



Courses accepted for articulation from Fayette County Career and Technical Institute
 Note: Articulated courses are treated as advanced placed courses and appear on the first semester transcript with a letter grade of AP.



Laurel Course	FCCTI course (based on Secondary Component Institutional Food Worker CIP 12.0508)	Grade Required from High School
CUN101 Sanitation and Safety	Successful Completion of Institutional Food Workers Program (All tasks 100s through 2500s)	Equivalent of 85% or Better in Program AND Current ServSafe Manager Certification
CUN102 Introduction to Culinary Arts	Successful Completion of Institutional Food Worker Program (All tasks 100s through 2500s)	Equivalent of 85% or Better in Program AND Written Skills Assessment

Courses which may prepare FCCTI students to pass Laurel course exemption tests		
Laurel Course	Task	Requirements for Articulation
CUN116 Baking Pastry & Dessert Essentials	Successful Completion of Institutional Food Worker Program 1900s Pastry and Baking Skills (1901-1919)	Equivalent of 85% or Better in Program AND Written Skills Assessment

September 6, 2023

Megane J. Trice

Date of this agreement

Signature of Laurel Business Institute Official

Cynthia Shaw

Signature of FCCTI Official