



West Shore Career-Technical Education District is dedicated to offering students the opportunity to earn college credit through West Shore Career-Technical College Link. Earning college credit requires acceptable performance in the CTE program. Individual colleges maintain their own criteria. Agreements are subject to change. College credit will not be granted if a specific criterion is not met. In general, most colleges require a 2.0/2.5 cumulative grade point average (CGPA) and a 2.75/3.0 GPA for duration of the Career-Technical program. A student interested in earning college credit through their CTE program should complete all necessary paperwork and meet deadlines. Below are the different options to college credit opportunities for West Shore Career-Technical students.

Culinary Arts

1. Ohio College Tech Prep:

West Shore is a member of the Northeast Regional Center College Tech Prep Partnership.

Tech Prep Option #1: Cuyahoga Community College:

Students interested in earning college credit from Cuyahoga Community College need to complete the Tri-C application and the Articulation Agreement form available through your CTE teacher or in the West Shore Career-Tech Office by graduation. <http://www.tri-c.edu/techprep>

Your Guide to Earning Tech Prep College Credit from Cuyahoga Community College

STEP 1: Complete a Tri-C application online.

STEP 2: Receive a Tri-C "S" number via email. **DO NOT LOSE YOUR "S" NUMBER- You will need it!**

STEP 3: Inform your CTE teacher that you received your "S" number.

STEP 4: Maintain at least a 2.75 CGPA in your Tech Prep program.

STEP 5: Maintain at least a 2.0 CGPA overall in high school.

STEP 6: Complete the Articulation Agreement in the spring of the senior year.

Tech Prep College credits available from Cuyahoga Community College:

HOSP 1040	Customer Service	2 credit hours
HOSP xxxx	HOSP Elective Course	3 credit hours

2. CT²:

CT² is a statewide college credit agreement system. The West Shore Culinary Arts program meets the high standards necessary to allow students to earn college credit within the CT² system. The Culinary Arts CT² credits are earned based on student performance on the Ohio Department of Education End of Course Exam (Webxam).

Your Guide to Earning CT² College Credit

STEP 1: Apply to the college of your choice.

STEP 2: Pass the ServSafe Manager Certification*

*Certifications must be attached to CT2 verification form to be award the college credit

STEP 3:

- **Pass the Introduction to Hospitality and Tourism course with a “C” and pass the End of Course Exam for 330000 (Webxam)**
- **Pass the Basic Food Production course with a “C” and pass the End of Course Exam for 330100 (Webxam)**
- **Pass the Food Principles and Purchasing course with a “C” and pass the End of Course Exam for 330120 (Webxam)**

STEP 3: Complete the CT² Verification of Course/Program and submit it to the West Shore Office before graduation.

CT² College Credits available:

CTCF001	Sanitation and Safety*	2 credit hours
CTCF002	Introduction to Hospitality and Tourism	2 credit hours
CTCF005	Basic Food Production	4 credit hours
CTCF009	Food Principles and Purchasing	3 credit hours

NOTE: The Higher Education institution will review the credits and decide which will be accepted based on the chosen major. Some credits may not apply to the major’s course of study.

3. College credits offered if the student earns the American Restaurant Association ProStart Certificate of Achievement (COA) Passing both the ProStart level 1 & 2 tests and work 250 hours.

Cuyahoga Community College (10)

Hocking College/Baking (16)

- CULA 1109 Safety and Sanitation (3 credits) CULA 1116 Planning, Purchasing & Table Service (6 credits) CULA 1115 Baking Development: Breads & Pastries (4 credits) CULA 1132 Baking Production Lab (3 credits)

Hocking College/ Hotel and Restaurant Management (7)

- HOTR 1110 Managing the HACCP Process (2 credits) HOTR 1223 Hospitality Practical Experience I (3 credits) HOTR 1235 Food and Beverage Service/Alcohol with Care (2 credits)

Hocking College/ Culinary Arts (16)

- CULA 1201 Culinary Arts Lab I (3 credits) CULA 1113 Fundamentals of Cuisine (4 credits) CULA 1109 Safety and Sanitation (3 credits) CULA 1116 Planning, Purchasing & Table Service (6 credits)

Midwest Culinary Institute at Cincinnati State Technical & Community College (12)

- Food Service Sanitation HRM 3631 – 2 credit hours –Must provide certificate of completion. Survey of Hospitality Careers HRM 3630 – 2 credit hours – received upon successful completion of 15 credit hours. MAT 1108- Math for Food Service – 2 credit hours – received upon successful completion of 15 credit hours. BT 9200 – Professional Practices – 1 credit hour – received upon review of professional portfolio. OT 1850 – Computer Elective – 3-4 credit hours – received upon successful completion of 15 credit hours.

Ohio State (4) Pending

Owens Community College (8)

- FNH 101 – Introduction to Hospitality and Culinary Arts (3 credits) FNH 135 – ServSafe (2 credits; must provide valid ServSafe Manager Certificate) FNH 112 – Fundamentals of Food Production (3 credits; must provide ProStart certification: college reserves the right to have student complete bench test of skills)

Sullivan University-Pending

Many out of state colleges see:

<https://chooseresaurants.org/Programs-and-Scholarships/Scholarship/Scholarship-Programs>

*Certification must be attached to verification form to be award the college credit

4. Hocking College

West Shore has established an articulation agreement with Hocking College.

College Credits Available:

330000	Safety and Sanitation*	1 credit hour
330100	Fundamentals of Food Production	3 credit hours
330110	Dining room Service and Operations	3 credit hours
330120	Restaurant Management	2 credit hours

NOTE: Hocking College will review the credits and decide which will be accepted based on the chosen major. Some credits may not apply to the major’s course of study.