

Articulation Agreement

Institution: Bristol Community College

Date: updated fall 08

Transfer Institution: Johnson and Wales University

| BCC: Culinary Arts | CR | JWU: Food Service Management | CR |
|---|-----------|--|-----------|
| General Courses | | | |
| ENG 11 College Writing | 3 | ENG1020 English Composition | 3 |
| ENG 12 Introduction to Literature | 3 | ENG1001 An Introduction to Literary Genres | 3 |
| CSS 11 College Success Seminar | 1 | NOT TRANSFERABLE | 1 |
| CIS 09 Hospitality Management Information Systems | 3 | NOT TRANSFERABLE | 3 |
| SOC 52 Human Relations | 3 | SOC2001 Sociology I | 3 |
| BUS 11 Business and Financial Mathematics OR MTH 19 Fundamental Statistics OR MTH 25 Modern College Mathematics | 3 | Arts and Sciences Elective OR MATH1002 Survey of College Mathematics and MATH0001 Mathematics Lab – exempt | 3 |
| HST Elective | 3 | One HIST-designated course (except HIST4030) | 3 |
| Science Elective | 3 | Science Elective | 3 |
| Program Requirements | | | |
| CUL 10 Art Skills for the Culinarian | 3 | NOT TRANSFERABLE | 3 |
| CUL 11 Essentials of Culinary Arts I | 4 | CUL1315 Stocks, Sauces and Soups and CUL1385 Fundamentals of Food Service Production | 4 |
| CUL 12 Essentials of Culinary Arts II | 4 | CUL1335 Traditional European Cuisine and CUL1355 New World Cuisine | 4 |
| CUL 13 Dining Room Functions | 2 | CUL1325 Essentials of Dining Room | 2 |
| CUL 14 Mixology and Bar Management | 2 | CUL1365 Principles of Beverage Service | 2 |
| CUL 15 Sanitation for Culinarians | 2 | FSM1060 Food Safety and Sanitation Management <i>Students must pass a national exam recognized by the Conference for Food Protection</i> | 2 |
| CUL 16 Nutrition for Culinarians | 2 | CUL1375 Nutrition & Sensory Analysis | 2 |
| CUL 19 Baking Skills for Cooks | 2 | CUL1345 Introduction to Baking & Pastry | 2 |
| CUL 23 Advanced Table Service | 3 | CUL2235 Advanced Dining Room | 3 |

| | | Procedures | |
|---|---------------|--|---|
| CUL 24 The Capstone Experience for Culinarians | 3 | NOT TRANSFERABLE | 3 |
| CUL 25 Food Service Operations and Career Development | 2 | NOT TRANSFERABLE | 2 |
| CUL 31 Advanced Culinary Techniques I | 6 | CUL2215 Garde Manger and CUL2225 Classical French Cuisine | 6 |
| CUL 32 Advanced Culinary Techniques II | 6 | CUL2245 International Cuisine | 6 |
| CUL 33 Dining Room Functions II | 2 | NOT TRANSFERABLE | 2 |
| CUL 36 Purchasing for Culinarians | 2 | CUL1395 Purchasing & Product Identification | 2 |
| A.S. from BCC in Culinary Arts | 67-68 credits | CUL 2255 Advanced Patisserie/Desserts and CUL 1405 Skills of Meatcutting | |

Students from Bristol Community College with an A.A.S. degree in Culinary Arts will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in Food Service Management. Transcripts of students without an A.A.S. degree will be evaluated on a course by course basis based on the course equivalencies listed in this agreement:

Associate Courses

(to be completed **before** entering the Food Service Management program)

Culinary Arts Applications: (15 quarter credits)

CUL2276 Culinary Arts Internship **or**
 CUL2286 Culinary Arts International Exchange **or**
 CUL2296 Culinary Arts Co-Op

Related Professional Studies:

CAR1001 Principles of Career Management (formerly CAR1003 Introduction to Career Management) (1.5 quarter credits)
 FSM2045 Introduction to Menu Planning and Cost Controls
 FSM2050 Personalized Nutrition Management **or**
 NUTR2001 Introduction to Nutrition

General Studies:

ENG1030 Communication Skills
 LEAD2001 Foundations of Leadership Studies

Bachelor Courses

Major Courses:

FSM3001 The Management of Food Service Systems
 FSM3070 Contemporary Issues in the Food Service Industry

Major Courses cont.

FSM4061 Advanced Food Service Operations Management
 HOSP3050 Hospitality Strategic Marketing

HOSP4060 Hospitality Management Seminar
Hosp. Electives **Three** courses with a Hospitality Elective attribute selected from Offerings within The Hospitality College

Related Professional Studies:

ACCT1011 Hospitality Accounting I & Lab (5.5 quarter credits)
ACCT1012 Hospitality Accounting II & Lab (5.5 quarter credits)
ACCT3025 Hospitality Financial Management & Lab (5.5 quarter credits)
CAR0010 Career Management Capstone (1.0 quarter credits)
LAW2010 Hospitality Law

General Studies:

ECON1001 Macroeconomics
ECON2002 Microeconomics
ENG1021 Advanced Composition and Communication **and**
ENG0001 Writing Workshop
MATH2001 Statistics
PSYC2001 General Psychology
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course

Students should be able to complete the Food Service Management B.S. program in 7-8 terms. Students should meet with an academic counselor and work with the registrar to ensure the proper scheduling and appropriate sequencing of courses.