

# University of Phoenix - Prior Learning Assessment - Corporate Articulation

## A'VIANDS CULINARY ACADEMY

### Credit Recommendation Guide (CRG)



The following courses have been evaluated by Corporate Articulation to potentially fulfill General Education or Elective credits for an Undergraduate Degree. In order to receive any of the credits recommended below, students should submit supporting documents to Prior Learning Assessment. For more information on PLA visit: [ecampus.phoenix.edu/pla](http://ecampus.phoenix.edu/pla) or contact the department toll free at 866-440-4707.

\*NOTE: Fees are applicable for credits evaluated.

PLA will not award credit for certifications or coursework that duplicates the content of credits earned through PLA, transfer credit, National Testing Program credit or University of Phoenix.

Clock hour to semester credit hour conversions are made based on current academic standards as outlined in the academic policy of the University.

#### University of Phoenix Equivalency: (General Education or Elective category to which credit can be applied)

Combinable: Courses may only be combined with courses of similar content, modality and General Education/Elective areas.

Non-Academic: Lack of college level theory and/or principle necessary for credit recognition. Company specific and skill-based training.

Too Few Hours: Courses/training that cannot receive credit because they are less than 1 hour total in length. Similar content in a 1(+) hour timeframe may be eligible for credit.

Applicable Hours: Indicates the total amount of actual learning time. Any breaks or lunch time included in the initial clock hours have been removed.

Course Number	Course Title	Delivery Method	Course Year	Course Length	Applicable Hours	Credits Recommended	University of Phoenix Equivalency
	<b>COURSE 1</b>	<b>CLASSROOM</b>	<b>01/2011-12/2011</b>	<b>7 HOURS</b>	<b>5.42</b>	<b>COMBINABLE</b>	<b>INTERDISCIPLINARY/ELECTIVE</b>
<b>*NOTE- BELOW IS A COURSE LISTING FOR COURSE 1. POSSIBLE CREDITS WILL ONLY BE AWARDED FOR THE COMPLETION OF THE ENTIRE COURSE.</b>							
CLASS 1	BASIC KNIFE SKILLS	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
CLASS 2	WORKING WITH KITCHEN EQUIPMENT	CLASSROOM	01/2011-12/2011	1 HOUR	1	*	INTERDISCIPLINARY/ELECTIVE
CLASS 3	STOCKS, SAUCES AND THICKENING	CLASSROOM	01/2011-12/2011	2 HOURS	2	*	INTERDISCIPLINARY/ELECTIVE
CLASS 4	SOUPS	CLASSROOM	01/2011-12/2011	0.92 HOUR	0.92	*	INTERDISCIPLINARY/ELECTIVE
	<b>COURSE 2</b>	<b>CLASSROOM</b>	<b>01/2011-12/2011</b>	<b>7 HOURS</b>	<b>5.75</b>	<b>COMBINABLE</b>	<b>INTERDISCIPLINARY/ELECTIVE</b>
<b>*NOTE- BELOW IS A COURSE LISTING FOR COURSE 2. POSSIBLE CREDITS WILL ONLY BE AWARDED FOR THE COMPLETION OF THE ENTIRE COURSE.</b>							
CLASS 5	COOKING METHODS AND TERMINOLOGY	CLASSROOM	01/2011-12/2011	0.75 HOUR	0.75	*	INTERDISCIPLINARY/ELECTIVE

Course Number	Course Title	Delivery Method	Course Year	Course Length	Applicable Hours	Credits Recommended	University of Phoenix Equivalency
CLASS 6	MEAT COOKERY	CLASSROOM	01/2011-12/2011	2 HOURS	2	*	INTERDISCIPLINARY/ELECTIVE
CLASS 7	SEAFOOD COOKERY	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
CLASS 8	POULTRY COOKERY	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
	<b>COURSE 3</b>	<b>CLASSROOM</b>	<b>01/2011-12/2011</b>	<b>7 HOURS</b>	<b>5.5</b>	<b>COMBINABLE</b>	<b>INTERDISCIPLINARY/ELECTIVE</b>
<b>*NOTE- BELOW IS A COURSE LISTING FOR COURSE 3. POSSIBLE CREDITS WILL ONLY BE AWARDED FOR THE COMPLETION OF THE ENTIRE COURSE.</b>							
CLASS 9	TEXTURED DIETS	CLASSROOM	01/2011-12/2011	1 HOUR	1	*	INTERDISCIPLINARY/ELECTIVE
CLASS 10	EGGS, MILK AND CHEESE COOKERY	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
CLASS 11	VEGETABLE, FRUIT PREP AND COOKING	CLASSROOM	01/2011-12/2011	1.17 HOURS	1.17	*	INTERDISCIPLINARY/ELECTIVE
CLASS 12	MEASURING AND WEIGHING	CLASSROOM	01/2011-12/2011	0.33 HOURS	0.33	*	INTERDISCIPLINARY/ELECTIVE
CLASS 13	CULINARY SANITATION	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
	<b>COURSE 4</b>	<b>CLASSROOM</b>	<b>01/2011-12/2011</b>	<b>7 HOURS</b>	<b>5.25</b>	<b>COMBINABLE</b>	<b>INTERDISCIPLINARY/ELECTIVE</b>
<b>*NOTE- BELOW IS A COURSE LISTING FOR COURSE 4. POSSIBLE CREDITS WILL ONLY BE AWARDED FOR THE COMPLETION OF THE ENTIRE COURSE.</b>							
CLASS 14	STANDARDIZED RECIPES	CLASSROOM	01/2011-12/2011	0.5 HOURS	0.5	*	INTERDISCIPLINARY/ELECTIVE
CLASS 15	SALADS AND SALAD DRESSINGS	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
CLASS 16	BAKING AND DESSERT PRESENTATION	CLASSROOM	01/2011-12/2011	1.5 HOURS	1.5	*	INTERDISCIPLINARY/ELECTIVE
CLASS 17	SANDWICHES	CLASSROOM	01/2011-12/2011	0.75 HOURS	0.75	*	INTERDISCIPLINARY/ELECTIVE
CLASS 18	GARNISHES	CLASSROOM	01/2011-12/2011	1 HOUR	1	*	INTERDISCIPLINARY/ELECTIVE