers, tests or other academic works is a violation of College rules. No student shall engage in behavior that, in the judgment of the instructor of the class, may be construed as cheating. This may include, but is not limited to, plagiarism or other forms of academic dishonesty such as the acquisition without permission of tests or other academic materials and/or distribution of these materials and other academic work. This includes students who aid and abet as well as those who attempt such behavior.

## **COPYRIGHT STATEMENT:**

Students shall adhere to the laws governing the use of copyrighted materials. They must insure that their activities comply with fair use and in no way infringe on the copyright or other proprietary rights of others and that the materials used and developed at Ivy Tech Community College contain nothing unlawful, unethical, or libelous and do not constitute any violation of any right of privacy.

## **ADA STATEMENT**

Ivy Tech Community College seeks to provide reasonable accommodations for qualified individuals with documented disabilities. If you need an accommodation because of a documented disability, please contact the Office of Disability Support Services.

If you will require assistance during an emergency evacuation, notify your instructor immediately. Look for evacuation procedures posted in your classroom.