

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. Application for Articulated Credit must be received within two years of the student's high school graduation. Exceptions to this condition must be approved by the Office of Transfer and Secondary School Partnership.
2. The [FerrisNow Secondary Articulated Credit Application](#) will be completed and submitted by the high school/tech center representative. All supporting documentation will be submitted to FerrisNow@ferris.edu.
3. Student must receive a "B" or higher in their CTE program.
4. Student must complete Option 1 in the table below or Option 2 and meet the stated criteria.

Aligned/Articulated Programs and Courses

Michigan Career Pathway (Secondary): Business, Management, Marketing, and Technology

State Approved 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) *is aligned/articulated with the following Ferris State University Program:*

Postsecondary Program Name: Hospitality Management (CIP Code Number 12.0504)

Local Secondary Course: Cooking and Related Culinary Arts (Segments 1-12)

is aligned/articulated with the following Ferris State University Program and courses:

Option 1: ProStart COA Articulation	Course Number	Course Title	College Credits
~ Prostart National Certificate of Achievement	HSMG 113	Sanitation & Safety	3
~ Current ServSafe Food Manager Certification	HSMG 127	Principles of Cooking and Baking	3
~ ServSafe Allergens Certification			
Total Postsecondary Credits Possible			6
Option 2: State Standards Articulation	Course Number	Course Title	College Credits
~ Completion of CIP 12.0500 Curriculum Competencies	HSMG 113	Sanitation & Safety	3
~ Current ServSafe Food Manager Certification	HSMG 127	Principles of Cooking and Baking	3
~ ServSafe Allergens Certification			
~ FSU HSMG Culinary Portfolio Approval (see last page)			
Total Postsecondary Credits Possible			6

Implementation Date: July 1, 2022

Expiration Date: June 30, 2025

Participating Partners

Ferris State University is pleased to be able to provide statewide secondary articulated credit agreements to benefit Michigan high school students. Ferris State is proud to partner with the Michigan Department of Education, Michigan Office of Career and Technical Education, Michigan High Schools, and Michigan Career and Technical Education Centers.

Michigan Department of Education and the Office of Career and Technical Education

Michigan Department of Education
Career and Technical Education
608 W. Allegan Street
PO Box 30008
Lansing, MI 48909

Postsecondary School Information

Ferris State University
1201 S. State Street
Big Rapids, MI 49307

Amy Dorey
Program Coordinator, Hospitality Management

Date

Logan Jones, Ph.D.
Dean, College of Business

Date

Deedee Stakley, Ed.D.
Director, Office of Transfer and Secondary School Partnerships

Date

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. The 2+2 program of study can be found at the end of this document.

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.

All secondary state approved CTE programs in Michigan align their curriculum to the related CTE program standards are available on the [CTE Instructional Resources](#) page.

For any questions related to this agreement, please email us at FerrisNow@ferris.edu.

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Statewide Articulation Agreement Program of Study 2+2 Ferris State University

School Year: 2022-2025

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 Curriculum

Freshman-9 th Grade	Sophomore-10 th Grade	Junior-11 th Grade	Senior-12 th Grade
English 9	English 10	English II	English 12
Algebra 1	Geometry	Algebra II	Math credit
Biology	Physics or Chemistry	Civics/Economics	Science credit
World History/Geography	US History/Geography		
PE/Health	Fine Arts/Music/Visual/ Performing and Applied Arts		
World Language	World Language		

Ferris State University

Postsecondary Program Name: Hospitality Management

Postsecondary Program CIP Code Number: 12.0504

First Year FSU Freshman

<i>First Year Fall Classes</i>	<i>Credits</i>	<i>First Year Spring Classes</i>	<i>Credits</i>
FSUS 100	0-1	MATH 114 or 115	3-4
HSMG 113	3	ENGL 211 or 250	3
COMM 105 or 121	3	Self and Society Competency	3
ENGL 150	3	Culture Competency	3
Natural Sciences Competency	4	Computer Literacy Course	3
HSMG 127	3		

Second Year FSU Sophomore

<i>Second Year Fall Classes</i>	<i>Credits</i>	<i>Second Year Spring Classes</i>	<i>Credits</i>
ACCT 201	3	ACCT 202	3
HSMG 215	3	Concentration Course	3
ECON 221	3	ECON 222	3
RMLS 122	2	HSMG 300	3
Natural Sciences Competency	3-4	Culture Competency 200+	3

Courses that are highlighted are eligible to be awarded as articulated credit. Students may apply for articulated credit for the courses listed on the attached articulation agreement.

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

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FSU HSMG Culinary Portfolio

Please view video prior to creating your e-portfolio. The components that you must include in your e-portfolio are listed below. <https://www.youtube.com/watch?v=AfusBcAV06c>

Student developed e-portfolio must include the following:

1. Personal Statement

- Section 1: Write a personal introduction that includes how you learned about the hospitality industry.
- Section 2: Define your career goals including the segment of the hospitality industry you would like to enter and why you are interested in pursuing this career.
- Section 3: Identify your hospitality/culinary mentor(s) and your most influential hospitality manager (chef).
- Section 4: Describe your ideal workplace environment addressing topics of management essentials (i.e. diversity, leadership, and motivation).
- Section 5: Explain how education will impact your ability and the speed at which you achieve your career goals

2. Current Resume

3. Example Cover Letter

4. Personal Service Philosophy

- Section 1: Why is service important?
- Section 2: How do first impressions impact service at a food service facility?
- Section 3: How can service improve the guest experience?
- Section 4: Provide a brief summary outlining your most memorable service experience. Where were you? Who were you with? Why were you there? What happened in detail? What made it so memorable?

5. Gallery of Images of your Culinary Work

- Section 1: Include your favorite image of you in the kitchen.
- Section 2: Include images of your finalized food products.
 - Must include 20 images, no more than 2 per page
 - Images must be identified: include name of the food and date of preparation
 - Must represent at least the following courses: appetizers, entrée, dessert
 - Must represent work across breakfast, lunch, and dinner options
 - Must include at least 3 images including garnishes.

6. Menu Development and Costing

It is acceptable to use course assignments/project you completed in your culinary program for this section.

- Section 1: A menu you developed that includes at least three courses.
- Section 2: A recipe cost card for a standardized recipe including total cost and portion cost.
- Section 3: Written menu description for standardized recipe including menu price.

For questions about the e-portfolio, contact hospitality@ferris.edu.

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