

\_\_\_\_\_  
Student Name

\_\_\_\_\_  
High School

\_\_\_\_\_  
Student Signature

\_\_\_\_\_  
Mitchell Tech ID#

\_\_\_\_\_  
Student Services Representative

\_\_\_\_\_  
Registrar Signature

## **Mitchell Technical Institute Articulation**

Articulation is a cooperative effort between South Dakota's high schools, the Department of Education's Office of Curriculum, Career and Technical Education (OCCTE), and technical institutes. It links high schools with certificate, diploma, and associate degree programs and provides students with an opportunity to receive credit for skills previously learned. The courses listed below in the Business, Management & Administration and Finance and Hospitality & Tourism career clusters are currently articulated from OCCTE approved programs to the Culinary Academy of South Dakota program at Mitchell Technical Institute.

### **Articulation Guidelines**

1. To receive articulated credit, the student must have completed the high school course within the last three years.
2. A minimum of a "B" in the course(s) to be articulated is required.
3. Tuition is not charged for the articulated credit(s).
4. Articulated courses will be honored by all post-secondary institutes for those course(s) that have common course names and numbers.
5. If the curriculum of the technical institute course changes, the terms of the agreement may also change.
6. All articulation agreements between secondary schools and the technical institutes reflect only the transfer ability of credit between these agencies and not with state universities.

## ***Culinary Academy of South Dakota***

### **High School Hospitality & Tourism Cluster Courses**

16058 Restaurant Management/Culinary Arts I  
16058 Restaurant Management/Culinary Arts II  
16001 Introduction to Hospitality and Tourism  
22202 Nutrition & Wellness  
16002 Hospitality & Tourism Management  
ServSafe Certification

### **High School Business, Management & Administration and Finance Cluster Courses**

12104 Accounting I  
12108 Accounting II  
12109 Accounting III  
12051 Introduction to Business

### **Additional High School Courses**

Algebra II/Advanced Algebra  
plus 20+ on ACT Math or  
45+ on COMPASS Algebra or  
25+ on TABE Algebra

### **MTI Culinary Academy of South Dakota Courses**

CA 170 – Food Service Theory (1 of 5 credits)  
CA 170 – Food Service Theory (1 of 5 credits)  
CA 107 – Customer Service (1 of 2 credits)  
CA 200 – Nutrition (1 of 3 credits)  
CA 188 – Hospitality & Management (1 of 3 credits)  
CA 162 – Applied Food Service Sanitation (2 of 2 credits)

### **MTI Culinary Academy of South Dakota Courses**

BUS 110 – Accounting for Business I (1 of 4 credits)  
BUS 110 – Accounting for Business I (2 of 4 credits)  
BUS 110 – Accounting for Business I (3 of 4 credits)  
BUS 101 – Introduction to Business (1 of 3 credits)

### **MTI General Education Courses**

MATH 101 – Intermediate Algebra (3 of 3 credits)  
MATH 104 – Technical Mathematics (3 of 3 credits)

Updated January 9, 2011

**Questions or clarifications? Please contact Scott Fossum, Central Area Tech Prep Coordinator.  
605-995-3072; [scott.fossum@mitchelltech.edu](mailto:scott.fossum@mitchelltech.edu); MTI, 1800 E. Spruce St., Mitchell, SD 57301**