



## CULINARY ARTS

### Articulation Agreement Among

North Coast Tech Prep Consortium and Cuyahoga Community College  
**Student Form**

#### North Coast Tech Prep High Schools:

Cleveland Metropolitan School District- *Jane Addams Business Career Center*  
Cuyahoga Valley Career Center  
East Cleveland City Schools- *Shaw High School*  
Euclid City Schools- *Euclid High School*  
Mayfield Excel TECC- *Beachwood High School*  
Medina County Career Center  
Polaris Career Center  
West Shore Career & Technical Education District- *Lakewood High School*

#### **Leading to an Associate Degree at Cuyahoga Community College:**

For the purpose of this agreement, a Tech Prep student is defined as a student who is enrolled in and completed the prescribed program of study for grades 9-12. This program of study has been identified and approved by high school and college administrators and business and industry representatives as a curriculum that provides the students with the academic and technical competencies that have been developed through a Career Field Technical Content Standards Review Process or similar procedure. This process ensures a seamless learning progression of technical and academic skills from high school through college.

#### **TO RECEIVE CREDIT THE STUDENT MUST:**

1. Earn a 3.0 GPA in an approved high school Tech Prep Program.
2. Earn a high school cumulative GPA of 2.0 or higher in grades 9 through 12.
3. Pass Algebra 2 (or equivalent) prior to graduation from high school.
4. Maintain 95% attendance in Tech Prep Program.
5. Submit a CCC application prior to graduation from high school.
6. Submit an Articulation Agreement, signed by the student and high school teacher, prior to graduation from high school.

#### **ARTICULATED CREDIT**

Specific course(s) for which the student is eligible to receive credit:

<b>IT 1010</b>	<b>Introduction to Microcomputer Applications</b>	<b>3 Semester Credits</b>
<b>HOSP 1010</b>	<b>Introduction to the Hospitality Industry</b>	<b>2 Semester Credits</b>
<b>HOSP 1020</b>	<b>Sanitation and Safety</b>	<b>2 Semester Credits</b>
<b>HOSP 1030</b>	<b>Basic Food Preparation</b>	<b>3 Semester Credits</b>
<b>HOSP 1860</b>	<b>Hospitality Practicum and Seminar</b>	<b>3 Semester Credits</b>

#### **BRIDGE COURSE ARTICULATED CREDIT**

NONE

#### **CERTIFICATION/TEST/REVIEW ARTICULATED CREDIT**

NONE

Students who successfully meet the requirements will receive the above credit to apply towards the Associate of Business Degree in Hospitality Management with a concentration in Culinary Art or students may choose to earn any Associate Degree.

