



Articulation Agreements: By Program

- Students must graduate from high school
- Students must always meet all college entrance requirements and any additional criteria
- Advance credits are based on (in most cases) completion of the two-year Barry Tech Program

This update highlights the requirements in existing agreements.

ALL ARTICULATION AGREEMENTS MUST BE VERIFIED FOR ACCURACY AND ARE AT DISCRETION OF COLLEGE--SUBJECT TO CHANGE

Program

Culinary Arts

College

Alfred State College (SUNY)

State

NY

Most Recent Signature

2006 February

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 Must pass Managerial ServSafe NRA Certification Exam with minimum grade of 80%, therefore having a valid certification card and certificate
 GPA - minimum 80%
 Must provide necessary documentation

At COLLEGE:
 FS 1084 - Sanitation & Food Safety = 4 credits

Total College Credits

Maximum: 4 credits

College

Art Institute of NYC

State

NY

Most Recent Signature

2005 - January

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum "B"
 Enter program without remediation
 Certificate of Completion

At COLLEGE:
 RS190 - Sanitation & Safety = 3 credits
 CU100 - Basic Skills & Cooking Fundamentals = 3 credits
 PA100 - Baking & Pastry = 3 credits
 GE151 - Computer Applications = 3 credits

Total College Credits

Maximum: 12 credits

Program

Culinary Arts

College

Art Institute of Philadelphia

State

PA

Most Recent Signature

2002 - August

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
GPA - minimum "B"
Must sign " Student Intent Form"

At COLLEGE:
CU10110 - Application & Use of Culinary Equipment = 3 credits
CU10130 - Intro to the Food Service Industry = 3 credits
CU10141- Culinary Science, Sanitation, Safety & Supervisory Skills = 3 credits

Total College Credits

Maximum: 9 credits

College

Art Institute of Pittsburgh

State

PA

Most Recent Signature

2003 - December

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
GPA - minimum "B"
Must sign "Student Intent Form"
No remediation

At COLLEGE:
CUL 101, Intro to Culinary Skills = 3 credits

Total College Credits

Maximum: 3 credits

Program

Culinary Arts

College	Baltimore International College
State	MD
Most Recent Signature	2006-September

Terms of Articulation Agreement (abbreviated)

AT NASSAU BOCES:
 Must have a B average, complete 2 years of Culinary Arts and receive a high school diploma
 Written recommendation from head of Culinary program

AT COLLEGE:
 Must meet all admission requirements and deadlines
 Must maintain 2.0 or higher GPA
 Will receive transfer credits after completing 12 or more credits

CA 100, Intro to Culinary Arts= 5 credits
 FPM 110, Food Protection Management/Certification= 2 credits
 BP 150, Fundamentals of Baking= 5 credits

Total College Credits

Maximum: 12 Credits

College	Connecticut Culinary Institute
State	CT
Most Recent Signature	2005 - May

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum 2.5
 High School GPA - minimum 2.0
 Attendance - minimum 85%
 Student must hold a current ServSafe Certificate
 Must pass pre-entry exam

At COLLEGE: (15 credits - Based on completing 2 year program at Barry Tech)
 ACAP100 - Sanitation, Safety and Knife Skills = 1.5 credits
 ACAP110 - Cooking Theory & Measurement = 3 credits
 ADAP111 - Cooking Techniques = 1.7 credits
 ACAP120 - Nutrition for Chefs = 2.0 credits
 ACAP121 - Baking = 3 credits
 ACAP130 - Product ID, Purchasing & Cost Control = 1.3 credits
 ACAP131 - Cuisines of the Mediterranean = 3 credits

Total College Credits

Maximum for completing 2 year at Barry Tech: 15 credits
 Maximum for completing 1 year at Barry Tech: 7.5 credits

Program

Culinary Arts

College

Culinary Institute of America (CIA)

State

NY

Most Recent Signature

2003 - August

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum 85%
 Written recommendation from Barry Tech Instructor

At COLLEGE: Must take comprehensive exam
 Culinary Math = 1.5 credits
 Nutrition = 1.5 credits
 Food Safety = 1.5 credits ("ServSafe" Certificate)

Total College Credits

Maximum: 4.5 credits

College

Fulton - Montgomery Community College

State

NY

Most Recent Signature

2005 - May

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum "B" (85%)
 Must submit written recommendation on college Application/Verification Form

At COLLEGE:
 Must take 12 credit hours or complete one semester at college with minimum grade of "C" in all courses before credit is awarded.

FS 101 - Intro to Restaurant Management = 3 credits
 FS 111 - Intro to Food Services - Sanitation = 3 credits
 FS 122 - Basic Culinary Skills = 3 credits

Total College Credits

Maximum: 9 credits

Program

Culinary Arts

College

International College of Hospitality Management Cesar Ritz

State

CT

Most Recent Signature

2004 - March

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

GPA - minimum 80%

High School GPA - minimum 80%

Attendance - 85% attendance at Barry Tech

Must pass exams for entrance into Associate Degree program

At COLLEGE:

FPR110 - Principles of Modern Culinary Arts = 2 credits

FPR111 - Culinary Arts Practical Kitchen Applications = 3 credits

FPR112 - Culinary Management = 2 credits

FPR113 - Food Services Sanitation = 1 credit

Total College Credits

Maximum: 8 credits

Program

Culinary Arts

College

Johnson & Wales

State

RI

Most Recent Signature

2004 - November

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

GPA – minimum “B”

High School GPA - minimum "C"

Must apply to college

Written recommendation from Barry Tech Instructor

At COLLEGE:

Culinary Arts Associate Degree:

CUL1345 - Intro to Baking & Pastry = 3 credits

CUL1355 - New World Cuisine = 3 credits

CUL1385 - Fundamentals of Food Service Production = 3 credits

FSM1060- Sanitation Management (Students MUST submit proof of National Restaurant Association, National Registry of Food Safety Professionals OR Thomsen Prometric with application)

Hotel Management A.S.

FSM1070- Foods I= 4.5 credits

Restaurant Management A.S.

FSM1070- Foods I= 4.5 credits

FSM2060-Food Preparation Management= 9.0 credits

Food & Beverage Management A.S.

CUL1345- Introduction to Baking & Pastry= 3 credits

CUL1355- New World Cuisine= 3 credits

FSM1070- Foods I= 4.5 credits

Total College Credits

Culinary Arts Associate Degree:

Maximum: 9 credits

Hotel Management Associate Degree:

Maximum: 4.5 credits

Restaurant Management Associate Degree:

Maximum: 13.5 credits

Food & Beverage Management Associate Degree:

Maximum: 10.5 credits

Program

Culinary Arts

College

Monroe College

State

NY

Most Recent Signature

4/2/2007

Terms of Articulation Agreement (abbreviated)

at NASSAU BOCES:
 Certificate of Completion for 2 year Culinary program and high school diploma
 85% or higher at Barry Tech and 80% or higher overall high school
 Letter of recommendation from Instructor
 Pass Serve Safe Exam

at MONROE COLLEGE:
 Take placement exams for Math and English
 Meet all admissions requirements for A.A.S Culinary Arts and be interviewed by Dean of Culinary

HP 150, Culinary Arts I= 3 credits*

* Dean may award more credits for Serve Safe and other courses

Total College Credits

3 credits, possibility of more with a Deans evaluation

College

Nassau Community College

State

NY

Most Recent Signature

2006

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 Must complete 2 year course and present a Certificate of Completion to college
 GPA - minimum 80% average
 Attendance - minimum 80% at Barry Tech
 Must be approved by student's instructor and counselor
 High School GPA - a minimum academic average of 75%

At COLLEGE:
 Hotel 174 Fundamentals of Food Production = 3 credits
 Hotel 176 Special Functions = 3 credits

Total College Credits

Maximum: 6 credits

Program

Culinary Arts

College

New England Culinary Institute

State

VT

Most Recent Signature

2006 - April

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

GPA - minimum 3.0 GPA

Submit written teacher recommendation

GPA - minimum of 2.0 on overall transcript

At COLLEGE:

UP TO a \$2,000 scholarship awarded to qualified students. Each case is individually assessed

Total College Credits

Maximum: \$2,000 scholarship awarded on a case by case basis

College

New York Institute of Technology (NYIT)

State

NY

Most Recent Signature

2001

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

Must pass an NYIT comprehensive exam

At COLLEGE:

CULY 100 – Food Science = 3 credits

CULY 110 – Baking I = 3 credits

Total College Credits

Maximum: 6 credits

Program

Culinary Arts

College

Pennsylvania College of Technology

State

PA

Most Recent Signature

2004 - March

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

Must apply to college before applying for advanced credits

At COLLEGE:

Competency forms will be generated by college. See Barry Tech Assistant Principal or Guidance Counselor for more information.

Total College Credits

Credits awarded based on evaluation of competencies

College

Scottsdale Culinary Institute

State

AZ

Most Recent Signature

2004 - November

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

Must matriculate within 1 year of graduation

At COLLEGE:

Must complete 12 credits of program before credits are awarded

CA100 – ServSafe Certificate – Part of CA100

CA100 – Intro to Culinary Arts = 3 credits

Must pass practical for:

CA101 – Basics I (Vegetable & Starch Cookery) = 3.5 credits

CA102 – Basics II (Meat, Seafood & Protein Cookery) = 3.5 credits

CA103 – Saucier = 3 credits

Total College Credits

Maximum: 13 credits

Some credits are based on taking practical examinations

Program

Culinary Arts

College

Suffolk County Community College

State

NY

Most Recent Signature

4/30/2007

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

"B" Average upon graduation from Barry Tech
 Minimum 75 average @ high school
 2 year Certificate of Completion
 Pass Serve Safe Exam

At SUFFOLK COMMUNITY:

Meet all admissions requirements for A.A.S Culinary Degree

FOR 2 YEARS AT BARRY TECH
 CU14, Culinary Arts I = 4 credits
 CU17, Baking and Pastry Arts I= 4 credits
 CU11, Sanitation= 3 credits*

FOR 1 YEAR AT BARRY TECH
 Cuii, Sanitation= 3 credits*

*Must pass Serve Safe Exam

Total College Credits

11 credits for a 2 year Barry Tech pgm

3 credits for a 1 year Barry Tech pgm

College

Sullivan County Community College

State

NY

Most Recent Signature

1997

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:

GPA - minimum "B"
 High School GPA - minimum "C"

At COLLEGE:

Before credit is awarded student must complete 12 college credits at Sullivan with a GPA minimum of 2.0
 CUL1104 - Introduction to Foods and Baking = 3 credits
 CUL1907 - Sanitation & Safety = 2 credits

Total College Credits

Maximum: 5 credits

Before credit is awarded student must complete 12 college credits at Sullivan with a GPA minimum of 2.0

Program

Culinary Arts

College

SUNY Cobleskill

State

NY

Most Recent Signature

2005 - August

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum 85%
 Written recommendation from Barry Tech Instructor

At COLLEGE:
 Guaranteed admission into Culinary Arts, Hospitality and Tourism majors
 CAHT 111 - Basic Food Preparation = 3 credits
 CAHT 103 - Food Service Sanitation = 2 credits (student must have Serv Safe Certificate)
 CAHT 140 - Hospitality Math = 3 credits (Student must earn a 75% on Math Challenge exam given first week of classes at college)

Total College Credits

Maximum: 8 credits

College

SUNY Delhi

State

NY

Most Recent Signature

2001

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum "B"
 Submit a "Teacher Recommendation for College Course Form"

Articulated credits apply to the Hospitality Management Programs as follows: Hotel & Resort Management and Restaurant & Foodservice Management Programs

Currently there is no Culinary Arts Articulation. However, students admitted to the Culinary Arts Program at SUNY Delhi may receive the courses described below as ELECTIVE credits

At COLLEGE: Credit awarded at the end of first semester. Student must have a minimum of a 2.0 GPA.
 HOSP 110 - Basic Food Preparation and Standards = 3 credits
 HOSP 115 - Basic Food Preparation and Standards Lab = 1 credit
 HOSP 135 - Applied Foodservice Sanitation = 1 credit
 CITA 110 - Micro Computer Applications I = 3 credits

Total College Credits

Maximum: 6 credits

Articulated credits apply to:
 Hotel & Resort Management and Restaurant & Foodservice Management Programs

May apply credits as electives in the Culinary Arts Program

Program

Culinary Arts

College

SUNY Morrisville

State

NY

Most Recent Signature

1999

Terms of Articulation Agreement (abbreviated)

At NASSAU BOCES:
 GPA - minimum "B"
 Submit signed "Teacher Certificate Form"

At COLLEGE:
 Must take competency test upon arrival at college. Credit awarded at end of first semester if student has a minimum of a 2.0 GPA.
 PSAD 101 – Quantity Food Preparation = 3 credits
 NUTR 108 – Nutrition = 3 credits
 OFFT 111 – Keyboarding 1A = 1 credit

Total College Credits

Maximum: 7 credits

College

University of New Haven

State

CT

Most Recent Signature

2006-September

Terms of Articulation Agreement (abbreviated)

AT NASSAU BOCES:
 Completion of 2 years of Culinary Arts (900 hours)
 Maintain a "C" or better

Effective until 2009-2010 academic year

AT COLLEGE:
 Meet all admission requirements and deadlines

HTM 210, Applied Techniques in Culinary Arts= 3 credits
 HTM 220, Pastry Making Techniques= 3 credits

Total College Credits

Maximum: 6 credits