



FSAD 102, FSAD 200, FSAD 201
Articulation Agreement Between
SUNY Morrisville
And
Greater Southern Tier 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 Greater Southern Tier 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 4th 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 Greater Southern Tier BOCES agrees to:

1. Provide a letter of recommendation verifying the student's proficiency
2. Submit the student's CTE Program Student Record and Certificate of Completion
3. Provide SUNY Morrisville with a copy of the 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.



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 or BOCES 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.

MORRISVILLE
— EST. 1908 —
**STATE UNIVERSITY
OF NEW YORK**


SUNY Morrisville

Greater Southern Tier BOCES



Date: 2/12/2020

Dr. Barry Spriggs
Provost




Date: 6/3/20/20

Dr. James Frame
District Superintendent



Date: 1/31/2020

Dr. Stevie Watson
Dean, School of Agriculture, Business & Technology



Date: 6/3/2020

Mr. Matthew Talada
Director, Career & Technical Education



Date: 2-11-2020

Mr. Kerry Beadle
Associate Professor, Division of Hospitality & Business,
School of Agriculture, Business & Technology