

**ARTICULATION AGREEMENT  
HILLSBOROUGH COUNTY PROGRAMS OF STUDY PARTNERSHIP**

*Commercial Foods and Culinary Arts Program (HTC)*  
And  
*Associate in Science in  
Hospitality and Tourism Management Program (HCC)*

In a continuing effort to serve the needs of students in Career Certificate Programs, **Hillsborough Community College** enters into this agreement with **The School Board of Hillsborough County, Florida**, to award college credit toward an **Associate in Science** degree in *Hospitality and Tourism Management (AS.HFT.RESH)* to completers of Hillsborough Technical Colleges' *Commercial Foods and Culinary Arts Program (N100500)* as delineated below:

PSAV Career Certificate Program <i>Hillsborough Technical Colleges</i> School District of Hillsborough County, Florida			Postsecondary Institution: <i>Hillsborough Community College</i>		
Program/Courses	Clock Hours	PSAV Course Numbers	Course Code	Course Name	Awarded Credits
Food Preparation	300	HMV0100	<b>HFT1000</b>	Intro to Hospitality Management	3
Cook-Restaurant	300	HMV0170			
Chef/Head Cook	300	HMV0171			
Food Service Management	300	HMV0126			
<b>Total Clock Hours</b>	<b>1200</b>			<b>Total credits</b>	<b>3</b>

This agreement makes it possible to award **3** articulated credits to a student who has completed the stated Hillsborough Technical Colleges' Career Certificate Program if the student meets the following criteria:

- Enroll in the *Hospitality and Tourism Management* Program seeking the Hospitality and Tourism Management Degree;
- Request articulation within three years of PSAV completion date;
- Furnish official copy of PSAV transcript indicating *Commercial Foods and Culinary Arts* program completion;
- Satisfactorily complete the PSAV program with a B or better in the program courses;

AND

Hillsborough Technical Colleges has complied with the following provisions:

- Hillsborough Technical Colleges agrees to provide to the Hospitality and Tourism Management Program Manager copies of the course syllabi and a copy of the Program Guide for each of the Articulated Courses upon updates in course curriculum:

HMV0100, Food Preparation  
HMV0170, Cook-Restaurant  
HMV0171, Chef/Head Cook  
HMV0126, Food Service Management

**HILLSBOROUGH COUNTY PUBLIC SCHOOLS  
CAREER, TECHNICAL and ADULT EDUCATION**

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- Hillsborough Technical Colleges agree to meet the teaching objectives for each of the credited courses that Hillsborough Community College does for:

HFT1000, Introduction to Hospitality Management

- Hillsborough Technical Colleges agree to use the following textbooks for the Articulated Courses and not to change textbooks without the prior written permission of the Hospitality and Tourism Management Program Manager:

Professional Cooking, 8<sup>th</sup> ed., 9781118636725

The articulating agency will annually review the contents of the curriculum and the qualifications of teachers employed by Hillsborough County Public Schools. The purpose of the review is to verify that competencies are being taught and are equivalent to the postsecondary institution's course(s) which has been designated as equivalent and for which college credit is being offered.


This articulation agreement for the 3 credit(s) toward the *Hillsborough Community College Hospitality and Tourism Management Degree* is effective upon final signature of both institutions' representatives, and will be reviewed five years from this date. This agreement may be terminated by either party upon 60 days written notice.

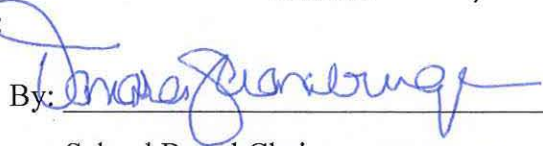
Signatures below indicate endorsement and attestation of this agreement.

**Hillsborough Community College**

**The School Board of Hillsborough County,  
Florida**

I hereby endorse the above articulation agreement:

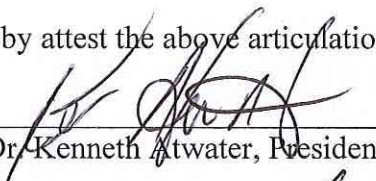
By:   
Betty Viamontes, Chair, Board of Trustees

By:   
School Board Chair  
PAMELA SHAMBURGER


Date: 8/28/19

Date: OCT 15 2019

I hereby attest the above articulation agreement:

By:   
Dr. Kenneth Atwater, President

By:   
Jeff Eakins, Superintendent

By:   
Richard Senker, VP of Academic Affairs

Date: OCT 15 2019

Date: 7/22/19

APPROVED AS TO FORM & LEGALITY

  
GENERAL COUNSEL

HILLSBOROUGH COUNTY PUBLIC SCHOOLS  
CAREER, TECHNICAL and ADULT EDUCATION

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**DOCUMENTATION OF INITIAL APPROVAL OF ARTICULATION AGREEMENT  
Pending School Board Approval**

- Associate in Science
- College Credit Certificate
- Advanced Technical Diploma
- Other: Specify \_\_\_\_\_

The attached Articulation Agreement Documentation references the following Hillsborough Community College program/certificate/diploma:

**Hospitality & Tourism**  
**For the A.S. Hospitality & Tourism Degree (AS.HFT.RESH)**

Articulation will be with:

**The School Board of Hillsborough County, Florida (Hillsborough Technical Colleges) PSAV**

**Commercial Foods and Culinary Arts (N100500)**

Secondary LEA: School District of Hillsborough County, Florida			Post-Secondary Institution: Hillsborough Community College		
Program/Courses	Clock Hours	PSAV Course Numbers	Course Code	Course Name	Awarded Credits
Food Preparation	300	HMV0100	HFT 1000	Intro to Hospitality Management	3
Cook-Restaurant	300	HMV0170			
Chef/Head Cook	300	HMV0171			
Food Service Management	300	HMV0126			
Total Clock Hours	<b>1200</b>			<b>Total credits</b>	<b>3</b>

**Documentation of coursework:**

Identify the types of documentation examined to determine that the articulated courses represent coursework and learning outcomes that are consistent with the degree, certificate, or diploma being articulated and that the content is comparable and appropriate college-level work:

- Curriculum frameworks
- Program Guide
- Course Syllabi
- Other: Textbooks used in PSAV Program (see attached)

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We hereby agree that the competencies in the above stated PSAV program have been reviewed and determined to be equivalent to the competencies contained within **Hillsborough Community College's** course(s) listed in this document. Furthermore, the signature of the college faculty representative and the Administration (designee) signifies the faculty representative has reviewed the submitted documentation as well as the comprehensive final examination and deemed the examination as meeting the standards of the measurement of the competencies being awarded articulated credit by **Hillsborough Community College**.

**Hillsborough County Public Schools:**

  
\_\_\_\_\_  
Director, HCPS Workforce and Continuing Education      4/9/19      DATE

**Postsecondary Institution:**

  
\_\_\_\_\_  
HCC Program Manager, Hospitality & Tourism Management      2/27/19      DATE

  
\_\_\_\_\_  
HCC Director, Technical Programs      3/20/19      DATE

Conditioned upon Hillsborough Technical Colleges' compliance with the following provisions:

- Hillsborough Technical Colleges agree to provide to the Hospitality & Tourism Management Program Manager a copy of the Course Syllabi and a copy of the Program Guide for each of the Articulated Courses upon updates in course curriculum:
  - H MV0100 Food Preparation
  - H MV0170 Cook-Restaurant
  - H MV0171 Chef/Head Cook
  - H MV0126 Food Service Management
  
- Hillsborough Technical Colleges agree to meet the teaching objectives for each of the credited courses that Hillsborough Community College does:  
    Course determination to follow
  
- Hillsborough Technical Colleges agree to use the following textbooks for the Articulated Courses and not to change textbooks without the prior written permission of the Hospitality & Tourism Management Program Manager:
  - Professional Cooking, 8<sup>th</sup> ed., 9781118636725