



ARTICULATION CREDIT AWARD FORM



Montgomery County Public Schools Program
Professional Restaurant Management, Hospitality Management, and Academy of Hospitality and Tourism

Montgomery College Programs
**Hospitality Management A.A.S.: Food and Beverage Concentration: 347A;
 Management/Supervision Concentration: 347B; Food and Beverage Management Certificate: 055**

Montgomery County Public Schools (MCPS) and Montgomery College (MC) have an articulation agreement for the MCPS **Professional Restaurant Management, Hospitality Management, and Academy of Hospitality and Tourism** programs. For all of the programs listed above, students may earn college credits toward their college degrees or certificates through their Career and Technology Education program if they maintain a C average or better in the high school courses associated with the program of study. Students will receive credit upon their full admission to the College in a relevant degree program listed below on page 2.

Student Directions:

1. Submit an [application for admission](#) to MC.
2. Print this Articulation Credit Award Form.
3. Return the completed Articulation Credit Award Form and, if required, the test certification forms to your high school registrar for verification.
4. Ask the registrar to attach a copy of your official transcript to the Articulation Credit Award Form and mail to: Montgomery College, Transcript Evaluator, Office of Admissions and Records, 51 Mannakee St., Rockville, MD, 20850.
5. Sign your name below to signify that you have read over this Credit Award Form and you understand the requirements of earning credit at MC.

Student Name: _____

Student E-Mail: _____

Address: _____

Home Phone: _____

City, State, Zip: _____

Cell Phone: _____

High School Attended: _____

Date of High School Graduation: _____

High School Official Signature and Title: _____

Date: _____

Check appropriate MC curriculum.	Indicate grade received for high school courses.		Corresponding college course
	<i>Final Grade</i>	Professional Restaurant Management Program	
<input type="checkbox"/> Hospitality Management, A.A.S.; <input type="checkbox"/> Food and Beverage Concentration: 347A; <input type="checkbox"/> Management/Supervision Concentration: 347B; <input type="checkbox"/> Meeting, Conference, and Event Planning Concentration: 347C; <input type="checkbox"/> Food and Beverage Management Certificate: 055		4821 Professional Restaurant Management 1A (SP) AND	HMGT105 Food Service Sanitation (1 credit)
		4822 Professional Restaurant Management 1B (SP) AND	
		4831 Professional Restaurant Management 2A (SP) AND	
		4832 Professional Restaurant Management 2B (SP) OR	
		4823 Professional Restaurant Management 1A (DP) AND	
		4824 Professional Restaurant Management 1B (DP) AND	
		4841 Professional Restaurant Management 2A (DP) AND	
		4842 Professional Restaurant Management 2B (DP) OR	
		4834 Professional Restaurant Management 1A (TP) AND	
		4835 Professional Restaurant Management 1B (TP) AND	
		4837 Professional Restaurant Management 2A (TP) AND	
		4838 Professional Restaurant Management 2B (TP) AND	
		4816 Internship, Human and Consumer Services, Hospitality and Tourism OR 5394 Research Hospitality A AND	

	5395 Research Hospitality B OR
	7341 Dual Credit Advanced Food Management OR
	7813 Internship A AND
	7816 Internship B OR
	7818 Internship A (DP) AND
	7819 Internship B (DP) OR
	7822 Internship A (TP) AND
	7823 Internship B (TP)
	Pass ServSafe Food Protection Manager Certification exam

NOTE: Some of these courses may not transfer to four-year institutions. Check with the four-year institution to determine transferability of Career and Technology Education courses. Students may also be required to take an exam to earn credits for some of these courses.

Check appropriate MC curriculum	Indicate grade received for high school courses		Corresponding college course
	<i>Final Grade</i>	Hospitality Management Program	
<input type="checkbox"/> Hospitality Management, A.A.S.: <input type="checkbox"/> Food and Beverage Concentration: 347A; <input type="checkbox"/> Management/Supervision Concentration: 347B; <input type="checkbox"/> Meeting, Conference, and Event Planning Concentration: 347C; <input type="checkbox"/> Food and Beverage Management Certificate: 055		4630 International Cultures and Cuisines A AND	HMGT105 Food Service Sanitation (1 credit)
		4640 International Cultures and Cuisines B AND	
		4825 Culinary Essentials A AND	
		4826 Culinary Essentials B AND	
		4816 Internship Human & Consumer Services Hospitality & Tourism	
		Pass ServSafe Food Protection Manager Certification exam	

NOTE: Some of these courses may not transfer to four-year institutions. Check with the four-year institution to determine transferability of Career and Technology Education courses. Students may also be required to take an exam to earn credits for some of these courses.

Check appropriate MC curriculum	Indicate grade received for high school courses		Corresponding college course
	Final Grade	Academy of Hospitality and Tourism Program	
<input type="checkbox"/> Hospitality Management, A.A.S.: <input type="checkbox"/> Food and Beverage Concentration: 347A; <input type="checkbox"/> Management/Supervision Concentration: 347B; <input type="checkbox"/> Meeting, Conference, and Event Planning Concentration: 347C; <input type="checkbox"/> Food and Beverage Management Certificate: 055		5398 Hospitality and Tourism A AND	HMGT105 Food Service Sanitation (1 credit)
		5399 Hospitality and Tourism B AND	
		5403 Travel Geography A AND	
		5407 Travel Geography B AND	
		4630 International Cultures and Cuisines A AND	
		4640 International Cultures and Cuisines B OR	
		5400 Economics for Academy of Hospitality and Tourism AND	
		5401 Hospitality for Academy of Hospitality and Tourism OR	
		5402 Systems for Academy of Hospitality and Tourism OR	
		5450 Entrepreneurship 1A AND	
		5451 Entrepreneurship 1B AND	
		2315 AP MACRO AND	
		2316 AP MICRO OR	
		5394 Guided Research Hospitality A AND	
		5395 Guided Research Hospitality B OR	
	5720 Internship, National Academy Foundation OR		
	7813 Internship A AND		

		7816 Internship B OR	
		7818 Internship A DP AND	
		7819 Internship B DP OR	
		7822 Internship A TP AND	
		7823 Internship B TP	
		Pass ServSafe Food Protection Manager Certification exam	

SP = single period = .5 credits; DP = double period = 1 credit; TP = triple period = 1.5 credits

NOTE: Some of these courses may not transfer to four-year institutions. Check with the four-year institution to determine transferability of Career and Technology Education courses. Students may also be required to take an exam to earn credits for some of these courses.