

Credit Articulation Identification Form

Industry Certification/Credential/PSAV to Associate of Science of Culinary Management Degree

Industry Certification/Credential/PSAV: Professional Culinary Arts and Hospitality

Program Number: N100500

AS Degree Name: Culinary Management

CIP Number(s): 1604090100

College Credit: According to State of Florida's Curriculum Frameworks

(<http://www.fldoe.org/academics/career-adult-edu/career-tech-edu/curriculum-frameworks/2017-18-frameworks/manufacturing.shtml>), the purpose of the AS Degree in Culinary Management is to:

... offer a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the manufacturing career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitude, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the manufacturing career cluster.

The State Curriculum Framework goes on in the *Special Notes* section to state:

Students may provide valid evidence of technical or industrial competencies as specified in the curriculum frameworks or an accredited postsecondary adult or postsecondary vocational institution. Students may also provide valid evidence or acquired skills through portfolios, documented work history, and registered apprenticeship programs that meet outcomes as determined by the college.

Industrial elective credits may also be awarded based on the type of program, length of program, certifications or licenses awarded under articulation agreements between PSAV program schools and/or industrial/technical license articulation agreements.

Industrial elective credits may also be satisfied by the completion of special courses and certificate programs offered by the college specified in the elective section of the college's degree plan.

The purpose of this form is to document the validation of acceptable forms of evidence of the students' *technical or industrial competencies* and/or *acquired skills* that meet program outcomes.

The number of college credits awarded by the articulation agreement is determined by HCC faculty's assessment of the certification/credential/PSAV. A minimum of 30 clock hours of

training or work experience will be required for every college credit awarded to a maximum of 30 credit hours. The 30 to 1 clock hour conversion is based on the guidelines for state reporting and FLDOE unit definition of a clock hour.

Validation Mechanism: To be eligible for articulation, the student must show evidence of their current Professional Culinary Arts + Hospitality certification and it must have been issued within three (5) years prior to their enrollment in the program.

Rationale/Justification: Professional Culinary Arts + Hospitality certification represents industry acknowledgement of technical skill attainment of competencies in the AS in ~~Industrial Management Technology~~ Culinary program. HCC Faculty reviewed the following:

- ☒ State Curriculum Frameworks
- ☒ Course Syllabi
- ☐ Course Exams
- ☒ Course Scope and Sequence
- ☐ Textbooks/Course Materials
- ☒ Other Life Program of Study

The Professional Culinary Arts + Hospitality certification will serve as equivalent substitutions for the HCC courses identified below.

Post-Secondary Vocational/Apprenticeship/ Corporate Training Program			Post-Secondary Institution: Hillsborough Community College		
Program/Courses	Clock Hours	PSAV Course Numbers	Course Code	Course Name	Awarded Credit
			HFI-1000	Introduction to Hospitality Industry Management	3

The Total Credits Awarded for the courses listed above is 3.

Signature Dean, PSAV and Workforce Training

Date

Signature Department Chair, Engineering Technology

Date



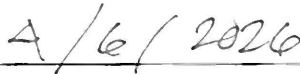
Signature Department Chair, Industrial Management



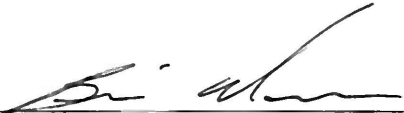
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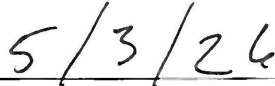
Signature Dean



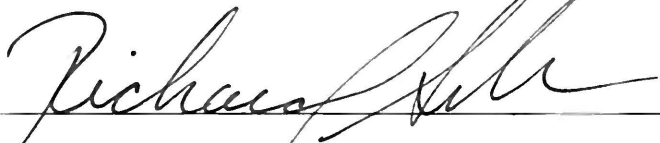
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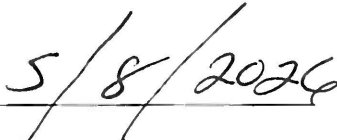
Signature Director, Associate in Science Programs



Date



Signature Vice President, Academic Affairs



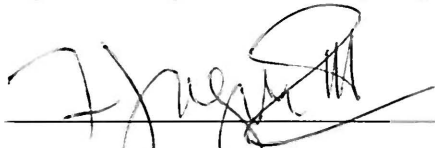
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Signature Dean, PSAV and Workforce Training

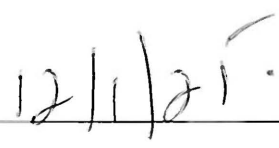
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Signature Department Chair, Engineering Technology

Date



Signature Department Chair, Culinary Management



Date

Signature Dean

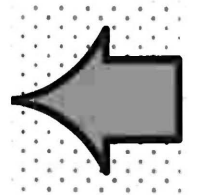
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Signature Director, Associate in Science Programs

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Signature Vice President, Academic Affairs

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