

# ARTICULATION AGREEMENT

## BETWEEN

**PAUL SMITH'S COLLEGE**  
Paul Smiths, NY

**Culinary Arts and Service Management B.P.S.**

## AND

**SOUTHERN MAINE COMMUNITY COLLEGE**  
South Portland, ME

**Culinary Arts, A.A.S.**

### I. Introduction

This agreement establishes procedures to ensure admission of qualified transfer students from Southern Maine Community College into Paul Smith's College. Students are expected to follow application procedures as outlined in the current catalog of Paul Smith's College.

### II. Objectives of the Agreement

1. To attract qualified students to Paul Smith's College and to Southern Maine Community College.
2. To promote efficient transfer of qualified graduates from Southern Maine Community College to Paul Smith's College.
3. To provide specific information to students who wish to pursue a baccalaureate degree in Culinary Arts and Service Management.
4. To facilitate communication and academic coordination between faculty, students, and administrators at each institution.

### III. Terms of the Agreement

1. Students from Southern Maine Community College completing the degree listed above who
  - a. meet a minimum cumulative grade point average of 2.0 on a 4.0 scale for all completed college level courses at Southern Maine Community College
  - b. fulfill requirements as indicated on the attached plan sheet
  - c. receive a 2.0 ( C ) or above grade in all required courses transferred into the program will be accepted into the B.P.S. program in Culinary Arts and Service Management.

2. Students who do not meet the requirements of this agreement will also be considered for admission. They will be evaluated on an individual basis.
3. Both Paul Smith's College and Southern Maine Community College agree to encourage qualified students to participate by providing information and assistance to prospective transfer students.
4. Paul Smith's College agrees to list Southern Maine Community College on its website and in its course catalog in reference to this articulation agreement. Southern Maine Community College agrees to list Paul Smith's College on its website and in its course catalog in reference to this articulation agreement.

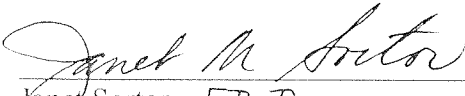
IV. Period of Agreement

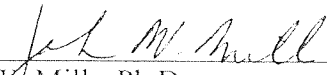
This agreement will become effective immediately and shall be reviewed every two years, or when substantive changes are made in the curriculum on either campus. Both Paul Smith's College and Southern Maine Community College reserve the right to withdraw from the agreement by submitting written notice of intent at least four (4) months prior to the start of the academic year.

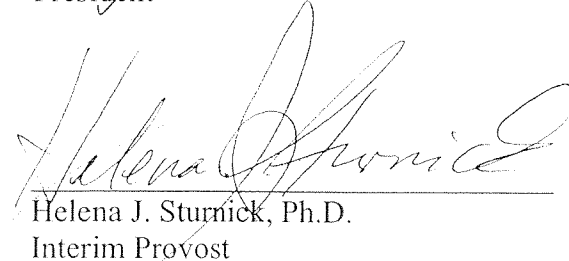
V. Signatures to this Agreement


For Southern Maine Community College

For Paul Smith's College

  
 Janet Sortor, ED. D.  
 Dean of Academic Affairs

  
 John W. Mills, Ph.D.  
 President

  
 Helena J. Sturnick, Ph.D.  
 Interim Provost

  
 Paul E. Sorgule, M.S., C.C.E., A.A.C.  
 Dean of Culinary Arts and Hospitality  
 Management

Date March 16, 2005

Date 3/4/2005

## CULINARY ARTS AND SERVICE MANAGEMENT

### Paul Smith's College Requirements

### Southern Maine Community College

#### Equivalents

|                           |             |                                       |             |
|---------------------------|-------------|---------------------------------------|-------------|
| English Composition 131   |             | ENG-111 English Composition           | 3 credits   |
| English Composition 132   |             | ENG-115 Introduction to Literature    | 3 credits   |
| Mathematics courses       | 6-8 credits | MAT-115 Contemporary Mathematics      | 3 credits   |
|                           |             | Any math course (MAT-108 or higher)** | 3-4 credits |
| Social Science/Humanities | 6 credits   | Social Science/Humanities elective    | 3 credits   |
|                           |             | PSY-100 Introduction to Psychology    | 3 credits   |

#### Science courses (6-8 credits required)

|                         |           |                                      |           |
|-------------------------|-----------|--------------------------------------|-----------|
| Food Service Sanitation | 3 credits | CA-106 Introduction to Culinary Arts | 3 credits |
| Nutrition               | 3 credits | NUT-111 Normal Nutrition             | 3 credits |

|  |           |   |                |
|--|-----------|---|----------------|
| Financial Accounting 131   |           | BUS-115 Managerial Accounting   | 3 credits      |
| Food and Beverage Control 232 <i>or</i> Menu Planning and Purchasing | 3 credits | CA-214 Planning/Dining Room Service   | 3 of 4 credits |
| Introductory management course                                       | 3 credits | BUS-123 Management and Leadership Dynamics**  | 3 credits      |
| Cooking Module 1   | 4 credits | CA-115 Basic Food Prep I  | 4 credits      |
| Cooking Module 2   | 4 credits | CA-212 Advanced Cooking Specialties   | 4 credits      |
| Baking Module 1  | 4 credits | CA-111 Basic Baking   | 4 credits      |
| Advanced Patisserie 232  | 3 credits | CA-211 Advanced Pastry and Baking   | 3 of 4 credits |
| Cooking Module 3   | 4 credits | Elective (optional course at SMCC):<br>SSC 103-FE Austrian Cuisine/Culture from the Hapsburg Empire to Contemporary Times | 3 credits      |
| Electives  |           | <u>Courses accepted at PSC as electives:</u>  |                |
|  |           | CA-116 Basic Food Prep II   | 4 credits      |
|  |           | CA-114 Food and Beverage Purchasing   | 3 credits      |
|  |           | Microcomputers course   | 3 credits      |
|  |           | BUS-126 Entrepreneurship  | 3 credits      |
|  |           | CA-213 Buffet Preparation Technique   | 4 credits      |
|  |           | CA-218 Food Service Management  | 3 credits      |
|  |           | CA-217 Human Resource Management  | 3 credits      |

Work Experience – 600 hours

**Total Transferred: 65-75 credits\***

\*Paul Smith's College accepts up to 90 credits from an outside institution towards a B.P.S. degree.

\*\* The student may choose to complete these requirements at SMCC *or* at PSC.

In addition to the above course requirements a student must complete 600 hours of documented work experience. Work experience can include work done outside of the academic setting as an internship, or externship, or as work on a student's resume. Evaluation of work experience will be done on an individual basis during the required interview at Paul Smith's College. If the student completes 600 hours of industry work experience prior to his/her first semester at PSC, then the student will receive an additional 6 credits for Externship 260.

The following requirements have not been satisfied: a second math course, and an introductory management course (typically Dining Room and Kitchen Management 131 at PSC). The curriculum sheet on the next page shows how these requirements could be worked into the sequence of courses at Paul Smith's College and it is dependent upon student ability and course availability. In all, no additional semesters will be necessary to complete the Baccalaureate degree.

If the student prefers to complete additional PSC requirements while attending SMCC, the student may choose from the following course equivalents: any math course (MAT-108 or higher), and BUS-123 Management and Leadership Dynamics. Paul Smith's College will accept up to 90 credits from an outside institution towards a Bachelor's degree.

## Course Sequence for Culinary Arts and Service Management

### Fall Fifth Semester

|   |   |
|---|---|
| Language Sequence                       | 3 |
| American Gastronomy 331                 | 3 |
| Hospitality Futures 331                 | 3 |
| The Service Economy 331                 | 3 |
| Dining Room and Kitchen Management 132* | 3 |

**9-15 credits**

### Spring Sixth Semester

|  |   |
|--|---|
| Language Sequence                      | 3 |
| Mathematics course*                    | 3 |
| Management: A Systems Approach 431     | 3 |
| Advanced Kitchen and Menu Planning 341 | 4 |
| Capstone Planning Seminar 312          | 1 |

**11-14 credits**

### Summer Session

|   |                  |
|---|------------------|
| Culinary Externship 260 (or documented, independent experience) | <b>6 credits</b> |
|---|------------------|

### Fall Seventh Semester

|   |   |
|---|---|
| Cultural Enology 431                                    | 3 |
| Seminar in Culinary Futures/Food Science Technology 341 | 3 |
| The Global Market 431                                   | 4 |
| Finance 431   | 3 |

**13 credits**

### Spring Eighth Semester

|  |   |
|--|---|
| Facilities Planning and Environmental Management 332 | 3 |
| Management Through Strategic Planning 432            | 3 |
| Advertising and Promotion 432                        | 3 |
| Ethics 235   | 3 |
| Senior Capstone 432                                  | 3 |

**15 credits**

\* Equivalent courses may be completed at SMCC prior to first semester at PSC. A minimum of 12 credits per semester is required for full financial aid benefits.

A minimum of 32 credits in the liberal arts/sciences is required for the B.P.S. degree. These four years of study include 40 credits in the liberal arts/sciences. 125 credits are required for the B.P.S. degree. These four years of study include a minimum of 128 credits.