

FSAD 102, FSAD 200, FSAD 201  
Articulation Agreement Between  
SUNY Morrisville  
And  
Monroe 2-Orleans BOCES

## General Student Agreement

The following agreement has been developed to meet the needs of students who are pursuing educational programs in the secondary schools listed below and are continuing their education at SUNY Morrisville.

The purpose of this Articulation Agreement is to provide a continuing articulation program that builds on past learning experiences and eliminates the unnecessary duplication of instruction. Specific articulation provisions are listed with each course.

## Specific Articulation Provisions

Students who successfully complete the ProStart Program as part of the Culinary Arts curriculum at Monroe 2-Orleans BOCES will be eligible to earn SUNY Morrisville credit for the following courses:

Course Number	Course Description	Number of Credits
FSAD 102**	Certification of Applied Food Service	1
FSAD 200	Internship in Customer Service	3
FSAD 201**	Summer Cooperative Employment	2

*\*\*FSAD 102: Student must possess a valid ServSafe Food Manager certificate or must take and pass the ServSafe Food Manager Test under the guidance of the Certification of Applied Food Service instructor no later than the end of the 4<sup>th</sup> quarter.*

*\*\*FSAD 201: 320 hours of work experience to be applied toward FSAD 201 - the student must register, attend, and complete required coursework.*

In order to receive credit at SUNY Morrisville for FSAD 102, FSAD 200 and FSAD 201 the responsible instructor (or designee) from Monroe 2-Orleans BOCES agrees to:

1. Provide a letter of recommendation verifying the student's proficiency
2. Submit the student's CTE Program Student Record
3. Provide SUNY Morrisville with a copy of their curriculum outline for the Culinary Arts program upon initial agreement and renewal agreements
4. To notify SUNY Morrisville in writing of any changes to the Culinary Arts curriculum

SUNY Morrisville will grant credit whenever the student officially matriculates into one of the following degree programs:

1. Culinary Arts Management, A.A.S.

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and meets the following criteria:

1. The student must have successfully completed the ProStart Program with a minimum overall grade point average of 80%
2. The student must have achieved a minimum average of 75% or higher on the ProStart Final Exam
3. The student must have the recommendation of his/her ProStart instructor.

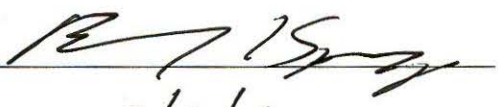
Upon acceptance to SUNY Morrisville, the student should contact his or her high school counseling department to facilitate the granting of credit. Credit will be granted upon full-time matriculation at SUNY Morrisville, usually within 3 weeks after the start of a student's first semester.

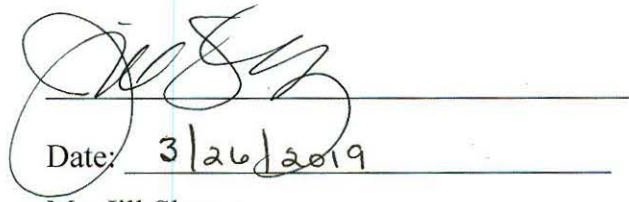
This agreement will be reviewed and renewed every five (5) years. This agreement will be in effect upon signing by both parties and may be revised upon mutual agreement of both parties.

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SUNY Morrisville

Monroe 2-Orleans BOCES



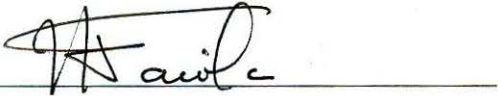


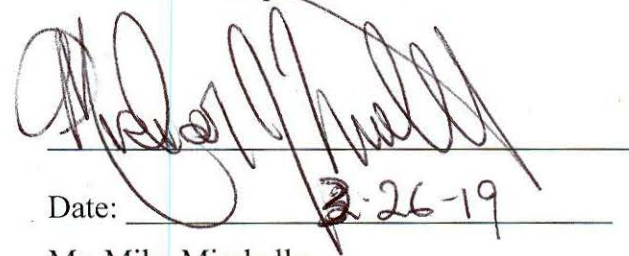
Date: 3/6/19

Date: 3/26/2019

Dr. Barry Spriggs  
Provost

Ms. Jill Slavny  
Executive Principal





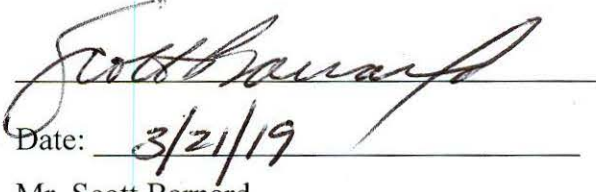
Date: 2-27-19

Date: 2-26-19

Dr. Norman Faiola  
Dean, School of Business & Hospitality

Mr. Mike Mirabella  
Instructor, Culinary Arts





Date: 2-26-19

Date: 3/21/19

Mr. Kerry Beadle  
Associate Professor  
Chair, Hospitality Department

Mr. Scott Barnard  
Instructor, Culinary Arts