

**ARTICULATION AGREEMENT**  
**Between**  
**Anne Arundel Community College**  
**And**  
**City of Glasgow College**

**Preamble**

The City of Glasgow (CoGC) Semester Abroad Program is designed to build skills through a combined cultural and academic immersion through participation in a CoGC program of study for professional cookery and patisserie for one trimester (13 weeks). As partners in education, this Articulation Agreement between Anne Arundel Community College (AACC) and CoGC establishes the relationship of courses taken through the CoGC Semester Abroad Program at CoGC that enables eligible students to earn articulated credit at AACC that will support a certificate or associate degree in Hotel/Restaurant Management.

**Agreement** WHEREAS AACC and CoGC are committed to expanding educational opportunities, and;

WHEREAS the two institutions are committed to providing a smooth transition for students wishing to earn a certificate or associate degree, and;

WHEREAS the intent of the two institutions is to avoid duplication of curricula where appropriate within articulated programs of study, and;

THEREFORE BE IT RESOLVED that this agreement commits the partners to full support of an articulation process between similar academic programs offered by the two institutions.

**Provisions**

1. AACC determines the minimum grade and credits necessary for transfer to AACC.
2. AACC will cooperate toward developing, dissemination, and presenting the articulated program information to students. Eligible students must meet all course syllabus requirements.
3. AACC will grant articulated credit for coursework completed at CoGC through the Semester Abroad Program for students who have successfully completed the CoGC course work as evaluated by the CoGC faculty. Note: Student must successfully complete all three program courses to be granted AACC articulated credit. This is not a course by course articulation but rather a program. Students must choose either culinary track or patisserie track and must successfully complete the three courses under that respective track.

CoGC Culinary Track			AACC Culinary Track		
COGC Course Number	COGC Culinary Course Title	COGC Credits Units	AACC Course Number	AACC Course Title	AACC Credits
DL47 34	Production Cookery: Hot Kitchen		HRM 220	Garde Manger	3
DL46 34	Production Cookery: Cold Kitchen		HRM 223	International & American Regional Cooking	3
DL3Y 34	Integrated Production Cookery		HRM 275	Internship	3
CoGC Patisserie Track			AACC Baking/Pastry Track		
COGC Course Number	COGC Patisserie Course Title	COGC Credits Units	AACC Course Number	AACC Course Title	AACC Credits
DL3F 34	Fermented Patisserie Products		HRM 203	European Pastry, Torte and Gateau	3
DL42 35	Specialised Patisserie: Advanced		HRM 227	Showpiece & Chocolate Work	3
DL48 34	Production Cookery: Sweets and Desserts		HRM 275	Internship	3

4. These courses will be posted to the students' AACC transcript as transfer credit.
5. Students are subject to the policies and procedures of both institutions as outlined in the respective college Student Rights and Responsibilities materials. In a conflict, the host institution's policies would prevail.

6. Either institution may terminate this Agreement by giving the other party 30 days' notice in writing of the party's intent to terminate. In the event that this Agreement is terminated prior to the expiration date, AACC and CoGC shall honor commitments to AACC students accepted under this Agreement prior to the date of termination. Any modification to this Agreement shall be in writing and agreed to by both parties.

<b>Activity</b> – <i>if activity is not applicable, please list N/A in Notes column</i>	<b>AACC</b>	<b>CoGC</b>	<b>N/A</b>	<b>Notes</b>
Develop/furnish curriculum	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Curriculum developed by CoGC shall be provided to AACC for its review and approval in advance of activity.
Hire, retain and compensate instructor(s)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	AACC shall be provided with instructor(s) resume and credentials for review and approval in advance of activity.
Provide instruction in: <ul style="list-style-type: none"> <li>• Production Cookery – Hot Kitchen</li> <li>• Production Cookery – Cold Kitchen</li> <li>• Integrated Production Cookery</li> <li>• Fermented Patisserie Products</li> <li>• Specialized Patisserie: Advanced</li> <li>• Production Cookery: Sweets and Desserts</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Provide training facilities	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Training facilities must comply with disability accommodations required in country. A site visit by AACC may be required. CoGC shall provide current certificate of insurance 15 business days prior to the start of activity that includes one million dollars per occurrence/two million dollars aggregate insurance, naming AACC primary and non-contributory additional insured party or the equivalent in local currency. Waiver of subrogation to be indicated on the certificate.
Supply audio/visual equipment to support instruction	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Provide orientations	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	CoGC will provide students with opportunities for college and program orientation and student support services same as available to CoGC students. CoGC will facilitate course registration and dormitory assignment.
Provide lab or other instructional materials and/or texts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Provide catering	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Establish enrollment minimum/maximum and monitor enrollment	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Develop marketing and publicity materials	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Publicize activity	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Register students and collect appropriate tuition and fees	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	CoGC tuition and fees paid directly to CoGC by the student
Other -	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

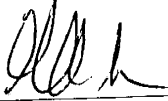
### Instructions

CoGC shall provide AACC with a final student transcript.

**Approval**

Approval for this articulation agreement between AACC and CoGC shall continue for a period of five years, unless terminated as stated above with an effective date being the date the last signatory below signs the Agreement.

Anne Arundel Community College



By: Dr. Michael H. Gavin  
Vice President for Learning  
Anne Arundel Community College

4/11/18

Date

City of Glasgow College



By: Paul Little  
Principal and CEO  
City of Glasgow College

30.4.18

Date



30/4/18

Nanci Beier 4-11-18

Ms. Nanci Beier  
Registrar  
Anne Arundel Community College

Date