



CHEF AND RESTAURANT MANAGEMENT

COURSES | CREDENTIALS | CREDITS

SUBJECT CODES: REQUIRED COURSES

CODE	DESCRIPTION	OHE CTAG
330100	Fundamentals of Food Production	1
330110	Dining Room Service and Operations	--
330105	Contemporary Cuisine	--
330025	Catering and Banquet Service Operations	--
TOTAL CTAGs		1

INDUSTRY- RECOGNIZED CREDENTIALS (IRC) OPPORTUNITIES

CREDENTIAL	VENDOR/PROVIDER	IRC POINTS
ServSafe Food Handler	ServSafe	1
Pre-Apprenticeship	Ohio Department of Education & Workforce	12
TOTAL IRC POINTS		13

TRANSCRIPTED IN-STATE TRANSFERABLE CREDIT OPPORTUNITIES

COLLEGE/UNIVERSITY	DEGREE/COURSES	POTENTIAL CREDITS
Cuyahoga Community College	Culinary Arts/Professional Baking Experience	1-2
Cuyahoga Community College	Customer Service	2
OHE CTAG	Fundamentals of Food Production	4

ARTICULATION AGREEMENTS

COLLEGE/UNIVERSITY	DEGREE/COURSES	POTENTIAL CREDITS
	<i>In Progress</i>	

Subject Codes: Required Courses

Ohio Department of Education and Workforce required courses taught within the career-technical program.

Industry-Recognized Credential (IRC) Opportunities

Each approved Ohio Department of Education and Workforce industry-recognized credential has been assessed a point value based on employer demand and other factors to allow students the opportunity to bundle credentials for graduation. Career-technical education credentials primarily reflect education, industry licenses, certificates, and postsecondary degrees.

Transcribed In-State Transferable Credit / CTAGs

Alignment between secondary and postsecondary career-technical education content. Earned college credits are transferable to Ohio public higher education institutions (OHE).

Articulation/Bilateral Agreements and Opportunities

A partnership between institutions (MCCC and colleges/universities) to recognize credits that will be accepted when a student enrolls in a college or university to pursue a specific degree program.



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CTAGS (CAREER TECHNICAL ASSURANCE GUIDES)

CTAG transferable credits are earned through career technical WebXam assessments (See SUBJECT CODES: REQUIRED COURSES on the first page) and are alignments between secondary (high school) and postsecondary (e.g., college) institutions. The postsecondary institution retrieves and verifies data if the students check the box on their WebXam(s) giving consent. Support for acquiring CTAGs varies at postsecondary institutions. Students should notify the postsecondary institutions of their available CTAG transferable credits.

STEP 1: Pass MCCC Career Major WebXam(s) and ensure the box at the end of the exam is checked, allowing Ohio institutions to obtain score(s).

STEP 2: Contact the postsecondary counselor and inform them of the CTAG transferable credits in the following areas:

330100 **Fundamentals of Food Production**

STEP 3: Notify the postsecondary Registrar's office, Tech Prep office, or department chair as applicable.

ARTICULATION AGREEMENTS

Articulation agreements are partnerships between institutions (MCCC and colleges/universities) to recognize credits that will be accepted when a student enrolls in a college or university to pursue a specific degree program. Articulation agreements are non-transferable.

STEP 1: Complete the articulated credit application (See ARTICULATION AGREEMENTS links on the first page) and submit an application to the MCCC instructor. If a link is unavailable, please contact MCCC instructor or Real-World Learning Coordinator.

STEP 2: Contact the postsecondary counselor and inform them of the postsecondary credit earned through the articulated agreement.

STEP 3: Notify the postsecondary Registrar's office, Tech Prep office, or department chair as applicable.