



Career & Technical Education

Culinary Arts Articulated Credit 21-22

Articulated Credit Requirements

1. Student must apply for credit with KVCC and Ferris within two years of high school graduation. Student must begin attending Davenport Univ. within 27 months of graduation.
2. Student must earn a final grade of B or higher in each semester or every trimester offered.
3. Student must have teacher recommendation.

Kalamazoo Valley Community College

College Courses Granted: *CUL100* Food Safety Essentials Credit Hours: 2

To receive the articulated credit for CUL100, student must pass the ServSafe Manager Training Certification Exam with a 75% or better.

Teacher will give you instructions on how to obtain the credit if you qualify at the end of the school year.

Early/Middle College Options with KVCC

CUL100 is in the Culinary Arts & Sustainable Food Systems Associate of Applied Science (AAS) and Certificate (CERT). CUL100 is in the Dietary Manager Certificate of Achievement (COA).

Students must enroll in the EMC program by fall of their junior year of high school.

See www.kresa.org/emc for more information.

Davenport University

College Courses Granted:	Credit Hours:
<i>BUSN210</i> Professional Ethics	3
<i>COMM120</i> Presentation Techniques	3
<i>MGMT211</i> Management Foundations	3
<i>MKTG211</i> Marketing Foundations	3
<i>MKTG220</i> Principles of Customer Service	3
<i>SOSC201</i> Diversity in Society	3
<i>GNSS</i> General Social Science Credit	3

Discuss the process for receiving this credit with your CTE Instructor if you are planning to attend Davenport University.

Ferris State University

College Courses Granted:	Credit Hours:
<i>HSMG113</i> Sanitation and Safety	3
<i>HSMG114</i> Menu Planning-Nutrition	3
<i>HSMG127</i> Principles of Cooking-Baking	3
<i>HSMG211</i> Purchasing-Hospitality Industry	3
<i>HSMG215</i> Hospitality Cost Controls	3
<i>HSMG226</i> International Cuisine & Culture	3
<i>HSMG229</i> Dining Room Management	3

Up to 9 credits total can be granted. Student must complete one of the following NOCTI Job Ready Assessment Blueprints and receive a 75% or higher. The choices are:

1. Commercial Foods
2. Culinary Arts Level I Prep Cook
3. Culinary Arts Level II Cook
4. Hospitality Management-Food and Beverage
5. Retail Commercial Baking

OR the American Culinary Arts Federation (ACF) NOCTI exams for certification.

Along with the requirements set forth above, student must complete the Articulated Credit Application/Verification form, obtain appropriate signatures, and send the form to Ferris State University's Office of Transfer and Secondary School Partnerships. Discuss this process with your CTE Instructor if you are planning to attend FSU.