Culinary Institute LeNôtre A Legendary Name For your Culinary Arts College

7070 Allensby • Houston, TX 77022-4322 713-692-0077 • 1-888-LENOTRE Fax: 713-692-7399 • Email: admissions@culinaryinstitute.edu Website • <u>www.culinaryinstitute.edu</u>

High School Articulation Agreement B

This agreement is entered into by Culinary Institute LeNôtre (CIL) and <u>All High Schools</u> in the <u>Lamar</u> <u>Consolidated</u> school district for all school years, unless otherwise revised.

A. Award of Transfer Credit for approved courses

CIL agrees to award a transfer credit to any student enrolled in the CIL for courses in the following approved course list if minimum requirements outlined in this Agreement and the CIL course outcome profiles are met, and the courses are listed in the CIL's catalog and are part of a relevant Diploma or AAS degree plan selected by the student.

CIL agrees not to impose additional institutional requirements, other than requirements applicable to all students for application and admission, for award of a tuition scholarship for courses in the enclosed list, nor deny the award of a tuition scholarship based on additional institutional requirements.

- B. High School Student Eligibility for Transfer Credit
 - 1. Students enrolled in public or private high schools are eligible to enroll in and receive a transfer credit for the approved courses in the programs at CIL.
 - 2. Documenting Successful Course Completion
 - a) Course Grades—To be eligible for the award of the transfer credit for courses listed in this Agreement, a student must meet the following minimum course grade requirements while enrolled in the high school course:
 - i. A student must successfully complete with a minimum grade of 80 percent or 'B' grade, all courses designated as prerequisites or co-requisites for articulated courses.
 - ii. A student must successfully complete the articulated high school course, meet minimum content outcome requirements for the course as outlined, and receive a minimum grade of 80 percent or 'B' grade.
 - b) Documents, such as course outcome profiles, end-of-course exams, or external certification, that verify that a student has met minimum course competencies for articulated courses should be maintained by the independent school district as part of a student's record.

C. High School Faculty Qualifications

In order for high school faculty to teach courses designed for articulation with the CIL, they should meet qualifications for faculty in associate degree programs outlined in the ACCSC Standards of Accreditation Section III—Faculty below:

"Faculty teaching technical and occupationally related courses in an academic associate or baccalaureate degree program must have a minimum of four years of related practical work experience in the subject area(s) taught and possess a related degree at least at the same level of the course the faculty member is teaching. In exceptional cases, outstanding professional experience and contributions to the occupational field of study may be substituted for a formal degree. In such instances, the faculty member must possess a minimum of eight years of related practical work experience and the school must justify and document on an individual basis the outstanding professional experience and contributions to the occupational field."

D. Posting Transfer Credit to CIL Transcripts

- 1. General Requirements:
 - A written request using a CIL Application Agreement Form is presented by the high school students to the CIL. CIL will provide a financial package estimate to include the Transfer Credit Amount;
 - The student completed the course, or final course in an approved course sequence, with junior (grade 11) or senior (grade 12) standing with a minimum grade of 80 percent or 'B' grade; and high school transcript is presented;
 - The student enrolls in the CIL college after successful completion of high school;
 - The college-equivalent course or courses should apply to the student's intended program.
- 2. High School courses completed prior to 15 months before entrance to CIL will be approved on a case-by-case basis.
- 3. Articulated and transfer credit for courses taken at other institutions will be included on a student's transcript as "credit only" and will not be counted toward the student's cumulative grade point average.
- 4. The number of approved course credits that can be earned by a student is only limited by the approved course list established between CIL and the student's high school.

E. Renewal of Transfer Credit Agreement

Renewal of this agreement is automatic. One year notice is required in the event that one or both parties decide to cancel the agreement.

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High School Articulation Transfer Credit Agreement

To be completed for each course to be considered for Transfer Credit with CIL.

 School
 All High Schools
 District
 Lamar Consolidated ISD

 Contact Name/Title
 Joel Garrett/CTE Director
 Telephone 832-223-0128
 Email jgarrett@lcisd.org

 School Address
 3911 Ave I
 Rosenberg, TX 77471
 Email garrett@lcisd.org

High School Course: 13022700	CIL Course Equivalent AAS Degree and/or Diploma	
Course	Course Number: <u>BakLab 102-1</u>	
Number: <u>13022650</u> Course Title: <u>Advanced Culinary Arts (2 hrs)</u> Course Description: <u>Develop nutritious menus, test recipes,</u> <u>practice cost control and customer service. Prepare Global</u> <u>Cuisine, protein, fish & shellfish and produce. Learn baking</u> and pastry principles while preparing: yeast & quick breads/ <u>pastry crust dough & cookies; cakes, frosting, filling & icings;</u> <u>custards, creams & mousse; and chocolate, sugars,</u> <u>confections & sauces. Certification in ServSafe is expected of</u> <u>all students.</u> High School Official Name: <u>Joel Garrett</u>	Course Title: Entry-Level Baking and Pastry Fundamentals Course Description: The fundamentals of baking and pastry production are introduced. Students will learn how to use the baker's tools and be able to describe the properties of the bakeshop ingredients, the baking process, and steps in yeast and dough preparation. Upon completion of this subject students will be able to prepare cakes, Danish, tarts, quiches, basic chocolate candies, ice cream, sorbet, etc. Award: Culinary Institute LeNôtre (CIL) will award the student the financial value of 5 credit hours of kitchen lab (value as of March 2014 - \$333 per credit hour) towards the tuition of any of its diploma or Associate of Applied Science degrees for successful completion of courses Culinary Arts Part I. The award is not to be applied to general fees like lab fees etc.and supplies. The student will still be responsible for the general fees and supplies and for the balance of the tuition.	
(Signer Below)		
Pledge that the High School Faculties teaching 13022700meet qualification stated In Article C of the present High School Articulation Agreement page 2.	The high school student will still be required to take all the kitchen labs of any program they are entering into at CIL.	
	Additionally, the student could be eligible to apply, whilein high school, for the following two (2) scholarships(amounts subject to change).Culinary Competition Scholarship \$2,000High School Merit Award\$1,000	

District Official Signature

The above-named district agrees to the provisions of this agreement, for the courses included above and asks CIL to approve the above course for transfer credit per the terms outlined in the Agreement.

District Official	Name	Title	Signature	Date
Approval				
The course listed abo	ove is approved fo	r transfer credit be	ween Culinary Institute LeNôtre	e and Lamar CISD.
Signature / CIL School Director of Academic Affairs				Date
Signature / CIL Schoo	l Director			Date