

ARTICULATION AGREEMENT

Bunker Hill Community College and Rindge School of Technical Arts

Associate in Science Degree: Culinary Arts Program

Culinary Arts Certificate Program

Effective Agreement Date: July 20, 2009

Course(s) to be Articulated, Number of Credits to be awarded, and Grade(s) to be achieved are as follows:

Secondary School Course(s)	Post-Secondary School Course(s)	# Credits	Grade (Cumulative)
Culinary Arts Program (11 th & 12 th grades)	CUL115 - Introduction to Culinary Arts	4	B or above
Culinary Arts Program (11 th & 12 th grades)	CUL125 - Principles of Baking	4	B or above
Food Service and Sanitation Skills	CUL111 - Food Service Sanitation and Skills	3	B or above

Students who have fulfilled the learning competencies/outcome objectives as identified by transcript and a portfolio of work are recommended as being competent in these subject matters and can be recognized for a total of **eleven (11) credits** at Bunker Hill Community College.

Applicants for credit must meet all the admission requirements of the postsecondary College/Institute and be an enrolled/registered student in good standing (with the College/Institute) in this program before credit is awarded.

3.0 Required Course Pre-requisites and Acceptable Grades for students entering this articulated course of study are as follows:

PREREQUISITE COURSES/TESTS	ACCEPTABLE GRADE/Certificate
Comprehensive culinary arts test at Bunker Hill Community College (for CUL115 & CUL125 credit)	80 or above
Massachusetts Restaurant Association Sanitation Course (for CUL111 credit)	Sanitation Certificate

4.0 Competency Assessment and Evaluation: Applicants for credit must meet all College admissions requirements and be a matriculated student in good standing with the College and have received a grade of "B" or better in the courses to be assigned credit and/or Advanced Placement.