

UNIVERSITY OFFICE

Student Academic Services

TRANSFER ARTICULATION AGREEMENT

Frederick Community College and Johnson & Wales University

Culinary Arts and Supervision A.A.S to
Culinary Arts & Food Service Management B.S.

Statement of Purpose

Johnson & Wales University and Frederick Community College recognize that for many students the path to a bachelor degree may begin at a community college. This agreement is formed to enable the smooth transfer of Frederick Community College graduates to Johnson & Wales University. Please be aware that the same course from Frederick Community College may be accepted in transfer for a different course within different majors at Johnson & Wales University. This agreement is based on Johnson & Wales' 2011-2012 catalog.

The purpose of this agreement is to provide a smooth transition between the evaluated academic programs by:

- 1 Identifying all required and equivalent courses for the relevant programs at each institution, and
- 2 Facilitating credit transfer for students who meet the agreed upon criteria.

Participants

This agreement has been entered into by:

Frederick Community College, MD and Johnson & Wales University, RI.

Programs/Courses Included in this Agreement

Frederick Community College	Johnson & Wales University
Culinary Arts and Supervision A.A.S.	Culinary Arts & Foodservice Management B.S.

Terms and Conditions of Transfer

- A. Frederick Community College students will be granted admission to Johnson & Wales University subject to the following terms and conditions:
- Students must have a minimum 2.0 GPA
- Students must select a major to insure the proper awarding of transfer credit.
- Only courses with an earned grade of "C" (2.0) or higher will be accepted in transfer.
- Johnson & Wales will evaluate course-by-course to reflect students' chosen major.
- Course credit hours must equate to the course credit hours assigned to Johnson & Wales University
 courses.
- The application and distribution of credits transferred may vary depending on the program of study the Frederick Community College student chooses to pursue
- Frederick Community College students must otherwise meet the admissions standards and comply with the admissions procedures of Johnson & Wales University

Communications and Advising

Communication and advising is central to effective transfer/articulation. Recognizing this:

- A. The colleges agree to jointly develop appropriate transfer guides and make these available to students and advisors as appropriate.
- B. The colleges agree to notify each other promptly, in writing, of substantive changes in curricula that might affect the agreement.
- C. Students should always discuss their individual study plans with an academic counselor soon after their arrival at Johnson & Wales University.

Implementation and Length of Agreement

- A. Johnson & Wales University and Frederick Community College agree that this Agreement becomes effective on July 26, 2011 and is applicable to eligible students in the next term of enrollment.
- B. This agreement will expire in August 2014 and will be re-evaluated according to updates in curriculum.
- C. This agreement does not preclude either college from entering into similar agreements with other institutions of higher education.

Signatures of Appropriate Institutional Leaders and Representatives

The relevant program coordinator and/or academic department chair of each institution shall be responsible for implementing this agreement, for identifying and incorporating any changes into subsequent agreements, and for conducting a periodic review of this agreement.

Frederick Community College

Douglas Browning

Interim President

Dr. Margaret Bartow

Vice President of Learning

Johnson & Wales University

Jane Hanna

Director

Academic Counseling

Jeffrey Senese, Ph.D.

Vice President

Academic Affairs

Program Manager.

CULINARY ARTS

JOHNSON & WALES UNIVERSITY CULINARY ARTS AND FOODSERVICE MANAGEMENT.		FREDERICK COMMUNITY COLLEGE Culinary Arts and Supervision A.A.S	
Major Courses:	Qtr. Cr.		Sem. Cr.
CUL1315 Stocks, Sauces, Soups	3	HOS 112 Food Preparation I	3
CUL1325 Essentials of Dining Room	3	HOS 250 A La Carte Cooking & Service	4
CUL 1335 Traditional European Cuisine	3	HOS 116 International Cuisine	3
CUL1345 Intro Baking & Pastry	3	HOS 114 Baking	3
CUL1355 New World Cuisine	3	HOS 113 Food Preparation II	3
CUL2215 Garde manger	3	HOS 115 Garde Manger	3
Hospitality elective	4.5	INTR 103 Internship	3
FSM3035 Supervision for Food Service Professionals (Hospitality elective)	4.5	BU 272 Supervisory Management	3
Related Professional Studies:			
FSM1065 Food Safety and Sanitation Management	1.5	HOS 121 Sanitation Certificate* (student must present national exam certificate recognized by the Conference for Food Protection)	1
FSM2045 Introduction to Menu Planning & Cost Controls	4.5	HOS 216 Food and Beverage Operations	3
General Studies:			
CSL1001 Community Service-Learning	1.0	Exempt for Transfer Students	
ENG1020 English Composition	4.5	EN 101 English Composition	3
ENG1030 Communication Skills	4.5	CMSP 103 Speech Fundamentals (recommended to satisfy Communications elective)	3
LEAD2001 Foundations in Leadership Studies	4.5	BU 275 Fundamentals of Leadership (recommended to satisfy BU elective)	3
MATH1002 Survey of College Mathematics	4.5	MA 103 Foundations of Mathematics (recommended to satisfy Mathematics elective)	3
Science: One SCI-designated course	4.5	Science elective	3/4
NUTR2001 Introduction to Nutrition	4.5	HE 102 Nutrition in a Changing World	3
ECON1001 Macroeconomics or PSYC2001 Introductory Psychology or History requirement		Choose one course below from the Social & Behavioral Sciences elective listing: EC 201 Principles of Economics (Macro) PS-designated course HI-designated course	3
SOC2001 Sociology I	4.5	ID 209 Ethnic Diversity	3

^{*}Students must submit an original copy of one of the following three approved certifications:

The National Restaurant Association Certification (NRA),
The National Registry of Food Safety Professionals Certificate
Thomsen Prometic

Students from Frederick Community College with an A.A.S degree in Culinary Arts and Supervision will be required to complete the following courses at Johnson & Wales University to receive their B.S. degree in Culinary Arts and Food Service Management.

JOHNSON & WALES UNIVERSITY Culinary Arts A.S.		
Major Courses:	Qtr. Cr.	
CUL1365 Principles of Beverage Service	3	
CUL1375 Nutrition & Sensory Analysis	3	
CUL1385 Fundamentals of Food Service Production	3	
CUL1395 Purchasing & Product Identification	3	
CUL1405 Skills of Meatcutting	3	
CUL2225 Classical French Cuisine	3	
CUL2235 Advanced Dining Room Procedures	3	
CUL2245 International Cuisine	3	
CUL2255 Advanced Patisserie/Desserts	3	
Culinary Arts Applications		
CUL2626 Culinary Arts Internship	13.5	
General Studies		
ENG1021 Advanced Composition and Communication	4.5	
JOHNSON & WALES UNIVERSITY Culinary Arts & Food Service Management B.S.		
Major Courses:	Qtr. Cr.	
FSM3001 Food Service Management Systems & Human Resource Applications	4.5	
FSM4061 Advanced Food Service Operations Management	4.5	
HOSP3050 Hospitality Strategic Marketing	4.5	
HOSP4060 Hospitality Management Seminar	4.5	
Cul/Hosp Concentration	13.5- 15	
Hospitality elective	4.5	
Related Professional Studies:		
ACCT1011 Hospitality Accounting I & Lab	5.5	
ACCT1012 Hospitality Accounting II & Lab	5.5	
ACCT3025 Hospitality Financial Management	4.5	

CAR0010 Career Capstone	1.0		
LAW2010 Hospitality Law	4.5		
General Studies			
ECON1001 Macroeconomics	4.5	If equivalent not taken at FCC	
PSYC2001 Introductory Psychology	4.5	If equivalent not taken at FCC	
SPAN1011 Conversational Spanish I: Specialized Vocabulary	4.5		
Two Arts & Sciences elective	9		
*Choose one from the following: MATH2001 Statistics or PHIL3040 Ethics of Business Leadership or History: One Hist-designated course Literature: Eng1001 or one LIT designated class	4.5		
Total	120		

^{*}If HI-designated course taken to satisfy Social & Behavioral Sciences elective then it is not necessary to select from the following and this requirement is satisfied.