

**PRINCE GEORGE'S COUNTY PUBLIC SCHOOLS
AND
PRINCE GEORGE'S COMMUNITY COLLEGE**

High School Program: **ACF CULINARY ARTS**

Community College Program: **CULINARY ARTS**

This articulation agreement has been developed to advance the opportunities of students in the Prince George's County Public School System who plan to continue their education at Prince George's Community College. The agreement describes articulated programs that build on approved learning experiences and eliminates duplication of instruction.

Eligible College Courses for Articulated Credit:

- CUL 1100 Introduction to Culinary Arts (3 credits)
- CUL 1300 Baking Skills (3 credits)
(Students must test out to earn credit)
- HSM 1550 ServSafe Certification (1 credit)
- HSM-2020 Food and Beverage Purchasing and Cost Control (3 credits)

Requirements:

There are two options by which students may earn articulated credit for completing the ACF Culinary Arts Program. However, students must have earned ServSafe Certification to receive credit for HSM 1550 ServSafe Certification (1 credit), students must test out of CUL 1300 to receive the Baking Skills (3 credits). PGCCPS students who complete required course work can earn up to 10 articulated credits at PGCC by completing one of the following course sequence options:

Option I

Upon completing the American Culinary Federation Education Foundation (ACFEF) Secondary Certified Program of Study, students must pass the National Occupational Competency Testing Institute (NOCTI) written and practical exams with a score of 70% or higher on the written exam and 75% on the practical exam. If the NOCTI criteria is met, students will then earn an ACF Certified Junior Culinarian (CJC) certificate. (American Culinary Foundation CJC requirements are attached to this document).

Option 2

Students who earn a “C” or better in the Culinary Basics, Professional Cooking or Professional Baking high school courses may be offered a comprehensive competency evaluation administered by PGCC to determine if the student is eligible to earn articulated credit.

General Conditions:

- Prince George's Community College will grant College credit for one or more of the courses listed above to eligible students when they present appropriate credentials (ACF Certified Junior Culinarian Certificate) to the registration office and enroll in the Culinary Arts program at the College. PGCCPS students who complete required coursework may earn up to 10 articulated credits at PGCC.
- The student must complete an application for admission to be accepted to the College to receive credit. There will be no charge by the College to those students who receive credit for the eligible College course(s). However, the student is responsible for the application fees associated with the current tuition at PGCC.
- No grade will be issued for the college credits granted through the advanced placement procedures, only course credits will appear on the College transcript. Students will be responsible for providing the college admissions office with all certifications received that are required for the articulation agreement.
- The student will have the option to reject competency certification and instead, enroll in any of the Prince George's Community College courses identified.
- Students with a cumulative GPA of 3.0 or higher are exempt from most placement testing. Students with a GPA lower than 3.0 are required to take the college's placement test (Accuplacer, and if applicable, the Michigan Test for ESL placement). In some cases, appropriate SAT or ACT scores may be used.
- The student must participate in the New Student Orientation.

Specific Conditions:

The student will be granted credits for the community college courses listed above, provided the following conditions are met:

- The student must enroll and register at Prince George's Community College in the program covered by this agreement and apply for articulated credit within two years of their high school graduation.
- The student meets the course prerequisites as specified in the PGCC catalog at the time of enrollment.
- The student has submitted a completed Request for Evaluation of Transfer Credits form.

Course Requirements:

PGCPS Course(s)	PGCC Course(s)
Culinary Basics: Foundations of Professional Cooking (2 credits)	CUL 1100 Introduction to Culinary Arts (3 credits)
Professional Cooking (2 credits)	CUL 1300 Baking Skills (3 credits)
	HSM 1550 Servsafe Certification (1 credit)
or	
Professional Baking (2 credits)	HSM-2020 Food and Beverage Purchasing and Cost Control (3 credits)

****Students may earn up to 10 credit hours.***

A student completing the high school course(s) stated above must have a minimum grade point average (GPA) of 2.5, as well as, a grade of "C" or better in the PGCPS high school course(s).

Implementation:

Implementation by the College will include:

- Establishing procedure for student advising, program placement, and registration
- Scheduling an orientation day to interview, advise, test and pre-register students
- Maintaining records of credits awarded under terms of this agreement
- Establishing procedures for monitoring progress and evaluating the effectiveness of this articulated program
- Develop a tracking process to monitor student and report student retention and completion

Implementation by Prince George's County Public Schools will include:

- Disseminating information about this agreement to students and school personnel
- Documenting on the student's transcript the courses completed and grades received for courses pertaining to this program

- Submitting a list of recently graduated students enrolled in Career and Technical Education programs covered under this articulation agreement who are eligible to receive articulated credit at Prince George's Community College. This list will be submitted by October of each year to the College.

Maintenance of Agreement:

The agreement is effective upon signature of both parties. It will remain in effect until written notification of termination by either party. If the agreement is terminated, students currently participating will be entitled to continue until completion of their program. While in effect, this agreement will be kept current through an annual review. This agreement does not constitute a binding agreement between Prince George's County Public Schools and Prince George's Community College as to any matter not specifically set forth in this agreement. Should any further Agreement be reached between the parties, the terms and conditions will be set forth in a Memorandum of Understanding.

Signature: Monica E. Goldson

Date: 6/7/2021

Monica Goldson, Ed.D.
Chief Executive Officer
Prince George's County Public Schools
14201 School Lane
Upper Marlboro, MD 20772

Signature: Clayton A. Railey, III

Date: 8/5/2020

Clayton A. Railey, III, Ph.D.
Executive Vice President and Provost
Prince George's Community College
301 Largo Road
Largo, MD 20774

Revised 2/18/2020

Certified Junior Culinarian Secondary Culinary Graduate



The American Culinary Federation (ACF) offers a certification for graduates of the American Culinary Federation Education Foundation (ACFEF) Secondary certified programs. Students are able to obtain a Certified Junior Culinarian (CJC) certification if they meet certain requirements.

CJC REQUIREMENTS:

- Graduate from an ACFEF Secondary Certified program
- Pass a National Occupational Competency Testing Institute (NOCTI) written and practical exam. A passing score of 70% or higher is required on the written exam and a score of 75% or higher is required on the practical exam
- No outside work experience is required for the certification

SECONDARY CULINARY GRADUATE REQUIREMENTS:

- Graduate from an ACFEF Secondary Certified program
- The minimum cut score to earn the certificate is 70%. The 70% may be achieved on the written test only or as an average of the written and performance test scores.

CJC TESTING NOTES:

Fee: *Written Assessment Only*
Paper/pencil administration \$25.00
Online administration \$19.00

Fee: *Written and Performance Set*
Paper/pencil administration: \$28.00/set
Online administration and performance rating entry: \$22.00/set

These fees are paid directly to NOCTI. Program coordinators will contact and make arrangements with NOCTI to administer the assessments. The NOCTI contact number is 800-334-6283.

The written and practical exams were written by the ACFEF Secondary Committee to meet the knowledge requirements and competencies of ACFEF Secondary Certified Programs.

In the event a candidate fails the written exam, a retest can be requested from NOCTI (additional fee applies) by the Program Coordinator if the school contract with NOCTI allows, a candidate may apply up to 6 months from their program completion date. Retesting will be done at the discretion of the school's culinary instructor.

The assessment results are to be returned with the Award Request Form

AWARDS:

- A CJC certificate is available for \$35.
- A Secondary Culinary Graduate certificate is available for \$25
- If desired, both the CJC and the Graduate certificate are available for \$50
- A Graduate Patch is available for \$10.

The ACFEF encourages schools to recognize the CJC achievement by honoring students at school awards day, graduation, or at culinary program ceremonies.

Please allow 3 weeks for processing certifications. Awards are mailed via US mail. If special shipping is requested, the school will be responsible for mailing fees.

Contact Candice Childers . cch/childers@acfcchefs.net, with questions about the ACFEF Secondary Certified program or Arlene Weber. aweber@acfcchefs.net, with questions about the CJC certification .