

### ARTICULATION AGREEMENT

In order to provide secondary school students with a continuum of education without unnecessary duplication of instruction and delay in attaining educational/career objectives, Pittsburgh Technical College and the school named on the attached have entered into this articulation agreement for the following courses:

Before course exemption(s) can be awarded, the following conditions must be fulfilled:

1. Student must meet admission criteria of Pittsburgh Technical College.
2. Application for course exemption must be completed prior to starting the program at PTC, and applicant must notify the Financial Aid Department at Pittsburgh Technical College of his/her intention to articulate the above-mentioned course(s).
3. Application for course exemption must be made within one year after graduation from the secondary institution.
4. Applicants who desire credit for the referenced courses must have received a "B" or better average in their related high school courses. They will also need to score 80% or above on final course examination at PTC, at the discretion of the Academic Chair.
5. In lieu of a letter grade, the applicant will receive an "EX" grade on their transcript designating that the applicant has received exemption for the above-mentioned courses.
6. Upon meeting the exemption requirements, the student will receive credit toward PTC tuition for \$250.00 per quarter credit hour of the exempted class(es).
7. A maximum of two exemptions per student is permitted, with the exception of culinary students who are permitted a maximum of three exemptions.
8. Applicants should be aware that course exemptions could have an impact on financial aid resources if course load falls below 12 credits per quarter.

Program specific requirements (if applicable):

1. Applicants who desire credit for MED111 must perform competency testing of blood pressure and recording pulse. The student's blood pressure measurement must be +/- 2mm Hg of the instructor's reading, and the pulse must be recorded +/- 2 beats per minute of the instructor's reading.
2. Applicants who earned ServSafe certification prior to starting Pittsburgh Technical College will be exempt from CUL114.
3. Applicants wishing to exempt CUL115 would be required to take final assessment for the course.

This agreement will take effect upon the affixing of signatures by each of the parties named below.

#### DURATION OF REVIEW

This Memorandum of Agreement shall be effective from the date of affixing signatures and shall be renewed on an as needed basis. It remains subject to such revisions as are mutually agreeable at the time of review, but the duration of the agreement shall be considered continuous. Either party may terminate the agreement at any time provided the party has given written notice of intent to do so at least one year in advance.

In testimony thereof, witness the duly authorized signatures of the parties hereto:

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Authorized Signature – [Enter School Name Here]		Date
Print Name: _____	Title: _____	
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Authorized Signature – Pittsburgh Technical College		
Print Name: <u>MARK SCOTT</u>	Title: <u>SRVP</u>	<u>8/4/16</u> Date

## Warren County Career Center

CIP Code	Course	Pittsburgh Technical College		
		Program	Course	Credits
52.0401	Business Education/ Accounting	<b>Business Administration</b>	BUS100 Introduction to Business	4
			BUS106 Computer Applications	3
52.1801	Marketing Multimedia Technology	<b>Business Administration</b>	BUS106 Computer Applications	3
			MKT100 Principles of Marketing	4
15.130	Pre-Engineering/Drafting	<b>CAD</b>	CAD101 Drafting 1	4
			CAD111 AutoCAD	4
43.9999	Protective Services	<b>Criminal Justice</b>	SSA100 Introduction to Criminology & Criminal Justice	4
12.0508	Food Production & Management	<b>Culinary Arts</b>	CUL113 Fundamental Concepts of Cooking	2
			CUL114 Sanitation	2
			CUL115 Basic Knife Skills	2
			CUL145 Culinary Hospitality Supervision	4
15.0303	Electronics Technology	<b>Electronics Engineering Technology</b>	ELT115 Electricity	7
			ELT125 Electronics 1	7
12.0508	Food Production & Management	<b>Hospitality Management Administration</b>	CUL113 Fundamental Concepts of Cooking	2
			CUL114 Sanitation	2
			CUL115 Basic Knife Skills	2
			CUL145 Culinary Hospitality Supervision	4
15.1202	Computer Systems Technology	<b>Information Technology</b>	ITA103 Introduction to Information Technology	2
48.0508	Welding Technology	<b>Welding Technology</b>	WEL110 Metal Cutting and Fabrication	3