

ARTICULATION AGREEMENT

Between

Nicolet College
A.A.S. Culinary Arts
And

Northern Michigan University
Technology and Occupational Sciences Department
B.S. Hospitality and Tourism Management
(Food Service and Culinary Management Track)

Effective Dates of this Articulation Agreement: June 2017-June 2019

Introduction:

The purpose of this articulation agreement is to provide a smooth transition for students who want to earn an associate degree in Culinary Arts at Nicolet College prior to a transfer to Northern Michigan University to complete a bachelor's degree in Hospitality and Tourism Management. As displayed in this document, the first and second years of coursework are completed at Nicolet College and third and fourth years at NMU.

Graduates of this bachelor's degree program accept positions as general/assistant managers, hotel/restaurant managers, executive chefs, or front line supervisors. They are sought after by government employers, such as the School Food Administration, Food and Drug Administration, Health Services, and correctional facilities, as well as by many businesses/companies within the hospitality industry, such as cruise lines, hospitals, educational institutions, and casinos. Others are self-employed as caterers, restaurant owners/operators, personal chefs, hotel/lodging operators, and bed and breakfast owners/operators.

Effective Dates:

The effective dates of this agreement are from June 1, 2017 to May 31, 2019. If this agreement is not renewed at the end of the effective period, students who have already started this articulated program at Nicolet College will be given three additional years to be admitted to NMU under the terms of this agreement. Students, who began the program prior to the effective date, may use the agreement to the extent that the requirements completed are consistent with this agreement.

First and Second Years at Nicolet College:

The first and second years of NMU's Hospitality Management B.S. degree is Nicolet College's Culinary Arts A.A.S. degree. Although it includes up to 67 credit hours, only a maximum of 64 semester credits and an additional 4 semester credits in physical education (health promotion) activity courses may transfer to NMU from a two-year college. Unless otherwise designated, a grade of C or higher is required for transfer into the program.

Nicolet College Course #	Nicolet College -- Course Title	Credit Hours	NMU Equivalent	NMU Degree Requirements
10-316-115	Culinary Math	2	HM 101 Hospitality Math	Major
10-316-121	Sanitation and Safety Fundamentals	2	HM 111 Food Service Sanitation	Major
10-316-125	Food Theory	3	HM 100 Food Selection and Preparation	HM Elective
10-316-126	Food Production Principles	3	HM 115 Professional Cooking I	Major
20-801-219	English Composition I	3	EN 111 Coll Composition 1	Effective Communication
10-809-197 or 20-809-271	Contemporary American Society or Introductory Sociology	3	1009 Social Science Credit or SO 101 Intro Sociology	General Elective or Perspectives on Society
10-316-111	Garde Manger	2	1009 Hospitality Mgt Credit	HM Elective
10-316-130	Nutrition	2	HM 201 Food Service Nutrition	Emphasis-Food Service & Culinary Management
10-316-140	Food Practicum I	3	HM XXX Elective Credit	HM Elective

10-316-141	Food Practicum II	3	HM XXX Elective Credit	HM Elective
10-801-196	Oral Interpersonal Communication	3	SP 110 Interpersonal Communication	Integrative Thinking
10-809-166 or 20-809-225	Intro to Ethics Theory and Application or Ethics	3	PL 180 Fundamentals of Ethical Theory	Perspectives on Society
10-316-150	Catering	3	HM 225 Banquets & Catering	Major
10-316-151	Advanced Professional Cooking	3	HM 120 Professional Cooking II	Emphasis-Food Service & Culinary Management
10-316-152	Professional Baking	3	HM 116 Professional Baking I	HM Elective
10-316-155	Menu Planning	2	HM 310 Menu Analysis & Design	Major
10-316-160	Food Purchasing	2	HM 226 Purchasing-Hospitality Industry	Major
20-809-251	Introduction to Psychology	3	PY 100G Psychology as a Social Science	Scientific Inquiry
10-316-170	Restaurant Practicum I	3	HM XXX Elective Credit	HM Elective
10-316-171	Restaurant Practicum II	3	HM XXX Elective Credit	HM Elective
10-316-175	Food Service Cost Control	2	HM 214 Cost Control-Hospitality	Major
10-316-180	Food Service Supervision	3	HM 210 Supervision in the HM Indust	Major
10-804-123 or 20-804-220	Math with Business Applications Intermediate Algebra	3 4	GEN1009 or MA 100 Intermediate Algebra	General Elective
10-809-195 or 20-809-287 or 20-809-291	Economics or Principles of Macroeconomics or Principles of Microeconomics	3	EC 101 The American Economy EC 202 Macroeconomic EC 201 Microeconomic Principles	Perspectives on Society General Elective General Elective
10-109-159	Elective - Restaurant Management	2	HM 221 Hospitality Service Mgmt.	Major
10-109-195	Elective - Beverage Management	2	HM 330 Beverage & Bar Management	Major
Total Credits Transferred:		64		

Third and Fourth years at NMU...

The third and fourth years of NMU's Hospitality Management B.S. degree is comprised 20 credits of Hospitality Management courses, 3 credits of Food Service and Culinary Management Emphasis Track courses, 8 credits of other required courses, 20 credits of required General Education courses, and 5-6 elective credits for a total of 56-57 credits. To qualify for a bachelor's degree at NMU, students must meet all the graduation requirements (which include the courses listed below,) complete at least 32 credits at NMU, 8 credits of which must be included in the major.

NMU Course #	NMU -- Course Title	Credit Hours		NMU Degree Requirements
EN 211	College Composition II	4		Effective Communication
	Select one course to also meet Mathematics Competency Requirement	4		Quantitative Reasoning and Analysis
	Select one courses	4		Social Responsibility in a Diverse World
	Select one course.	4		Human Expression
	Select one course with lab component	4		Scientific Inquiry
HM 112	Introduction to Tourism and Hospitality Industry	4		Major
HM 220	Hospitality Human Resources	4		Major
HM 245	Hospitality Accounting and Revenue Management	4		Major
HM 450	Hospitality Operations Plan and Design	4		Major
HM 480	Current Issues In the Hospitality Industry	4		Major
HM 315	Multicultural Foods	3		Emphasis Track-Food Service and Culinary Mgmt

MGT 221	Business Law I: Legal Environment of Business	4		Other Required Course
MKT 230	Introduction to Marketing	4		Other Required Course
	Elective Credits	5-6		Electives
	Total Credit Hours:	56-57		

Additional Graduation Requirements:

1. An overall GPA of 2.00 is required;
2. At least 8 credit hours of the major must be earned at NMU;
3. A "C" grade or higher is required for all courses within the major;
4. A total of 120 credit hours are required for a B.S. in Hospitality Management and with least 32 credits earned at NMU;
5. The General Education Program and all graduation requirements must be successfully completed; including World Cultures, Laboratory Science, English Competency and Mathematics Competency.

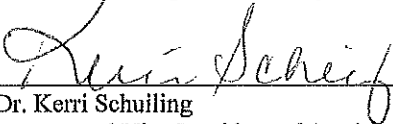
Notes to Students:

1. Complete the articulated program as indicated in this articulation guide. Any course substitutions should only be made with the guidance of an advisor or counselor to assure that all requirements are met;
2. Students are encouraged to meet with the Hospitality Management coordinator at NMU early, before completing an admission application to NMU; and
3. A copy of the articulation agreement should be brought to all advising sessions.

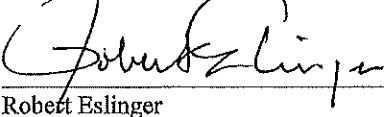
For further information regarding the selection and transfer of courses, contact one of NMU's Transfer Admissions Counselors, at 1-800-682-9797 or transfer@nmu.edu.

Signatures:

Northern Michigan University

 3/15/17
Date

Dr. Kerri Schuiling
Provost and Vice President of Academic Affairs

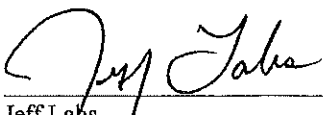
 3-13-17
Date

Robert Eslinger
Interim Dean,
Technology and Occupational Sciences

Nicolet College

 3/24/17
Date

Ron Skallerud
Vice President of Academic Affairs

 3/29/17
Date

Jeff Labs
Interim Dean of Trade and Industry/Apprenticeship