**SUNY NIAGARA – Articulation Agreements with BOCES, HS,**

**American Culinary Federation Education Foundation (ACFEF) and New York State Restaurant Association Educational Foundation (NYSRAEF-ProStart**) as of 9/2025

| BOCES/Federation | BOCES/Federation Program | SUNY Niagara Program | | Course | | Credit  hrs | |
| --- | --- | --- | --- | --- | --- | --- | --- |
| American Culinary Federation (ACFEF) | Baking And Pastry Arts | Baking and Pastry Arts | | PAS 102: Classical Pastries  PAS 205: Baking Experience I | | 3  2 | |
| American Culinary Federation (ACFEF) | Culinary Arts | Culinary Arts | | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
|  |  |  | |  | |  | |
| Broome-Tioga BOCES | Culinary Arts | Culinary Arts | | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
|  |  |  | |  | |  | |
| Cattaraugus-Allegany BOCES | Culinary Arts | Culinary Arts | | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
| Cattaraugus-Allegany BOCES | Pre-Engineering/CADD | Computer Aided Drafting & Design (CADD): Mechanical, Process Piping and Control | | MET 110: Engineering Drawing I  DRF 173: Intro to Computer Aided Drafting Design | | 2  2 | |
| Cattaraugus-Allegany BOCES | Pre-Engineering/CADD | Mechanical Technology: Mechanical Design | | MET 110: Engineering Drawing I  DRF 173: Intro to Computer Aided Drafting Design | | 2  2 | |
|  |  |  | |  | |  | |
| Eastern Suffolk BOCES | Culinary Arts/Restaurant Operations Management | Culinary Arts | | CUL 120: Principles of Baking | | 3 | |
|  |  |  | | CUL 122: Breakfast & Lunch | | 3 | |
| Eastern Suffolk BOCES | Certified Personal Trainer | Personal Training, Certificate | | PED 155: Weight Training | | 1 | |
|  |  |  | | HED 214: Advanced First Aid & CPR | | 2 | |
| Eastern Suffolk BOCES | Early Childhood Education | Early Childhood Studies, Certificate | | Credits vary, check with your BOCES instructor | |  | |
| Eastern Suffolk BOCES | Early Childhood Education | Human Services, AAS | | Credits vary, check with your BOCES instructor | |  | |
|  |  |  | |  | |  | |
| Erie 1 BOCES | Criminal Justice | Criminal Justice | | CRJ 101: Intro to Criminal Justice | | 3 | |
|  |  |  | | CRJ 110: Intro to Principles of Security | | 3 | |
| Erie 1 BOCES | Television & Sound Prod. | Audio, Recording & Technology | | ARP 101: Intro to Pro Tools | | 1 | |
|  |  |  | | ARP 110: Essentials of Pro Tools | | 2 | |
| Erie 1 BOCES | Childhood Education | Early Childhood Studies, Certificate | | ECE 208: Early Childhood Education: Ages 3-6 years | | 3 | |
| Erie 1 BOCES | Culinary Skills | Culinary Arts | | CUL 120: Principles of Baking | | 3 | |
| Erie 1 BOCES | Culinary Skills (cont.) | Culinary Arts | | CUL 122: Breakfast & Lunch | | 3 | |
| Erie 1 BOCES | Baking & Pastry Arts | Baking & Pastry Arts | | PAS 102: Classical Pastries | | 3 | |
|  |  |  | | PAS 205: Baking Experience I | | 2 | |
| Erie 1 BOCES | Sports Science Career | Personal Training Cert. | | PED 155: Weight Training | | 1 | |
|  |  |  | | HED 214: Advanced First Aid & CPR | | 2 | |
|  |  |  | | HED 261: Personal Training Field Experience | | 1 | |
| Erie 1 BOCES | Digital Media | Digital Media | | DIG 106: Video Production | | 3 | |
| Erie 1 BOCES | Welding | Welding | | WLD 110: Electrical Arc Welding Process | | 4 | |
|  |  |  | | WLD 110L: Electrical Arc Welding Process Lab | | 0 | |
|  |  |  | | WLD 120: Thermal Cutting | | 2 | |
|  |  |  | | WLD 120L: Thermal Cutting Lab | | 0 | |
|  |  |  | | WLD 130: Welding Safety - OSHA | | 2 | |
|  |  |  | | WLD 130L: Welding Safety – OSHA Lab | | 0 | |
|  |  |  | | WLD 140: Gas Metal Arc Welding Processes | | 2 | |
|  |  |  | | WLD 140L: Gas Metal Arc Welding  Processes Lab | | 0 | |
|  |  |  | | WLD 150: Welding Metallurgy | | 3 | |
|  |  |  | |  | |  | |
| Erie 2 BOCES | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
|  |  |  | CUL 122: Breakfast & Lunch | | 3 | |
| Erie 2 BOCES | Exercise Science | Personal Training | PED 155: Weight Training | | 1 | |
|  |  |  | HPE 261: Personal Training Field Placement | | 1 | |
| Erie 2 BOCES | Criminal Justice/Crime Scene Investigation-Forensics | Criminal Justice | CRJ 101: Intro to Criminal Justice | | 3 | |
|  |  |  | CRJ 110: Intro to Principles of Security | | 3 | |
| Erie 2 BOCES | Welding | Welding | WLD 110: Electrical Arc Welding Process | | 4 | |
|  |  |  | WLD 110L: Electrical Arc Welding Process Lab | | 0 | |
|  |  |  | WLD 120: Thermal Cutting | | 2 | |
|  |  |  | WLD 120L: Thermal Cutting Lab | | 0 | |
|  |  |  | WLD 130: Welding Safety - OSHA | | 2 | |
|  |  |  | WLD 130L: Welding Safety – OSHA Lab | | 0 | |
| Erie 2 BOCES | Welding (cont.) | Welding | WLD 140: Gas Metal Arc Welding Processes | | 2 | |
|  |  |  | WLD 140L: Gas Metal Arc Welding Processes Lab | | 0 | |
|  |  |  | WLD 150: Welding Metallurgy | | 3 | |
|  |  |  |  | |  | |
| Genesee Valley BOCES | Culinary Skills Program | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
|  |  |  | CUL 122: Breakfast & Lunch | | 3 | |
|  |  |  |  | |  | |
| Greater Southern Tier BOCES | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
|  |  |  |  | |  | |
| Monroe 2 BOCES | Child & Family Development | Early Childhood Studies, Certificate | Credit varies, please contact your program instructor. | | NA | |
| Monroe 2 BOCES | Child & Family Development | Human Services, AAS | Credit varies, please contact your program instructor. | | NA | |
| Monroe 2 BOCES | Health & Exercise Science | Personal Training | PED 155: Weight Training | | 1 | |
|  |  |  | HED 214: Advanced First Aid & CPR | | 2 | |
| Monroe 2 BOCES | Baking & Pastry Arts | Baking & Pastry Arts | PAS 102: Classical Pastries | | 3 | |
|  |  |  | PAS 205: Bakery Experience 1 | | 2 | |
| Monroe 2 BOCES | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
|  |  |  | CUL 122: Breakfast & Lunch | | 3 | |
|  |  |  |  | |  | |
| NYSRAEF - ProStart | Baking & Pastry Arts | Baking & Pastry Arts | PAS 205: Baking Experience I | | 2 | |
| New York |  |  | CUL 130: Sanitation & Safety (certificate of program completion required) | | 2 | |
|  | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
|  |  |  | CUL 122: Breakfast & Lunch | | 3 | |
|  | Hospitality Management | Hospitality Management | HOS 101: Introduction to the Hospitality Industry | | 3 | |
|  |  |  | CUL 130: Sanitation & Safety | | 2 | |
|  |  |  |  | |  | |
| NYSRAEF - Prostart | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
| Vermont |  |  | CUL 122: Breakfast & Lunch | | 3 | |
|  | Hospitality Management | Hospitality Management | HOS 101: Introduction to the Hospitality Industry | | 3 | |
| NYSRAEF - Prostart | Hospitality Management (cont.) | Hospitality Management | CUL 130: Sanitation & Safety | | 2 | |
| Vermont |  |  |  | |  | |
|  |  |  |  | |  | |
| Oneida-Herkimer-Madison BOCES (OHM) | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
|  |  |  |  | |  | |
| Orleans Niagara BOCES | Security & Law Enforcement | Criminal Justice | CRJ 101: Intro to Criminal Justice | | 3 | |
| Orleans Niagara BOCES | Security & Law Enforcement | Criminal Justice | CRJ 110: Intro to Principles of Security | | 3 | |
| Orleans-Niagara BOCES | Natural Resources & Conservation | Horticulture | HRT 100: Introduction to Horticulture | | 3 | |
| Orleans-Niagara BOCES | Early Childhood Education | Human Services | HUS 102: Human Services Internship I | | 3 | |
|  |  |  | HUS 120: Disabilities: Birth to Adolescence | | 3 | |
|  |  |  | ECE 208: Early Childhood Education: Ages 3-6 years | | 3 | |
| Orleans-Niagara BOCES | Early Childhood Education | Early Childhood Studies, Certificate | EDU 120: Disabilities: Birth to Adolescence | | 3 | |
|  |  |  | ECE 208: Early Childhood Education: Ages 3-6 years | | 3 | |
|  |  |  | HUS 102: Human Services Internship I | | 3 | |
| Orleans-Niagara BOCES | Early Childhood Education | Direct Support Professional Certificate | EDU 120: Disabilities: Birth to Adolescence | | 3 | |
|  |  |  | ECE 208: Early Childhood Education: Ages 3-6 years | | 3 | |
|  |  |  | HUS 102: Human Services Internship I | | 3 | |
|  |  |  | HUS 103: Human Services Internship II | | 3 | |
| Orleans-Niagara BOCES | Digital Media | Digital Media | DIG 106: Video Production | | 3 | |
|  | Web Development & Game Programming | Digital Media | DIG 111: Introduction to Web Design | | 3 | |
| Orleans-Niagara BOCES | Animation & Video Production | Animation | ANI 103: Introduction to 2D Animation | | 3 | |
| Orleans-Niagara BOCES | Precision Machine Tech—updated names are below: | Mechanical Technology, Mechanical Design | MET 110: Engineering Drawing I | | 2 | |
|  | Project Based Engineering  (Sanborn) |  | MET 125: Processes | | 3 | |
|  | Advanced Manufacturing & Engineering (Medina) |  | MET 125L: Processes Lab | | 0 | |
|  |  |  | MET 250: Advanced Process-the CNC Approach | | 3 | |
|  |  | Mechanical Technology, Mechanical Design (cont.) | MET 250L: Advanced Process-CNC Approach Lab | | 0 | |
| Orleans-Niagara BOCES | Cosmetology | Business Administration | BUS 122: Small Business Management | | 3 | |
| Orleans-Niagara BOCES | Food Service Two Yr. Cook | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
|  |  |  | CUL 122: Breakfast & Lunch | | 3 | |
| Orleans-Niagara BOCES | Personal Trainer | Personal Training | PED 155: Weight Training | | 1 | |
|  |  |  | HED 214 Advanced First Aid & CPR | | 2 | |
| Orleans-Niagara BOCES | Welding | Welding | WLD 110: Electrical Arc Welding Process | | 4 | |
|  |  |  | WLD 110L: Electrical Arc Welding Process Lab | | 0 | |
|  |  |  | WLD 120: Thermal Cutting | | 2 | |
|  |  |  | WLD 120L: Thermal Cutting Lab | | 0 | |
|  |  |  | WLD 130: Welding Safety - OSHA | | 2 | |
|  |  |  | WLD 130L: Welding Safety – OSHA Lab | | 0 | |
|  |  |  | WLD 140: Gas Metal Arc Welding Processes | | 2 | |
|  |  |  | WLD 140L: Gas Metal Arc Welding  Processes Lab | | 0 | |
|  |  |  | WLD 150: Welding Metallurgy | | 3 | |
|  |  |  |  | |  | |
| Wayne-Finger Lakes BOCES | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
|  |  |  |  | |  | |
| HIGH SCHOOL | **High School Program** | **NCCC Program** | **Course** | | **Credit hrs** | |
| Buffalo Public Schools: |  |  |  | |  | |
| Buffalo Public Schools:  Emerson School of Hospitality & Buffalo School of Culinary Arts and Hospitality | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
| Global Concepts Charter School | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking  CUL 122: Breakfast & Lunch | | 3  3 | |
| McKinley HS | Horticulture & Plant Science | Horticulture | HRT 100: Introduction to Horticulture | | 3 | |
| Riverside Academy and McKinley HS | Conservation of Natural Resources | Horticulture | HRT 100: Introduction to Horticulture | | 3 | |
| Riverside Academy and South Park HS | Personal Training Program | Personal Training Cert. | PED 155  HPE 261 | | 1  1 | |
|  |  |  |  | |  | |
| Grand Island HS | CADD/Mechanical Engineering | CADD: Mechanical, Process Piping and Control | MET 110: Engineering Drawing I | | 2 | |
|  |  |  | DRF 275: Advanced CADD | | 3 | |
|  |  |  | DRF 275L: Advanced CADD Lab | | 0 | |
|  |  |  |  | |  | |
| Newburgh Enlarged City School District | Culinary Arts | Culinary Arts | CUL 120: Principles of Baking | | 3 | |
|  |  |  | CUL 122: Breakfast & Lunch | | 3 | |