

MASSACHUSETTS STATE ARTICULATION AGREEMENT

BETWEEN

MASSACHUSETTS COMMUNITY COLLEGES AND
MASSACHUSETTS CHAPTER 74 APPROVED SECONDARY
CAREER/VOCATIONAL TECHNICAL PROGRAMS

CULINARY ARTS

Effective Date: December 5, 2012

MASSACHUSETTS STATE ARTICULATION AGREEMENT

From:
***A Chapter 74 Approved Secondary
Career/Vocational Technical Program***

To:
Community College Courses*

In this Program:

Culinary Arts

One or more of the following course(s) or equivalent:

Baking Skills for Cooks
Basic Culinary Techniques
Culinary Concepts
Culinary Foundations
Culinary Skills
Food Preparation
Fundamentals of Professional Cooking
Introduction to Culinary Arts

In accordance with the definition of an articulation agreement found in the Carl D. Perkins Career and Technical Education Improvement Act of 2006, this state level articulation agreement has been established between all Massachusetts Community Colleges and all high schools having Chapter 74 approved secondary career/vocational technical programs in *Culinary Arts* to provide students with a non-duplicative sequence of progressive achievement leading to technical skill proficiency, a credential, a certificate, or a degree linked through this credit transfer agreement

The principles, policies, and guidelines in this transfer agreement shall apply uniformly to all students attempting to transfer credits earned in Massachusetts secondary CVTE programs.

****The specific course a student receives credit for is determined by the community college curriculum.***

SECTION I: ADMISSION CRITERIA AND PROCEDURES APPLY

- 1) Students eligible for credit are subject to the same application and admission requirements as all other students. The graduation requirements will be no different from the graduation requirements for all other students.
- 2) The minimum high school grade point average (GPA) of 2.0 plus an average grade of B (3.0/80% or higher) earned in the course/s that comprise the Massachusetts Chapter 74 approved Secondary Career/Vocational Technical program listed above.
- 3) Massachusetts students who have completed the Chapter 74 approved secondary career/vocational technical program covered by this agreement shall provide evidence (transcript) that he/she earned a 3.0 GPA/80% or higher in the technical courses that will be awarded advanced credit at all 15 Massachusetts Community Colleges.

SECTION II: AWARDING OF CREDIT

- 1) Articulated credits accepted by a community college pursuant to this agreement shall be placed on the student's college transcript prior to the end of the first semester. When possible the posting will be within 60 days of receiving the student's high school transcript but no later than 30 days after the semester add-drop deadline.
- 2) The credit *shall not* be held in escrow or be dependent upon the results of the college placement test results, required prerequisites, etc.
- 3) Student will receive credit regardless of their college major.
- 4) The student will be awarded up to 4 credits or the number of credits (2–4 credits) that will allow the student to move to the next class level without penalty. The intent of this section is to award the student the appropriate number of credits so that he/she will be in sync with the native student who attends the community college and who has completed the introductory class.

SECTION III: SECONDARY SCHOOL ELIGIBILITY FOR ADVANCED CREDIT

The Massachusetts Community Colleges will honor this agreement for two years after the student's date of high school graduation. In cases where a student's graduation exceeds 2 years, the community college will determine eligibility on a case by case basis.

This agreement is contingent upon a high school with Chapter 74 approved programs maintaining:

- 1) Current accreditation by the New England Association of Schools and Colleges; and
- 2) Current approval by the Massachusetts Department of Elementary and Secondary Education pursuant to Massachusetts General Law Chapter 74 and the Vocational Technical Education Regulations.

SECTION IV: APPEAL PROCESS

Matriculated students have the right to petition the college responsible for certifying credit (e.g. college transfer coordinator, academic dean or other person/s) if credit is not awarded under this agreement. Students may appeal or grieve denial of credit with any community college by referring to the grievance process in that college student handbook. If a student prevails on appeal the college must place the credit on the student's college transcript prior to the end of the first semester – within 60 days of receiving the student's high school transcript but no later than 30 days after the add-drop deadline.

SECTION V: GENERAL CONDITIONS OF THIS AGREEMENT

- 1) Students receiving articulated credits are strongly advised to review all enrollment, transfer and graduation requirements for four-year post-secondary schools prior to making plans to apply to any Massachusetts Community College.
- 2) The transferability of the associate degree credit to a baccalaureate program is determined by each four year institution and cannot be guaranteed.
- 3) This agreement is endorsed by the Massachusetts Community Colleges Executive Office on behalf of Massachusetts Community College Presidents' and the Massachusetts Association of Vocational Administrators.
- 4) This agreement will be reviewed when a substantive change in the framework occurs by the framework's review committee.

SECTION VI: FAIR NOTICE OF MATERIAL MODIFICATION

- 1) A fair notice period of 24 months by a community college will provide confidence to students and parents that the agreement will be in effect when the student graduates from high school. It is intended that this section not be combined with any other section for the purpose of extending the warning period to be more than 24 months.

SECTION VII: COLLEGES ARE ENCOURAGED TO DEVELOP ARTICULATION

- 1) Individual colleges are encouraged to continue the practice of developing individual articulation agreements in a variety of classes/programs.
- 2) Colleges are encouraged to consider adopting this agreement to apply to secondary non-chapter 74 programs where appropriate.
- 3) The community colleges continue to have the discretion to award advanced credit in cases not specifically covered by this agreement. This agreement may apply to students in secondary non-chapter 74 approved programs or in cases where a word or course title or program title may vary from this agreement, etc.
- 4) The community college program title changes alone will not impact this agreement because the agreement is based upon student achievement of knowledge and skills in this area as outlined in the Massachusetts Chapter 74 frameworks.

**MASSACHUSETTS
STATE ARTICULATION AGREEMENT**

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MASSACHUSETTS COMMUNITY COLLEGES

AND

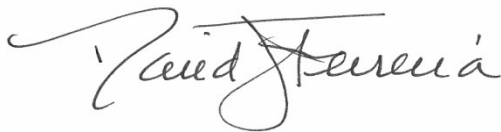
**MASSACHUSETTS CHAPTER 74 APPROVED SECONDARY CAREER/VOCATIONAL
TECHNICAL PROGRAMS**

CULINARY ARTS

Effective Date: December 5, 2012



William Messner
President, Holyoke Community College and
Chair, Massachusetts Community Colleges Council of Presidents



David J. Ferreira
Executive Director
Massachusetts Association of Vocational Administrators

Basic Culinary Arts Course Objective Comparison Crosswalk

POST SECONDARY PROGRAM OBJECTIVES	CHAPTER 74 CULINARY ARTS FRAMEWORKS	
Safely handle food utilizing current information on food handling and safety.	1.A.01 a	Identify and apply OSHA and other health and safety regulations that apply to specific tasks and jobs in the occupational area.
Apply and implement ServSafe guidelines.	1.A.02 a	Identify and apply EPA and other environmental protection regulations that apply to specific tasks and jobs in the occupational area.
Safely use and care for equipment and food products.	1.A.03 a	Identify and apply Right-To-Know (Hazard Communication Policy) and other communicative regulations that apply to specific tasks and jobs in the occupational area.
Operate a professional kitchen observing Health Department regulations.	1.A.07 c	Outline laws and rules of the regulatory agencies governing sanitation and safety.
	1.B.03 a	Identify, describe and demonstrate personal, shop and job site safety practices and procedures.
	1.B.04 a	Demonstrate safe dress and use of relevant safety gear and personal protective equipment (PPE), including wrist rests, adjustable workspaces and equipment, gloves, boots, earplugs, eye protection, and breathing apparatus.
	1.B.07 a	Demonstrate the safe use, storage, and maintenance of every piece of equipment in the lab, shop, and classroom.
	1.B.10 a	Demonstrate proper workspace cleaning procedures.
	1.C.04 a	Identify practices used to avoid accidents.
	1.C.05 a	Identify and describe fire protection, precautions and response procedures.
	1.D.01 c	Identify the Hazard Analysis Critical Control Point (HAACP) during all food handling processes as a method for minimizing the risk of food borne illness.
	1.D.02 c	Identify microorganisms related to food spoilage and illnesses; and describe their requirements and methods for growth.
	1.D.03 c	Describe symptoms common to food borne illnesses and how illness can be prevented.
	1.D.05 c	Outline compliance requirements of sanitation and health inspections.
	1.D.07 c	Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.
	1.D.08 c	List the reasons for and recognize signs of food spoilage and contamination.
	1.D.09 c	Outline the requirements for receiving and storage of raw and prepared foods.
	1.D.10 c	Identify risks associated with high risk populations.
	1.D.11 c	Recognize what foods are most likely to become unsafe.
	1.D.12 c	Define the major foodborne illnesses and their characteristics.
	1.D.13 c	Demonstrate how to prevent time temperature abuse throughout the flow of food.
	1.D.14 c	Demonstrate the proper usage of thermometers in receiving, storing, preparing, cooking, reheating foods, how to calibrate a thermometer and logging temperatures.
	1.D.15 c	Demonstrate how to prevent contamination in food, hot holding foods, cold holding foods, self service areas and serving customers.
	1.E.01 c	Describe types of cleaners and sanitizers and their proper use.
	1.E.02 c	Develop cleaning and sanitizing schedule and procedures for equipment and facilities.
Demonstrate hand tool and equipment operation, emphasizing technique.	2.A.02 c	Demonstrate hand tool and equipment operation, emphasizing technique.
Define terminology used in food service.	2.A.03 c	Define terminology used in food service.
Identify liquid measures. Identify dry measures.	2.A.05	Understand liquid and dry measures.

Basic Culinary Arts Course Objective Comparison Crosswalk

POST SECONDARY PROGRAM OBJECTIVES	CHAPTER 74 CULINARY ARTS FRAMEWORKS	
Read, analyze, and follow a standard recipe.	2.A.07	Read, analyze, and follow a standard recipe.
Identify ingredients used for cooking and baking.	2.A.08	Identify ingredients used for cooking and baking.
Demonstrate safe knife skills.	2.A.09	Demonstrate safe knife skills.
Identify cooking methods.	2.F.01 c	Identify cooking methods.
Demonstrate baking/roasting.	2.F.02 c	Demonstrate baking/roasting.
Demonstrate braising.	2.F.03 c	Demonstrate braising.
Demonstrate broiling.	2.F.04 c	Demonstrate broiling.
Demonstrate deep-frying.	2.F.05 c	Demonstrate deep-frying.
Demonstrate grilling.	2.F.06 c	Demonstrate grilling.
Demonstrate griddling.	2.F.07 c	Demonstrate griddling.
Demonstrate pan-frying.	2.F.08 c	Demonstrate pan-frying.
Demonstrate poaching.	2.F.09 c	Demonstrate poaching.
Demonstrate sautéing.	2.F.10 c	Demonstrate sautéing.
Demonstrate steaming.	2.F.11 c	Demonstrate steaming.
Demonstrate stewing.	2.F.12 c	Demonstrate stewing.
Identify, prepare and cook grains.	2.G.01 c	Identify, prepare and cook grains.
Identify, prepare and cook legumes.	2.G.02 c	Identify, prepare and cook legumes.
Identify, prepare and cook rice.	2.G.03 c	Identify, prepare and cook rice.
Identify, prepare and cook pasta.	2.G.04 c	Identify, prepare and cook pasta.
Identify, prepare and cook potatoes.	2.G.05 c	Identify, prepare and cook potatoes.
Identify types of stock.	2.H.01	Identify and prepare brown, white, fish, and vegetable stock.
Identify types of sauces.	2.H.02	Identify and prepare mother/leading sauces.
	2.H.03	Identify and prepare small sauces.
	2.H.04	Identify and prepare non-roux-based sauces.
Identify thickening agents.	2.H.05	Identify and use thickening agents.
Identify soups.	2.I.01	Identify and prepare thick soups.
	2.I.02	Identify and prepare clear soups.
	2.I.03	Identify and prepare specialty soups.
Identify various cuts and types of meat.	2.J.01	Identify various cuts and types of meat.

Basic Culinary Arts Course Objective Comparison Crosswalk

POST SECONDARY PROGRAM OBJECTIVES	CHAPTER 74 CULINARY ARTS FRAMEWORKS	
Identify various cuts and types of poultry.	2.L.01	Identify various cuts and types of poultry.
Identify breakfast foods.	2.N.01	Identify and prepare breakfast meats.
	2.N.02	Identify and prepare eggs.
	2.N.03	Identify and prepare cereals.
	2.N.04	Identify and prepare batter products.
Identify ingredients used for salads.	2.O.05c	Prepare various marinades, salads and dressings.
Describe properties and list function of ingredients.	2.P.02	Describe properties and list function of ingredients.
Demonstrate selection of equipment and utensils for specific application.	2.P.04	Demonstrate selection of equipment and utensils for specific application.
Identify various baked goods, including yeast-raised products, quick-breads, muffins, pies, pie-dough products, cakes, cookies, and paté-a-choux.	2.Q.01	Identify various baked goods, including yeast-raised products, quick-breads, muffins, pies, pie-dough products, cakes, cookies, and paté-a-choux.
Prepare, bake, and finish lean dough products.	2.Q.03	Prepare, bake, and finish lean dough products.
Prepare, bake, and finish rolled-in products.	2.Q.05	Prepare, bake, and finish rolled-in products.
Prepare, bake, and finish pie dough and pie dough products.	2.Q.07	Prepare, bake, and finish pie dough and pie dough products.
Identify non-baked desserts commonly created in a bakery.	2.S.01	Identify non-baked desserts commonly created in a bakery.