

By Pass Agreement

This By Pass Agreement (Agreement) is made by and between Sullivan University National Center for Hospitality Studies (NCHS) and the Kentucky Department of Education, College and Career Readiness Branch, on this 21st day of August, 2012.

Whereas, both parties desire by means of this Agreement to create educational opportunities for students who enroll in the University's NCHS program.

Whereas, the University agrees to accept for credit classes from the Family & Consumer Sciences Education Program covered by the Agreement for students completing classes in a locally-operated comprehensive high school or through a Career and Technical Center (CTC) or Area Technology Center (ATC) who wish to pursue an Associate of Science degree in Culinary Arts, Catering or Baking Pastry Arts.

Whereas, this Agreement shall be deemed automatically renewable in successive two years term unless a change or update in the curriculum is warranted

Now, therefore, in consideration of the potential advantages occurring to the student(s) of each of the parties, the following conditions shall apply:

1. Admission to the NCHS with ten (10) credits subject to:
 - The NCHS requires that the education provided by the Family and Consumer Sciences Education Program meets or exceeds the requirements for the National restaurant Association Educational Foundation Pro start Program and/or The American Culinary Federation in order to be consistent with the education, philosophy and requirements for Hospitality Studies
 - The student should have earned a High School diploma with a minimum GPA of 2.5
 - Students wishing to attempt the By Pass Examinations must have successfully completed a Culinary Arts career pathway and earned a certificate of completion from the Family and Consumer Sciences Education Program with a minimum GPA of 3.5 of a 4.0 score
 - Must have attended at least 90% of the Culinary Arts Program
 - Must provide/produce a ServSafe certificate with a score of 80% or better. This certificate must be attained no more than two years prior to the date of admission to the NCHS program
 - Official documentation of points one (1) through four (4) must be provided to the NCHS admissions no later than 30 days prior to the first day of class

2. Articulation/Transfer:

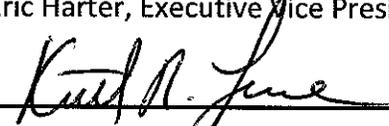
- BFS106 Basic Culinary Skills (6 credit hours)
- BFS104 Basic Culinary Theory (4 credit hours)
- A total of 10 credit hours awarded
- Dependent on the successful outcome of the By Pass tests any and all credit for tuition and lab fees determined on an individual basis will be credited to the student account on their successful completion of the Associate Degree in Culinary Arts.
- Passing score of 85% is required on both the skills and theory test in order to earn the 10 credit hours and move on to the next level
- Study guide is provided to the student to prepare for the By Pass
- The theory test is given first and consists of 50 questions for 1.5 hours of time
- The skills practical test follows for two hour duration and consists of Classic French Knife cuts, preparation and cooking of a mother sauce and demonstrates basic cooking and plating techniques.
- Both tests are given the morning on the 2nd day of the first week of the first quarter of admission
- The By Pass Tests are available to all students wishing to take that opportunity
- All By Pass fees will be waived

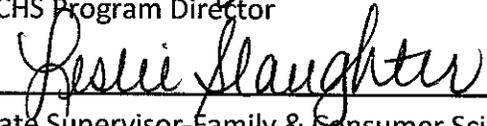
This Agreement constitutes the entire agreement between the parties hereto with respect to the subject matter herein and supersedes any other agreements, restrictions, representations, if any.

IN WITNESS WHEREOFF, the parties hereto have caused this Agreement to be executed by their duly authorized representatives on the signature and date specified below.

Sullivan University

_____ 8/21/12

Dr. Eric Harter, Executive Vice President and CEO
Date

_____ 8/21/12

NCHS Program Director
Date

_____ 8/20/12
State Supervisor-Family & Consumer Sciences
Date