

**Anne Arundel Community College  
American Culinary Federation  
Articulation Agreement**

**Articulation Agreement**

Anne Arundel Community College, hereafter referred to as AACC, a two year college in Anne Arundel County, MD accredited by the Middle States Commission on Higher Education agrees to offer an articulated program leading to the award of an Associate of Applied Science degree (A.A.S.) in Hotel/ Restaurant Management, Culinary Arts Option for Certified Executive Chef (CEC) designees of the American Culinary Federation (ACF), with the American Culinary federation (ACF), a nonprofit, tax exempt organization that is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs. It is agreed that AACC students who have successfully passed a comprehensive ACF written and practical exam earning the ACF designation of Certified Executive Chef will be awarded AACC transfer credit. The following general principles guide the operation of this Agreement.

1. Students interested in pursuing an A.A.S. in Hotel/Restaurant Management, Culinary Arts Option from AACC (the "Program") must complete the requirements for certification and pass the comprehensive written and practical exam as a Certified Executive Chef through the ACF.
2. Upon application to AACC, 27 credit hours will be articulated by AACC (see Appendix A) toward completion of an A.A.S. in Hotel/Restaurant Management, Culinary Arts Option. Students, enrolling in AACC must complete an additional 33-38 credit hours, as outlined in this agreement with a minimum of 15 credit hours to be taken at AACC (see Appendix B).
3. Students must present official documentation (a current/original of CEC certificate) demonstrating the ACF award of the Certified Executive Chef designation to the AACC Office of Records and Registration in order for the credits to be awarded.
4. Any proposed curriculum modification to the ACF CEC certification program must be conveyed in writing to the director of the Hotel, Culinary Arts and Tourism Institute at AACC no later than- thirty (30) days prior to the revision. If AACC determines that the curriculum modifications are inconsistent with AACC's desired outcomes, AACC may terminate this Agreement, and neither party shall be liable to the other. Any AACC curriculum revisions will be conveyed in writing to the Executive Director of Operations at ACF no later than one month before program implementation.
5. The parties understand that ACF permits AACC to use its CEC designation as a prerequisite to its Program. However, ACF does not formally endorse, certify, guarantee, sponsor, or warrant the Program.

6. ACF shall not be liable for any direct, indirect, special, incidental or consequential loss or damage of any kind, including lost profits (whether or not the parties have been advised of such loss or damage) arising in any way in connection with the Program. ACF also shall not be responsible for the obligations of AACC or any of its agents or subcontractors to their students. AACC, its officers, directors and employees shall indemnify and hold harmless ACF, its officers, directors, members, agents, and employees, from any and all claims, demands, suits, costs, expenses (including reasonable attorneys' fees) of whatever nature and description arising out of or related in any way to the Program caused by the negligent acts or omissions or willful misconduct of, or breach of this Agreement by, AACC, its employees, agents or subcontractors in the performance of the obligations under this Agreement.
  
7. This Agreement becomes effective upon the signature of the appropriate officials from both institutions. This articulation agreement is to be reviewed biannually by the director of the Hotel, Culinary Arts and Tourism Institute, at AACC, and the Executive Director of Operations at ACF. It may be terminated by either party without cause and without penalty after a 90 day written notice to the other. This termination shall not affect students already enrolled in the AACC program.

#### **AACC Admissions Procedures**

Students must submit an admission application to the Admissions and Enrollment Development office through [www.aacc.edu/admissions/](http://www.aacc.edu/admissions/).

All students who wish to pursue a degree or certificate must be assessed for proficiency in English, reading and mathematics prior to their first registration. This can be completed through an assessment test at the college's testing office or by submitting appropriate scores on the ACT, SAT, AP, CLEP and/or successful completion of equivalent college courses.

Forward any ACT, SAT, AP and CLEP scores as well as the following official documentation to the Records and Registration Office, 101 College Parkway, Arnold, MD 21012:

Official high school transcript or General Education Diploma (GED)

Office college transcripts from all colleges and universities attended

Official Certification from the ACF (must be current)

Grants, scholarship, and loans are available to eligible students who are enrolled in eligible degree programs. For additional information, contact the Financial Aid Office at 410-777-2203 or [www.aacc.edu/aid/](http://www.aacc.edu/aid/).

IN WITNESS WHEREOF, Anne Arundel Community College and the American Culinary Federation have caused this Agreement to be executed and delivered on the date written below by their duly authorized representatives.

**For Anne Arundel Community College**



Michael H. Gavin, Ph.D.  
Interim Vice President for Learning

5/9/16

Date




Nanci A. Beier  
Registrar

5/5/16

Date

**For the American Culinary Federation Education Foundation Accrediting Commission**



Heidi Cramb  
Executive Director of Operations

12.9.15

Date