ARTICULATION AGREEMENT

Between

Fox Valley Technical College

A.A.S Culinary Arts

And

Northern Michigan University

College of <u>Technology and Occupational Sciences</u>
B.S. Degree in <u>Hospitality and Tourism Management (Food Service and Culinary Management Track)</u>

June 2, 2017

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Fox Valley Technical College

A.A.S. Culinary degree

And

Northern Michigan University

College of Technology and Occupational Sciences

B.S. Degree in Hospitality and Tourism Management (Food Service and Culinary Management

Track) Article I

Agreement on Principle

Northern Michigan University (NMU) and Fox Valley Technical College agree that students who choose to transfer from a community college to a senior college or university to earn a bachelor's degree should be provided with a smooth curriculum transition that minimizes loss of credit and duplication of coursework. Therefore, Northern Michigan University and Fox Valley Technical College agree to enter into this curriculum articulation agreement for students who complete the A.A.S Culinary Arts degree at Fox Valley Technical College and transfer to NMU to complete the Bachelors of Science in Hospitality and Tourism Management (Food Service and Culinary Management Track). Both institutions enter into this agreement as cooperating, equal partners who shall maintain the integrity of their separate programs.

Article II

Agreement on Program Specifics

Northern Michigan University (NMU) and Fox Valley Technical College agree that any student who has successfully completed the minimum requirements outlined on the attached articulation guide may transfer the course credits indicated toward the <u>Bachelors of Science in Hospitality and Tourism Management (Food Service and Culinary Management Track)</u> at Northern Michigan University. Students who follow this articulated program agreement must apply and be admitted to Northern Michigan University. Fox Valley Technical College students will receive equal consideration with other students seeking admission and financial aid. The bachelor's degree graduation requirements for students who follow this articulated program agreement are listed on the attached articulation guide.

Article III Agreement on Communication

Northern Michigan University (NMU) and Fox Valley Technical College agree to cooperate in communication with each other and with their common and respective publics concerning the established relationship between the two institutions. Communication may include the development of various kinds of publications to inform those who might benefit personally or professionally from the opportunities provided by this agreement. Faculty and staff at both institutions will share the information in this agreement with interested and qualified students and both institutions will provide counseling and advising to students and prospective students.

Article IV Agreement on Maintenance and Review Procedures

At least one administrative or faculty member from each institution will be appointed to act as agents for the implementation of this agreement, to speak for the institutions and to communicate changes to respective faculty members, advisors, counselors, and others to whom the information is pertinent. Responsibility for oversight of this agreement rests with the CHEISTOPHERJ-MATHEND at Fox Valley Technical College and the Associate Provost for Academic Affairs at Northern Michigan University.

Both parties agree to communicate annually any changes in their respective programs that may affect this articulation agreement. During the third year, both parties will review the agreement for revision and possible renewal. If the agreement is not reviewed by the end of the effective agreement, Fox Valley Technical College students who started the articulated program prior to termination of the agreement, will be given three additional years to be admitted to NMU under terms of this agreement.

Note Regarding Michigan Transfer Agreement (MTA): Students who transfer to Northern Michigan University from a Michigan community college and who have <u>Michigan Transfer Agreement Satisfied</u> posted on their transcript will be considered to have met the requirements of NMU's General Education program. Students will still be expected to complete all other degree requirements, including graduation requirements (world cultures, lab, and composition and math competencies) and any courses listed as "Other Required Courses" that may also be General Education courses. Degree requirements can be found at www.ninu.edu/catalog. Transfer students who do not complete the entire block of courses required by the MTA will receive credit for courses they do complete on the basis of individual evaluation and established transfer equivalencies.

This agreement is in effect from July 2017. Note: Students who began prior to the effective date of this agreement may use the agreement to the extent that the program requirements followed are consistent with this agreement.

ARTICULATION AGREEMENT

Berween

Fox Valley Technical College A.A.S Culinary Arts Degree

And

Northern Michigan University

College of Technology and Occupational Sciences

B.S. Degree in Hospitality and Tourism Management (Food Service and Culinary Management

Track)

Effective Dates of this Articulation Agreement July 2017 - August 2020

Introduction:

The purpose of this articulation agreement is to provide a smooth transition for students who want to earn an A.A.S. degree in Culinary Arts at Fox Valley Technical College prior to a transfer to Northern Michigan University to complete a B.S. degree in Hospitality and Tourism Management (Food Service and Culinary Management Track). As displayed in this document, the first and second years of coursework are completed at Fox Valley Technical 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 Authority 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 July 2017 – August 2020. If this agreement is not renewed at the end of the effective period, students who have already started this articulated program at Fox Valley Technical 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 Fox Valley Technical College.

The first and second years of NMU's Hospitality and Tourism Management (Food Service and Culinary Management Track) B.S. degree is Fox Valley Technical College's Culinary Arts A.A.S. degree. Although it includes up to 60 credit hours, only a maximum of 64 semester credits and an additional 4 semester credits in physical education activity courses may transfer to NMU from a two-year college. Unless otherwise designated a grade of C- or higher is required for transfer to NMU. Students need a "C" or higher to count in this NMU program. The following section presents the Culinary Arts A.A.S degree with restricted selections to meet requirements within NMU's General Education Program:

Course #	FVTC Course Title Written Communication	Credits	NMU Course # and Title EN 111 College Composition I	
10-801-195		3		
10-801-196	Oral/Interpersonal Comm	3	SP 110 Interpersonal Communication	
10-804-123	Math w Business Apps	3	HM 101 Hospitality Math	
10-809-196	Intro to Sociology	3	SO 101 Intro to Sociology	
10-809-198	Intro to Psychology	3	PY 1001 Intro to Psychology	
Technical St	tudies (42 Credits)			
10-109-152	Introduction to Hospitality	3	HM 112 Intro to the Tourism and Hospitality Industry	
10-316-110	Culinary Fundamentals	3	HM 115 Professional Cooking I (Must take both)	
10-316-125	Culinary Foundations	1		
10-316-118	Sanitation for Food Service Operations	1	HM 111 Food Service Sanitation	
10-316-119	Nutrition for Culinary Arts	1	HM XXX Elective	
10-316-120	Culinary Applications	2	HM 226 Purchasing for the Hospitality Industry	
10-316-133	Meat Identification	1	HM XXX Elective	
10-531-101	First Aid/CPR, Principles and Practices	1	HL 242 First Aid / (General Elective)	
10-316-100	Culinary Internship	2	HM XXX Elective	
10-316-121	Baking Basics	2	HM 202 Baking Basics	
10-316-136	Quantity Cooking	4	HM XXX Elective	
10-316-122	Baking Techniques	2	HM 203 Pastry Techniques	

10-316-137	Short Order Cooking	4	HM XXX Elective	
10-109-125	Hospitality Sales and Promotion	2	MGT 221 Business Law I: Legal Environment of Business	
10-316-123	Hospitality Supervision	3	HM 210 Supervision in the Hospitality Industry	
10-316-124	Culinary Skills Development	1	HM XXX Elective	
10-316-134	Restaurant Operations - Preparation	4	HM 120 Professional Cooking II	
10-316-135	Restaurant Operations - Service	2	HM 221 Hospitality Service Management	
	Food, Beverage and Labor Cost	3	HM 214 Cost Control for the Hospitality	
10-316-141	Controls		Industry	
10-316-141	Controls	57	Industry	
Si 10-316-151	uggested Electives (3 Credits) Asian Cuisine	57	HM 315 Multicultural Food if taking all three	
Si 10-316-151 10-316-152	Asian Cuisine European Cuisine	57 1 1		
Si 10-316-151 10-316-152 10-316-186	uggested Electives (3 Credits) Asian Cuisine	57	HM 315 Multicultural Food if taking all three classes taken or HM XXX Electives if not all three classes taken.	
Si 10-316-151 10-316-152 10-316-186 10-316-154	Asian Cuisine European Cuisine Latin American Cuisine	57 1 1	HM 315 Multicultural Food if taking all three classes taken or HM XXX Electives if not all	
Si 10-316-151 10-316-152 10-316-186 10-316-154 10-141-100	Asian Cuisine European Cuisine Latin American Cuisine Ice Carving	1 1 1	HM 315 Multicultural Food if taking all three classes taken or HM XXX Electives if not all three classes taken. HM XXX Elective	
Si 10-316-151 10-316-152 10-316-186 10-316-154 10-141-100 10-316-187	Asian Cuisine European Cuisine Latin American Cuisine Ice Carving Spanish 1 Culinary Arts Local, Sustainable & Organic	1 1 1 1 3	HM 315 Multicultural Food if taking all three classes taken or HM XXX Electives if not all three classes taken. HM XXX Elective HM XXX Elective	
Si 10-316-151 10-316-152 10-316-186 10-316-154 10-141-100 10-316-187	Asian Cuisine European Cuisine Latin American Cuisine Ice Carving Spanish 1 Culinary Arts Local, Sustainable & Organic Food Products	1 1 1 1 3	HM 315 Multicultural Food if taking all three classes taken or HM XXX Electives if not all three classes taken. HM XXX Elective HM XXX Elective HM XXX Elective	
S	Asian Cuisine European Cuisine Latin American Cuisine Ice Carving Spanish 1 Culinary Arts Local, Sustainable & Organic Food Products Culinary Competition Catering and Special Event	1 1 1 1 3 2	HM 315 Multicultural Food if taking all three classes taken or HM XXX Electives if not all three classes taken. HM XXX Elective HM XXX Elective HM XXX Elective HM XXX Elective	

Third and Fourth Years at NMU...

The third and fourth years of NMU's Hospitality and Tourism Management (Food Service and Culinary Management Track) B.S. degree is comprised of 62 credits. To qualify for a bachelor's degree at NMU, students must meet all graduation requirements, which include the courses listed below at NMU.

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 two courses. One course requires a lab component.	8	Scientific Inquiry
HM 220	Hospitality Human Resources	4	Major
HM 225	Banquets and Catering	4	Major
HM 245	Hospitality Accounting and Revenue Management	4	Major
HM 310	Menu Analysis Design	4	Major
HM 330	Beverage and Bar Management	4	Major
HM 450	Hospitality Operations Plan and Design	4	Major
HM 480	Current Issues in the Hospitality Industry	4	Major
HM 201	Food Service Nutrition	3	Major
HM 315	Multi-Cultural Foods	3	Major
MKT 230	Introduction to Marketing	4	Major
	Total	62	

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;
- A total of 120 credit hours are required for a B.S. in Hospitality and Tourism Management and with least 32 credits earned at NMU;
- 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:

- 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;
- Students are encouraged to meet with the Hospitality and Tourism 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.

