



**MEMORANDUM OF UNDERSTANDING**

June 27, 2019

Delgado Community College (DCC) and New Orleans Culinary and Hospitality Institute (NOCHI) have identified an opportunity for a partnership to benefit the students who received instruction at NOCHI and choose enrollment at Delgado Community College (DCC) after completion of the NOCHI program. Students may use the college's Credit for Prior Learning process, specifically the Life Experience Assessment Program (LEAP), to obtain course credits at Delgado for skills learned at NOCHI. Consistent with the Delgado Credit for Prior Learning Policy, the student must be enrolled in a degree-seeking program at the college to be eligible for non-traditional credit. In addition, non-traditional credit is limited to 24 credit hours.

This Memorandum of Understanding (MOU) establishes that Delgado Community College and NOCHI enter this agreement for the purpose of granting credit for approved course work to eligible students.

This agreement covers courses offered at Delgado Community College. The terms listed in the agreement are not intended to be inclusive of all the activities that may or may not take place during the length of this agreement, but serve as the basic principles to which both participating parties mutually agree and accept.

<b>NOCHI/DELGADO CREDIT ELIGIBILITY</b>				
<b>Delgado Course</b>	<b>Title</b>	<b>Description</b>	<b>Credit Hours/ Class Type</b>	<b>Credit Eligibility</b>
CULA 101	INTRODUCTION TO CULINARY ARTS	Entry-level culinary arts topics including history of culinary arts, kitchen organizations, tools and equipment, principles of safety and sanitation, development of recipes and menus. Prerequisite(s): Eligibility for ENGL 101 and MATH 098.	3/ LECTURE	TEST FOR CREDIT is available to students meeting course prerequisites.
PAST 101	INTRODUCTION TO BAKING & PASTRY	Overview of the baking/pastry industry. Includes history of baking, organization and facilities layout, field trips to bakery/pastry facilities, equipment, safety, sanitation, product storage, importance of the uniform, bakery/ pastry organizations and certification levels, ingredient information, product packaging and marketing, standard mise en place, development of formulas, conversion percentages, dough temperature calculations, and bakeshop seasonings. Prerequisite(s): Eligibility for ENGL 101 and MATH 098.	3/ LECTURE	TEST FOR CREDIT is available to students meeting course prerequisites.
CULA 102	BASIC CULINARY SKILLS	Cooking methods and vocabulary. Covers pantry, breakfast, and basic food preparation. Prerequisite(s): CULA 101 or PAST 101 or HOST 101; and CULA 103 or equivalent.	2 / LAB AND LECTURE	HANDS-ON & PAPER TEST FOR CREDIT is available to students meeting course prerequisites.
PAST 102	BAKING & PASTRY SKILLS LAB I	Fundamental concepts and techniques in basic baking and pastry production. Weight, volume, and measurement practices, proper sanitation procedures, tool and equipment safety and usage will be covered. Production items will include quick and yeast breads, cookies, pies, cakes, icing, and basic pastries. Prerequisite(s): PAST 101, CULA 103 or equivalent.	2/ LAB AND LECTURE	HANDS-ON & PAPER TEST FOR CREDIT is available to students meeting course prerequisites.

## COMMITMENT TO PARTNERSHIP



William Wainwright, Ph.D.  
Interim Chancellor  
Delgado Community College

6/27/19

Date



Mostofa Sarwar, Ph.D., M.S., M.Sc.  
Interim Vice Chancellor for Academic Affairs & College Provost  
Delgado Community College

6/27/2019

Date



Mrs. Carol Markowitz  
Executive Director  
NOCHI

6/27/19

Date



Leah Sarris, RD, LDN  
Director of Training & Education  
NOCHI

6/27/19

Date