

Articulation Agreement

Ferris State University
AND
All State-Approved Career and Technical Education Programs in Michigan

The purpose of this agreement is to facilitate the transition of students from high school and/or Career and Technical Education (CTE) program to Ferris State University. Program is offered at all State-Approved Career and Technical Education Programs in Michigan.

General Conditions & Requirements:

1. Student must apply for Articulated Credit at Ferris State within two years of high school graduation.
 2. Student must complete the Articulated Credit Application/Verification form, gather necessary documentation, obtain appropriate signatures, and request that the career technical center/high school send the form and documentation to Ferris State University's Office of Transfer and Secondary School Partnerships.
 3. Student must complete secondary career technical education course competencies with a "B" or better final grade.
 4. The student must complete one of the following NOCTI Job Ready Assessment Blueprints with a score of 75% or higher:
 - Commerical Foods
 - Culinary Arts Level 1 Prep Cook
 - Culinary Arts Level 2 Cook
 - Hospitality Management-Food and Beverage
 - Retail Commercial Baking
- OR the American Culinary Arts Federation (ACF) NOCTI exams for certification.

Aligned/Articulated Courses:

Michigan Career Pathway (Secondary): Business, Management, Marketing and Technology
Federal Career Cluster (Secondary): Hospitality and Tourism
PSN from CTEIS: (Use individual school PSN in MEGS)

Perkins Approved: Yes

STATE APPROVED SECONDARY PROGRAM NAME	
Cooking and Related Culinary Arts	
CIP Code Number:	12.0500

Aligned/Articulated Programs




POSTSECONDARY PROGRAM NAME	
Hospitality	
CIP Code Number:	120504

LOCAL SECONDARY COURSE	SEGMENT
Cooking and Related Culinary Arts	1-12

Aligned/Articulated with

Postsecondary Courses	Course Number	College Credits
Sanitation and Safety	HSMG 113	3
Menu Planning -Nutrition	HSMG 114	3
Principles of Cooking and Baking	HSMG 127	3
Food-Bev Operation in Clubs	HSMG 204	3
Purchasing-Hospitality Ind	HSMG 211	3
Hospitality Cost Controls	HSGM 215	
International Cuisine & Culture	HSMG 226	3
Dining Room Mgmt	HSMG 229	3
Total PS Credit(s) Possible:		Up to 9 credits

Ferris State University will award articulated credit to students for the secondary program according to the condition/requirements as outlined in this agreement. Articulated Credit applies to degrees and certificates. This agreement is valid until date of discard. Attached to this agreement is a 2+2 program of study for this agreement.

Michigan Career and Technical Education	Postsecondary School Information	
Michigan Department of Education Career and Technical Education 608 W. Allegan Street PO Box 30008 Lansing, MI 48909	Ferris State University 1201 S. State Street Big Rapids, MI 49307	
		11-01-16
	Julie Doyle Program Coordinator, Hospitality	Date
		11/14/16
	Dr. David Nicol Dean, College of Business	Date
		11/22/16
	Dr. William Potter Associate Provost for Retention and Student Success	Date

For the purposes of students enrolling and receiving articulated credit, this agreement remains effective for two additional years after expiration date to permit student access to agreed upon credits.

FOR OFFICE USE ONLY			
Documentation Date:	July 1, 2016	Expiration Date:	June 30, 2019

Articulation Agreement

- Documentation of secondary instructional delivery/segments, which includes the postsecondary delivery (Examples-GAP Analysis, CIP Program Review Summary Document, (2010) Assessment Taken/Passed) is available for review at <http://ctnavigator.org/>.

Articulation Agreement (2+2) Program of Study

School Year: 2016-19

State-Approved CTE Program Name: Cooking and Related Culinary Arts

Secondary Program CIP Code Number: 12.0500

PSN from CTEIS: (use individual school PSN in MEGS)

Secondary

Freshman-9 th Grade	Sophomore-10 th Grade	Junior-11 th Grade	Senior-12 th Grade
1 st Semester/2 nd Semester	1 st Semester/2 nd Semester	1 st Semester/2 nd Semester	1 st Semester/2 nd Semester
English 9	English 10	English 11	English 12
Algebra I	Geometry	Algebra II	Math Credit
Biology	Physics or Chemistry	Civics/Economics	Science Credit
World History/Geography	U.S. History/Geography		
PE/Health	Fine Arts/Music/Visual/Performing and Applied Arts	Career Tech Center-Personal and Culinary Service including Travel/Tourism Management* HSMG 113-Sanitation and Safety (3 credits) HSMG 114-Menu Planning-Nutrition (3 credits) HSMG 127-Principles of Cooking-Baking (3 credits) HSMG 204 Food-Bev Operation in Clubs (3 credits) HSMG 211-Purchasing-Hospitality Ind (3 credits) HSMG 215-Food-Labor Cost Control System (3 credits) HSMG 226-World Cuisines (3 credits) HSMG 229-Dining Room Service Mgmt (3 credits) *students may earn up to 9 articulated credits	
World Language	World Language		

Ferris State Degree: Restaurant and Food Industry Management (Hospitality)

State-Approved CTE/Occupation Program Name: Cooking and Related Culinary Arts

State Approved CTE/Occupational Program Postsecondary CIP Code Number: 120504

Ferris State University General Education/Hospitality Courses

Freshman-Grade 13		Sophomore-Grade 14	
1 st Semester	2 nd Semester	1 st Semester	2 nd Semester
HSMG 101 (1 credit)	ACCT 201 (3 credits)	HSMG207 (3 credits)	ECON 221 (3 credits)
HSMG 113 (3 credits)	COMM 105 or 121 (3 credits)	HSMG 211 (3 credits)	ENGL 250 (3 credits)
HSMG 215 (3 credits)	Cultural Enrichment (3 credits)	HSMG 300 (3 credits)	MGMT 373 (3 credits)
MATH 115 (3 credits)	General Education (3 credits)	HSMG Elective (3 credits)	HSMG Elective (3 credits)
ENGL 150 (3 credits)	HSMG Elective (3 credits)	MGMT 301 (3 credits)	Science with lab (4 credits)

Courses that are **highlighted** may be granted for articulated credit. Students may apply for articulated credit for the courses articulated above. Please consult the attached articulation agreement regarding courses that may be articulated.

To be completed by Secondary Institution

PSN: _____

*please consult the Ferris State University course catalog at www.ferris.edu for up-to-date General Education and program requirements.