

MEMORANDUM OF UNDERSTANDING
ADVANCE STANDING CREDIT

CULINARY OPERATIONS

Brevard Community College (BCC) will award postsecondary advance standing credit to eligible high school students who have graduated from high school and completed either secondary Culinary Arts or Culinary Operations program. *The student will not be charged tuition or fees for the postsecondary credit awarded through this advance standing credit agreement.* Listed below are the courses that must be completed at the secondary level:

Course Number	Course Title	Credit
8800510	Culinary Arts 1	1 HS
FSS 0208	Food Production 1: Stocks and Sauces	3 VC
FSS 0228	Food Production 2: Presentation & Services	3 VC
FSS 0064	Pastries & Desserts	3 VC
FSS 0740	Regional Cuisine: American & International	3 VC

(Note: Secondary high school credit is denoted by HS and BCC vocational credit is labeled VC.)

BCC will award advance standing credit for the following courses toward the BCC Culinary Operations Postsecondary Adult Vocational Certificate:

Course Number	Brevard Community College Course Title	PSAV Credit
FSS 0062	Baking	3 VC
FSS 0009	Introduction to Culinary Arts/Menu Design/Food Merchandising	3 VC

The procedure for obtaining the advance standing credit will be in accordance with the guidelines below.

1. Student must meet the following criteria:
 - Cumulative grade point average of 3.0 in the secondary Culinary Arts or Culinary Operations Program.
 - High School Graduation or GED, or High School Certificate of Completion.
 - After graduation, apply to BCC and select the appropriate major (refer to the BCC catalog for applicable major).
 - Enroll and successfully complete 12 credits OR complete the remaining credits required for the program at BCC with a grade of “C” or higher in the program for which the advance standing credit is to be awarded.
2. Following completion of the required credits at BCC, students must petition the Registrar to have advance standing credit placed on their permanent record. Credit will be awarded with the grade of “S” which will not affect the GPA.
3. The student must enroll in the appropriate BCC courses or program no later than three years after the last high school attendance.


Recommended **first** semester of college course sequence to apply towards completing the Post Secondary Adult Vocational certificate in Culinary Operations.

- FSS 0288 Pantry and Fast Foods
- FSSC 0283 On and Off Premise Catering
- FSS 0245 Just Desserts - a Contemporary Approach
- FSSC 0297 Intensive Seafood and Shellfish
- FSS 0942 Food Service Internship I

Students must refer to the college catalog at time of starting BCC for the most up-to-date programs and required courses.

Questions regarding this agreement should be addressed to the Executive Director of Workforce Training and Development, Brevard Community College, and/or the Director, Career and Technical Education, Brevard Public Schools.

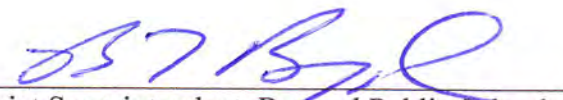
This Memorandum of Understanding shall be effective upon the signature of the district superintendent or his designee and the community college president or his designee. This agreement shall remain in effect until reviewed and modified every two years, or terminated by either party upon thirty (30) days written notice prior to the end of a term or by mutual consent.



President, Brevard Community College
or designee *Vice President*

7/17/12

Date

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District Superintendent, Brevard Public Schools
or designee

6/27/12

Date