



## **PROGRAM ARTICULATION AGREEMENT**

### **Family and Consumer Sciences Secondary Programs And Colorado Community Colleges**

#### **I. PURPOSE**

The purpose of this agreement is to set forth procedures for the implementation of a transfer agreement, which provides for transcription of certain credits and competencies from the Family and Consumer Sciences Secondary Culinary Arts/Food Production, ProStart, and Catering programs into the Culinary Arts or Hospitality programs at Community Colleges in Colorado.

The benefit of this agreement is to provide a smooth transition for secondary students who wish to continue their education after graduation in a post-secondary transfer or career and technical program.

#### **II. TERMS OF THE AGREEMENT**

This transfer agreement shall commence Fall Semester 2009 and continue on a year-to-year basis unless terminated as describe in Section III below.

#### **III. TERMINATION WITHOUT CAUSE**

Either institution may terminate this agreement at any time during its term, without cause, by giving written notice to the Family and Consumer Sciences Program Director at CCCS. Such notice will be given not less than 60 days prior to the end of the current academic year (final day of the Spring Semester). In the event of termination, it is understood that the college will be obligated to accept transfer of credit and competencies from secondary school students who have successfully completed their course work during or prior to the academic year in which notice of termination is given, subject to the aging provisions in this agreement (IV. 1.5). Random testing of students may be used to evaluate the degree of knowledge being retained. Lack of performance by students will cause this agreement to be re-evaluated.

#### **IV. CONDITIONS OF ARTICULATION**

Colorado Family and Consumer Sciences Culinary Arts/Food Production, ProStart, and Catering programs and Colorado Community Colleges agree that the performance objectives covered in the attached courses will be accepted in partial fulfillment of the requirement for a degree or certificate in Culinary Arts or Hospitality Programs with the following stipulations:

- 1. FAMILY AND CONSUMER SCIENCE INSTRUCTOR RESPONSIBILITIES**
  - 1.1. The secondary school will provide a qualified Career and Technical Education, and Department of Education certified instructor.

- 1.2. It shall be the responsibility of the Family and Consumer Sciences instructor at the secondary school to provide the appropriate printed material to their students describing the conditions of this agreement, including standards, assessments and evaluations. Lesson plans and curricular material must address the competencies contained in the course approved in this agreement.
- 1.3. The student must submit a completed Name of College application form including a copy of his/her high school transcript, the verification sheet attached from the high school Family and Consumer Sciences instructor, and proof a passing score on the ServeSafe exam. Students must have met all of the competencies of the course at the High School.
- 1.4. The number of credits will be flexible depending upon if the student passes the national ServSafe exam (CUA 101 Safety and Sanitation), if the student has passed the National ProStart exam and has 400 hours of commercial kitchen experience, or if the student has been enrolled in one of the post-secondary Culinary Arts programs (CUA 121, 122, 123 and 124).
- 1.5. A student transcribing articulated credits to a Colorado Community College must have a minimum grade average "B" (80%) or better to receive articulated credit. This course will be accepted as if it was completed at the college. Credits are not transferable after two (2) years past the student's high school graduation date.
- 1.6. It shall be the responsibility of the Family and Consumer Science instructor of the Culinary Arts/Food Production, ProStart, and Catering programs working with this agreement to attend workshops and training sessions offered by the Colorado Community College System that are specific to enhancing the quality of education being taught for articulation.

## 2. COLORADO COMMUNITY COLLEGE RESPONSIBILITIES

- 1.1 It shall be the responsibility of Community Colleges to provide technical assistance and support to the Family and Consumer Sciences Culinary Arts/Food Production, ProStart, and Catering instructor in the areas of content, course objectives and teach instruction if necessary. This assistance will be provided by the Community College instructor(s) who teach the articulated course(s). This agreement does not include the use of equipment.
- 1.2 The CUA 175 Special Topics course which has been approved for articulation credit in this agreement will be transcribed with appropriate course prefixes, numbers, and titles. Each Community College will assess the student's knowledge and skill level in order for credit to be articulated.
- 1.3 There will be no charge for college credits awarded through this agreement. No notation of letter grade will be included in the student's official postsecondary transcript. Satisfactory will be given as the grading component.

1.4 Notification of substantive changes, such as changes of content, credit, or contact hours, made by one institution to the courses covered by this agreement will be given to the other institutions.

**CURRENT APPROVED CULINARY/HOSPITALITY PROGRAMS:**

- ★ Colorado Mountain College
- ★ Colorado Northwestern Community College
- ★ Front Range Community College
- ★ Pikes Peak Community College
- ★ Pueblo Community College

Name of College Course (s)

High School Course Equivalent(s)

CUA 175: Special Topics

Culinary Arts/Food Production, ProStart,  
and/or Catering

This agreement will be reviewed and modified based upon revisions and changes made in  
Community Colleges of Colorado Program Approvals – Part II of both programs.

\_\_\_\_\_  
Superintendent

\_\_\_\_\_  
Date

\_\_\_\_\_  
Career and Technical Education  
Director

\_\_\_\_\_  
Date

\_\_\_\_\_  
Principal

\_\_\_\_\_  
Date

\_\_\_\_\_  
FACS Instructor

\_\_\_\_\_  
Date

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*K. Blatnick-Enger*

8/30/10

\_\_\_\_\_  
Family and Consumer Sciences Program Director

\_\_\_\_\_  
Date

*Nancy J. McYell*

9-9-10

\_\_\_\_\_  
President, Colorado Community College System

\_\_\_\_\_  
Date

**Culinary Arts/Food Production; ProStart; Catering  
Course Verification**

**High School:** \_\_\_\_\_ **School District:** \_\_\_\_\_

**Anticipated Graduation Date:** \_\_\_\_\_

High School Course	HS Course #	Date Completed	Grade (B/80% or higher)	Colorado Community College Common Course Number
				CUA 175 Special Topics

All of the following competencies have been successfully acquired and the above named student has received a “B” (80%) in the course. The student named above will be guaranteed that credits from the above named course will be transcribed by a Colorado Community College under the terms of the Articulation Agreement. Credits will be applicable to a degree or certificate in a Culinary Arts program at a Colorado Community College where an approved Early Childhood Education program exists.

\_\_\_\_\_  
FACS Instructor

\_\_\_\_\_  
Date

\_\_\_\_\_  
Registrar/Counselor

\_\_\_\_\_  
Date