ARTICULATION AGREEMENT: CREDIT FOR PRIOR LEARNING
BETWEEN LAGUARDIA COMMUNITY COLLEGE
AND NYC DEPT. OF EDUCATION, OFFICE OF POSTSECONDARY READINESS,
CAREER AND TECHNICAL EDUCATION

Rationale:
New York City Department of Education’s Career and Technical Education (CTE) schools and programs provide cutting edge training to unlock pathways to college and career success. Students participate in rigorous academic preparation linked to relevant work experiences in high-demand industries. Managing the largest CTE portfolio of any city in the world, the New York City Department of Education supports over 270 programs, training approximately 60,000 students per year. In collaboration with private sector partners and postsecondary educational institutions the CTE programs are aligned to eight different industry sectors working to ensure students graduate college and career ready.

The Office of Postsecondary Readiness (OPSR) manages a portfolio of twelve schools with CTE programs of study in the Culinary Arts. Students in CTE Culinary Arts programs graduate high school with certifications including the NYC Food Protection Certification, ServSafe Food Protection Manager Certification and Microsoft Office Specialist- Office 365. Students graduating from these programs will have an opportunity to further their education and training in the Nutrition and Culinary Management Program LaGuardia Community College.

Purpose:
LaGuardia Community College hereby establishes an articulation agreement for students who have completed a course of study in Culinary Arts from the portfolio of Career and Technical Education (CTE) Programs recognized by the Office of Postsecondary Readiness, New York City Department of Education.

The purpose of this agreement would be to strategically align respective program interests for a term of five years. In this term, LaGuardia Community College reserves the right to annual review of this agreement for modifications or additions.

Culinary Arts students who have graduated from a CTE Program, recognized by the Office of Postsecondary Readiness (OPSR) and who have been accepted into the college for direct admission into the Associate of Applied Science in Nutrition and Culinary Management (AAS) degree at LaGuardia Community College will have access to the following benefits:

1. Guaranteed Admission: Graduates from CTE culinary programs who met the criteria outlined in the following page have guaranteed admissions into the Nutrition and Culinary Management program on a space availability basis after meeting the posted admissions criteria.

2. Credit for Prior Learning: Graduates from CTE culinary programs who met the criteria outlined in the following pages may earn two prior learning credits towards the Associate of Applied Science in Nutrition and Culinary Management degree.
To earn credit for prior learning towards an AAS in Nutrition and Culinary Management at LaGuardia Community College, the following stipulations apply to the graduates from CTE’s Culinary Arts high schools:

A. CTE Culinary Arts high school students must demonstrate successful completion of NYC Food Protection certification (administered by the New York City Department of Health and Mental Hygiene) and/or ServSafe© certification. LaGuardia Community College agrees that the NYC Food Protection certification and/or ServSafe© certification is comparable to the LaGuardia Community College’s Course: SCD 251 Principles of Sanitation.

B. Participants can only apply the CPL credit towards the AAS in Nutrition and Culinary Management at LaGuardia Community College. If they switch degrees, it will be applied as two general elective credits.

C. Once enrolled in the AAS in Nutrition and Culinary Management at LaGuardia Community College, exemption credits will be applied to the course transcripts of eligible CTE Culinary Arts graduates as follows: up to two credits in an equated or elective course(s).

D. Credit for Prior Learning will be valid and applicable as long as SCD 251 Principles of Sanitation is offered by LaGuardia Community College. If these courses are changed or eliminated, the Office of Postsecondary Readiness, CTE Deputy Executive Director and LaGuardia Community College faculty liaison/s will work to revise the curricula to meet any new requirements for earning exemption credit.

E. Graduates that complete the requirements outlined in this articulation agreement prior to any changes, will be grandfathered in and able to receive Credit for Prior Learning.

The Department of Nutrition and Culinary Management at LaGuardia Community College agrees to collaborate with the Office of Postsecondary Readiness, CTE Department when appropriate to:

- Review curriculum and credentialing.
- Provide guidance and information to prospective students on Technology/Technical education requirements and career expectations.
- Nominate faculty to participate on the CTE Culinary, and Hospitality & Tourism Commission, as a means of establishing regular connections to school and to provide feedback on curriculum and credentialing.

The CTE Department in the Office of Postsecondary Readiness of the NYC Department of Education agrees to collaborate with the Department of Nutrition and Culinary Management at LaGuardia Community College when appropriate to:

- Share any new culinary programs that have been added to the CTE portfolio in March/April of every year to then be included in this articulation agreement
- Ensure CTE programs receive adequate guidance and support towards program quality and New York State Education Department approval.
• Through school programs, provide career guidance and instruction throughout grades 9-12 to make informed career choices in areas related to Culinary Arts.
• Provide a platform such as the CTE Culinary, Hospitality & Tourism Commission to have industry and postsecondary partners review and affect curricula design choices.
• Through OPSR led capacity building supports, CTE programs will design, review, upgrade and implement curricula and program standards to more strongly align to postsecondary requirements. This will help students make a smoother transition from high school to college.

Upon approval of this agreement, all cooperating agencies can publicize in brochures and other recruitment/admissions materials. LaGuardia Community College reserves the right to make final determination on prior learning credit and efforts will be made to accommodate all qualified students on a space availability basis.

This agreement shall be in effect upon signing by both parties and revised by mutual agreement of both parties. Curriculum, equipment or facilities may be reviewed at any time per request by either party.

The term of this agreement shall commence as of March 17th, 2021 and shall remain in effect until June 30, 2027. Significant changes in curricula will be taken into account upon yearly review.

Agreement accepted for LaGuardia Community College by:

Dr. Paul Arcario,
Provost and Sr. Vice President of Academic Affairs

Philip Gimber,
Chairperson, Health Sciences Department

Nicolle Fernandes, PhD, RDN
Associate Professor, Health Sciences Department
Agreement accepted for New York City Department of Education by:

Harini Venkatesh 11/22/21

Harini Venkatesh
deputy executive director, career and technical education
Office of Postsecondary Readiness, NYC Department of Education

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<tr>
<th>DBN</th>
<th>Name of School</th>
<th>Name of Program</th>
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<tr>
<td>17K408</td>
<td>Academy of Hospitality and Tourism</td>
<td>Culinary Arts</td>
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<td>August Martin High School</td>
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<td>Bronxdale High School</td>
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<td>02M288</td>
<td>Food and Finance High School</td>
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<td>George Westinghouse Career and Technical</td>
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<td>Education High School</td>
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<td>John Dewey High School</td>
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<td>School for Tourism and Hospitality</td>
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<td>15K497</td>
<td>The Boerum Hill School for International</td>
<td>Culinary Arts</td>
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<td>Studies</td>
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If additional culinary arts programs are included in this agreement after it is signed, this chart will not be updated. Signed signature pages will serve as evidence that those programs are part of this agreement.

Signature Page

School Name: ____________________________________________

CTE Program Name: _______________________________________

Principal Name: __________________________________________

Principal Signature: _______________________________________

Date: ____________________________________________________