Articulation Agreement Between Baker College, Culinary Institute of Michigan & Kent Career Tech Center

THE **CULINARY** INSTITUTE •/ MICHIGAN*
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KentCareer
TechCenter

The purpose of this agreement is to facilitate the transition of students from a high school occupational and/or Career and Technical Education (CTE) program to **Baker** College. The secondary program listed below is offered as part of the ACFEF Accredited Culinary Program at Kent Career Tech Center (through the Kent Intermediate School District). If a student completes a minimum of two years of coursework within Kent Career Tech Center's Culinary Program with a 9- or higher and completes the proper paperwork for articulation, he/she is eligible to receive articulated credit for the post-secondary courses listed below. The post-secondary courses can be articulated into the identified post-secondary programs.

General Conditions and Requirements:
Student must apply for articulated credit at Baker College within one year (12 months) of high school graduation.
1. Student must complete the Application for Articulation, attach a high school transcript and send both to runningstart@baker.edu
2. Student must complete the course with a "B-" or higher average, proven by submission of a Final Official HS Transcript or a Final Official Kent Career Tech Center transcript.
3. Kent Career Tech Center courses are broken out into three different tracks as follows, each one is a year in duration. The program that the student would be eligible to articulate courses into at Baker is dependent upon successful completion of two years of this program.
   a. First year hospitality track (all Kent Career Tech Culinary students take this) contains basic classes that equate to ACFEF required knowledge and skills competencies that CIM covers in the first year.
   b. Second year advanced culinary track contains advanced classes that equate to ACFEF required knowledge and skills competencies that CIM covers in the second semester of the first year of the Culinary Arts program.
   c. Second year advanced bakery and pastry track contains advanced classes that equate to ACFEF required knowledge and skills competencies that CIM covers in the second semester of the first year Baking and Pastry program.
4. A Kent Career Tech Center designee will sign an articulation approval form (sample at the end of this agreement) verifying the following:
   a. The student has completed the full two year program at Kent Career Tech Center, inclusive of all of the competencies listed below.
   b. The track (Advanced Culinary or Advanced Baking and Pastry) that the student has completed.
   c. The final overall GPA of the student in the program.
5. Credit will be approved through the office of the Dean of Culinary and the Baker College Central Registrar's Office. The office of the Dean of Culinary will give final approval for the credit to be granted. The approval will be passed on to the Central Registrar's Office to be added to the student's Baker College record.
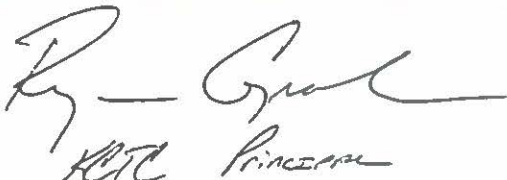
Kent Career Tech Center Information		Culinary Institute of Michigan Information		
Program Name		**Program Name**		
Hospitality Track and Advanced Culinary Track		Culinary Arts – Associate of Applied Science		
CIP Code	12.0500	**CIP Code**	**12.0503**	
ACFEF Required Knowledge & Skills Competencies		**ACFEF Required Knowledge & Skills Competencies**		
Track	**Competency**	**Course #**	**Course Title**	**Credits**
CUL & BAK	Environment Sustainability	CUL 1010*	Sustainability in the Food Service Industry	1
Hospitality	Introduction to Hospitality	CUL 1110	Food Service Career Skills	1
Hospitality	Sanitation and Safety	CUL 1310	Food Safety and Sanitation	1
Hospitality	Business and Math Skills	CUL 1150	Culinary Math	3
Hospitality	Human Relations Management	FBM 2410	Food and Beverage Management	3
Hospitality	Basic Food and Baking Preparation	CUL 1510	Culinary Skills One	4
CUL	Advanced Food Preparation	CUL 1520	Culinary Skills Two	4
Hospitality	Basic Food and Baking Preparation	CUL 2160	Baking for Culinary Students	4
CUL & BAK	Purchasing and Receiving	CUL 2210	Purchasing & Product Identification	4
		Total Articulation Credits		**25**
		***TIPS Certification – Sit for TIPS Training and TIPS Exam**		

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Kent Career Tech Center Information		Culinary Institute of Michigan Information		
Program Name		**Program Name**		
Hospitality Track and Advanced Baking Track		Baking and Pastry – Associate of Applied Science		
CIP Code	12.0500	**CIP Code**	12.0501	
ACFEF Required Knowledge & Skills Competencies		**ACFEF Required Knowledge & Skills Competencies**		
Track	**Competency**	**Course #**	**Course Title**	**Credits**
CUL & BAK	Environment Sustainability	CUL 1010*	Sustainability in the Food Service Industry	1
Hospitality	Introduction to Hospitality	CUL 1110	Food Service Career Skills	1
Hospitality	Sanitation and Safety	CUL 1310	Food Safety and Sanitation	3
Hospitality	Business and Math Skills	CUL 1150	Culinary Math	1
Hospitality	Human Relations Management	FBM 2410	Food and Beverage Management	3
Hospitality	Basic Food and Baking Preparation	BAK 1110	Baking Fundamentals	4
BAK	Nutrition	BAK 1210	Nutritional Baking	4
BAK	Advanced Baking Pastry and Confections Preparation	BAK 1310	Classic Pastry Fundamentals	4
CUL & BAK	Purchasing and Receiving	CUL 2210	Purchasing & Product Identification	4
		Total Articulation Credits		25
		*TIPS Certification – Sit for TIPS Training and TIPS Exam		

Baker College will award articulated credit to students for the secondary program according to the conditions/replacements as outlined in this agreement. Articulated Credit applies to degrees and certificates. This agreement is valid until the date of expiration. Academic Plans for the continuation of the associate's degree programs are attached to this document.

Contact Information	
Kent Career Tech Center 1655 East Beltline NE Grand Rapids, MI 49525	Baker College System Headquarters 1020 S. Washington Street Owosso, MI 48867

Signatures		
	B. Daig	10/08/2020
	Bart Daig, PhD CEO – Baker College	Date
KCTC Principal	*Thos F. Recinella*	10/09/2020
	Thomas Recinella, CEC, AAC Historian Honorable Order of the Golden Toque Dean of Culinary	Date

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

For Office Use Only			
Implementation Date	October 1, 2020	Expiration Date	September 30, 2023

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Articulation Approval Form

The purpose of this approval form is to confirm that the student listed below has met the requirements, according to the articulation agreement between Baker College, The Culinary Institute of Michigan and Kent Career Tech Center, to be eligible to articulate courses to the Culinary Arts Program or Baking and Pastry Program. This approval form must be submitted along with the articulation application and a final official high school or final official Kent Career Tech Center transcript. The articulation application can be found by going to www.baker.edu/runningstart and clicking on Articulation.

Student Name: _____

Student Birthdate: _____/_____/_____

I, _____, certify that the above named student has completed the following requirements and is eligible for articulation under the above referenced articulation agreement.

1. The student has completed the entire two year program at the Kent Career Tech Center
2. The student has completed the following tracks (please check all that apply):
   - ☐ Hospitality Track (First Year)
   - ☐ Advanced Baking and Pastry Track (Second Year)
   - ☐ Advanced Culinary Track (Second Year)
3. The student has completed the program with an overall GPA of a 2.70 or higher

Signature: _____ Date: _____

Title: _____

For Baker College Use Only (Office of the Dean of Culinary)
I approve this student for articulation of the courses indicated in the above named articulation agreement, into The Culinary Institute of Michigan.   Printed Name: _____ Date: _____   Signature: _____   Title: _____

2020 - 2021
Baking and Pastry
Associate of Applied Science Degree
Academic Plan

Fall Year 1	Courses	Prerequisite(s)	Credit Hours	
COM 1010	Composition and Critical Thinking I	Co-requisite: MTH 1010	3	
CUL 1010	Sustainability in the Food Service Industry		1	
CUL 1110	Food Service Career Skills		1	
CUL 1150	Culinary Math		3	15
CUL 1310	Food Safety and Sanitation	Co-requisite(s): BAK 1110, BAK 1210	1	
FBM 2410	Food and Beverage Management	CUL 1010	3	
MTH 1010	Quantitative Literacy	Co-requisite: COM 1010	3	
Spring Year 1	Courses	Prerequisite(s)	Credit Hours	
BAK 1110	Baking Fundamentals	Co-requisite(s): CUL 1310	4	
BAK 1210	Nutritional Baking	Co-requisite(s): CUL 1310	4	15
COM 1020	Composition and Critical Thinking II	COM 1010, MTH 1010	3	
CUL 2210	Purchasing and Product Identification		4	
Fall Year 2	Courses	Prerequisite(s)	Credit Hours	
BAK 1310	Classic Pastry Fundamentals	BAK 1110, CUL 1310	4	
BAK 1410	Petit Fours and Plated Desserts	BAK 1310	4	15
BAK 1510	Chocolate and Confections	CUL 1310	4	
FBM 2210	Menu Planning and Analysis		3	
Spring Year 2	Courses	Prerequisite(s)	Credit Hours	
BAK 1010	Baking Science		1	
BAK 1610	Showpiece and Specialty Cake Design	BAK 1510	4	
BAK 1710	Café and Bakery Operations	BAK 1310, BAK 1410, Program Dean/Director Approval	4	15
PSY 2050	Self and Society	COM 1010, MTH 1010; Co-requisite: COM 1020	3	
WRKCM 2010	Work Experience	CUL 1310, Senior Status	3	
Program Total			60	

Highlighted Courses will articulate from Kent Career Tech Center CIP Code 12.0500 if a student has completed all of the requirements according to the articulation agreement with a B- or better.

031020

2020 - 2021
Culinary Arts
Associate of Applied Science Degree
Academic Plan

Fall Year 1	Courses	Prerequisite(s)	Credit Hours	
COM 1010	Composition and Critical Thinking I	Co-requisite: MTH 1010	3	
CUL 1010	Sustainability in the Food Service Industry		1	
CUL 1110	Food Service Career Skills		1	
CUL 1150	Culinary Math		3	15
CUL 1310	Food Safety and Sanitation	Co-requisite(s): BAK 1110, BAK 1210	1	
FBM 2410	Food and Beverage Management	CUL 1010	3	
MTH 1010	Quantitative Literacy	Co-requisite: COM 1010	3	

Spring Year 1	Courses	Prerequisite(s)	Credit Hours	
COM 1020	Composition and Critical Thinking II	COM 1010, MTH 1010	3	
CUL 1510	Culinary Skills I	Co-requisite(s): CUL 1310	4	15
CUL 1520	Culinary Skills II	CUL 1310, CUL 1510; Co-requisite(s): CUL 1520L	4	
CUL 2160	Baking for Culinary Students	Co-requisite(s): CUL 1310	4	

Fall Year 2	Courses	Prerequisite(s)	Credit Hours	
CUL 1530	Global Cuisine and Buffet Production	CUL 1310	4	
CUL 2210	Purchasing and Product Identification		4	
CUL 2310	Garde Manger	CUL 1310, CUL 1520	4	15
FBM 2210	Menu Planning and Analysis		3	

Spring Year 2	Courses	Prerequisite(s)	Credit Hours	
CUL 1410	Nutritional Cooking	CUL 1310	1	
CUL 2250	Table Service	Program Dean/Director Approval, TIPS	4	
CUL 2510	Restaurant Techniques	CUL 1520, Program Dean/Director Approval	4	15
PSY 2050	Self and Society	COM 1010, MTH 1010; Co-requisite: COM 1020	3	
WRKCM 2010	Work Experience	CUL 1310, Senior Status	3	

Program Total			60

Highlighted Courses will articulate from Kent Career Tech Center CIP Code 12.0500 if a student has completed all of the requirements according to the articulation agreement with a B- or better.

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