

**Washtenaw Community College
&
GASC Technology Center
2012 - 2013 School Year
2013-2014 School Year**

Secondary/Post Secondary Articulation Agreement Annual Reauthorization

The instructors convened and agree that the current articulation agreements for the courses and programs contained in this document meet agreed upon conditions and the outcomes have been updated. The articulation agreements for all programs contained in this document will be reauthorized for students for the 2012-13. The articulation agreements will be continued for the 2013-2014 school year following a review of course and/or program changes. An addendum will be attached to note any changes for the 2013-2014 academic year.

Participating teachers at the secondary level will provide the appropriate student performance record for each student which certifies areas and levels of task achievement. This record will serve as proof of competency for the recommended credit.

Eligible students will be informed of the opportunity to earn college credit.

Contained in this document are:

- List of specific parties in the 2+2 program alignment and articulation
- The secondary and post-secondary state approved CIP code
- The Agreement start date for year one and year two
- The H.S. Graduation for year one and year two
- Last date to post credit for graduates during year one and year two
- The secondary program fulfills the corresponding course at the post-secondary program
- Specific courses that are the foundation of the aligned Tech Prep program articulation agreement. Include academic as well as technical course requirements
- Specific timeline to apply for the credit, or to take a competency test to qualify for the credit
- Specific requirements from the post-secondary institution that a student must meet before articulated credits are granted

This agreement remains effective for two additional years after expiration date to permit student access to the agreed upon credits. Please see effective dates.

Curriculum information contained in this document is subject to change at any time. Please consult with college advisor or college website for more current and up-to-date information.

Secondary – Post-secondary Curriculum Alignment

Culinary Arts & Hospitality		12.9999	12.0508
	Hospitality & Food Services	CUL 110 ¹	Sanitation and Hygiene (3cr)
	Hospitality & Food Services	CUL 120 ²	Culinary Skills (3cr)
	Hospitality & Food Services	CUL 150 ²	Food Service Management (3cr)

¹ Students must present their ServeSafe Certification to receive credit for CUL 110. ACF requires a minimum of 30 contact hours in order to award credit.

² Students with credit in CUL 120 or 150 will need to seek an override from the department in order to register for CUL 121 or 151.

Secondary / Post-Secondary Program Alignment

HIGH SCHOOL COURSE SEQUENCE

9 th Grade	10 th Grade	11 th Grade	12 th Grade
English 9 Math 9 History/Geography Science 9 PE/Health Elective	English 10 Math 10 History/Geography Science 10 PE/Health Elective	English 11 Math Elective Government Science Elective Hospitality & Food Services	English Elective Math Elective Social Studies Elective Hospitality & Food Services

WASHTENAW COMMUNITY COLLEGE Culinary & Hospitality Management

Associate in Applied Science Degree

Semester 1	___ Fall ___ Winter ___ Spring/Summer ___ X ___ Any	
CUL 100	Introduction to Culinary Arts Industry	3
CUL 110	Sanitation and Hygiene**	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
MTH 125	Everyday College Math	4
Semester Total		16
Semester 2	___ Fall ___ Winter ___ Spring/Summer ___ X ___ Any	
Writing	Elective(s)	3
CUL 114	Baking I	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 118	Principles of Nutrition	3
Semester Total		15
Semester 3	___ Fall ___ Winter ___ X ___ Spring/Summer ___ Any	
Speech	Elective(s)	3
CUL 228	Layout and Equipment	3
CUL 210	Gardemanger	3
Semester Total		9
Semester 4	___ Fall ___ Winter ___ Spring/Summer ___ X ___ Any	
Nat. Sci.	Elective(s)	3
CUL 115 or 124	Pastry I or Baking II	3
CUL 224	Principles of Cost Control	3
CUL 230	Quantity Food Production	3
CUL 231	A La Carte Kitchen	3
Semester Total		15
Semester 5	___ Fall ___ Winter ___ Spring/Summer ___ X ___ Any	
CUL 220	Organization/Management of Food Systems	3
Soc. Sci.	Elective(s)	3

Computer Lit.	Elective(s)	3
CUL 174	CUL Co-op Education I***	2
CUL 227	Advanced Culinary Techniques	2
CUL 250	Principles of Beverage Service	3
Semester Total		16
Program Totals		71

Conditions & Requirements

1. Students must meet admissions requirements of the college.
2. Students should successfully complete a preponderance of tasks at the employable level.
3. Students must receive recommendation from the high school instructor.
4. Students must apply for articulated credit within 24 months following high school graduation.
5. Students must successfully complete 1 credit hour at WCC. Students should also check the requirements of their programs to determine if specific courses are required or recommended.
6. Students shall meet requirements of the intended curriculum and program of study.

Special Conditions

1. This agreement is in effect for students who enter into their career and technical program beginning Fall of 2012 and earn credit at Washtenaw Community College by the end of Fall semester 2015. The amended agreement will be in effect for students who enter into their career and technical program beginning Fall 2013 and earn credit at Washtenaw Community College by the end of Fall semester 2016
2. Exception: Students entering the Nursing Program must meet program requirements at the time of entry into the program.
3. All federal, state, and accreditation mandates supersedes this articulation agreement.

Effective Dates

Year 1:

Agreement start date: September 1, 2012
H.S. Graduation during: 2013
Last date to post credit: December 31, 2015

Year 2:

Agreement start date: September 1, 2012
H.S. Graduation during: 2014
Last date to post credit: December 31, 2016

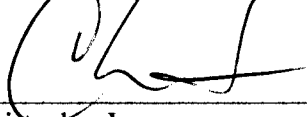
Documentation of secondary instruction delivery/segments is available for review at secondary institution.

Participating Instructors

Program	Instructors
Culinary Arts	Mary Margaret Gidcumb, GASC Technology Center Carol Deinzer, Washtenaw Community College

Signatures

GASC Technology Center



Christopher James
Principal, GASC Technology Center

11/13/12
Date

Washtenaw Community College



Rosemary Wilson, Dean
Business and Computer Technologies

12/3/12
Date



Department Chair/Instructor
Culinary Arts

12/11/12
Date