

ARTICULATION AGREEMENT  
 SUNCOAST TECH PREP CONSORTIUM  
 and  
 The ART INSTITUTE OF TAMPA

The purpose of this document defines terms through which students can make a smooth transition from secondary education into post secondary education. This document describes advantages that students will have at The Art Institutes as a result of their successful participation in the National Restaurant Association Educational Foundation's Pro Start program at the secondary level.

SECONDARY PROGRAM TITLE(S)/NUMBER(S):	Commercial Foods (8763000) Food Production and Services (8515000)
POST-SECONDARY ADULT VOCATIONAL PROGRAM TITLE(S)/NUMBER(S):	Commercial Foods and Culinary Arts (1200403) Food Management, Production, and Services (V200401)
AiTA ASSOCIATE OF ARTS DEGREE PROGRAM	Culinary Arts

**National Restaurant Assoc. Ed. Foundation**

**The Art Institute of Tampa**

**Program**

**Courses/Name/Credits**

8515200  
Food Production & Services 1

CUL114      2 credits  
Dimensions of Culinary  
Education

Food Production & Services 2

ELCUL200      3 credits  
Elective

8763000  
Commercial Foods 1

CUL114      2 credits  
Dimensions of Culinary  
Education

Commercial Foods 2  
Commercial Foods 3  
Commercial Foods 4  
Commercial Foods 5  
Commercial Foods 6

ELCUL200      3 credits  
Elective

CUL112      3 credits  
Sanitation and Safety

1200403  
Commercial Foods &  
Culinary Arts 1,2,3

CUL114      2 credits  
Dimensions of Culinary  
Education

Commercial Foods & Culinary Arts 4,5,6	ELCUL200 Elective	3 credits
	CUL112 Sanitation and Safety	3 credits
V200403 Food Management, Production & Services	CUL114 Dimensions of Culinary	2 credits
	ELCUL200 Elective	3 credit

#### CONDITIONS OF AGREEMENT:

This document defines the conditions of the articulation agreement between The Florida Restaurant Association Educational Foundation's ProStart® School-to-Career Programs and member schools from the SUNCOAST TECH PREP CONSORTIUM and The Art Institute of Tampa. Students who qualify under the conditions of this agreement receive up to the amount of the credits detailed above.

Students who have successfully completed any of the curriculum formats Food Production and Services (8515200), Commercial Foods (8763000), Commercial Foods and Culinary Arts (1200403), and Food Management, Production, and Services (V200403), will be eligible to receive transfer of credit. Students who have successfully completed Sanitation and Safety will be eligible to receive transfer of credits. The total possible number of transfer of credits for advance standing is twelve (12). The Art Institute of Tampa shall reserve the right to request proof of completion of the competency outcomes to ensure the future success of the student.

#### TERMS OF AGREEMENT:

This agreement shall be reviewed in two years and shall be effective immediately upon signing by both parties and until either party. Both the Art Institute of Tampa and NRAEF reserve the right to withdraw from the agreement by submitting written notice of intent at least six (6) months before the start of the academic year. If any curriculum changes occur at The Art Institute or in NRAEF's Pro Start program, these changes will be communicated to SUNCOAST TECH PREP CONSORTIUM to allow for appropriate modifications to the agreement.

To receive the advantages of this agreement:

- Students are expected to complete the Admissions Application form, must submit an official high school transcript, and meet all admissions requirements of The Art Institute of Tampa. Upon acceptance, the student will be eligible for consideration of the articulation agreement.
- Students must forward a letter of recommendation from their instructor to the Chef Director of the Culinary Arts program at The Art Institute of Tampa.
- Students must earn a "B" average in the area of specialization to earn transfer credits.

- Students must earn 80% on the NRAEF’s Pro Start final exam and submit proof of grade and copy of their Pro Start certificate.
- Students must earn a minimum grade of “B” in the evaluated Pro Start program to earn transfer credits.
- Students submitting a sanitation certification approved by the Conference for Food Protection will be exempt from the CUL103 – Introduction to Culinary Skills course.

This agreement shall become effective immediately with the graduating classes of 2008–2010. Students should discuss their choice of campus with an Admissions Representative.

This agreement will expire in August 2010.

President, The Art Institute of Tampa \_\_\_\_\_  
Glenn Johannesen \_\_\_\_\_ Date

DoAA, The Art Institute of Tampa \_\_\_\_\_  
Edwin Delgado, Ed.S \_\_\_\_\_ Date

The School Board of Manatee County \_\_\_\_\_  
Superintendent \_\_\_\_\_ Date

\_\_\_\_\_  
Chair, School Board \_\_\_\_\_ Date

The School Board of Sarasota County \_\_\_\_\_  
Superintendent \_\_\_\_\_ Date

\_\_\_\_\_  
Chair, School Board \_\_\_\_\_ Date