

Transfer Articulation Agreement
between
STATE UNIVERSITY OF NEW YORK
COLLEGE OF AGRICULTURE AND TECHNOLOGY AT COBLESKILL
and
ADIRONDACK COMMUNITY COLLEGE

January 2015

This agreement establishes procedures to promote the easy transition of Culinary Arts Associate in Applied Sciences degree graduates from Adirondack Community College (SUNY Adirondack) to the Culinary Arts Management Bachelor of Business Administration degree program at the State University of New York College of Agriculture and Technology at Cobleskill (SUNY Cobleskill).

Objectives of the Agreement

1. To provide a transfer path to qualified SUNY Adirondack graduates who want to enhance their education and careers by pursuing a bachelor's degree.
2. To assist academic advisors with pertinent academic information for students who wish to continue their education in a bachelor degree program.
3. To attract qualified students to SUNY Adirondack and SUNY Cobleskill.
4. To facilitate communication and academic coordination between faculty and administrators at each institution regarding curriculum and the transferability of the courses.

Terms of the Agreement

1. Students from SUNY Adirondack, who have completed the Associate in Applied Sciences degree in Culinary Arts and the courses outlined in the addendum, with a minimum 2.25 cumulative grade point average, will be guaranteed admission into the Culinary Arts Management BBA degree at SUNY Cobleskill with full junior status.
2. Transfer students must complete and file the SUNY Admissions Application indicating transfer to SUNY Cobleskill prior to November 15 for spring semester entry, and prior to May 15 for fall semester entry.
3. Courses with grades of C or better will be accepted for transfer credit. Courses with grades of C- or D+ may be accepted for credit.
5. Students who do not meet the requirements of this agreement will also be considered for admission. They will be evaluated on an individual basis.

Review and Revision of the Agreement

This joint agreement will be reviewed when substantial changes are made in the curriculum on either campus. At the request of either party, a review of the Transfer Articulation Agreement will be conducted by both institutions.

Termination

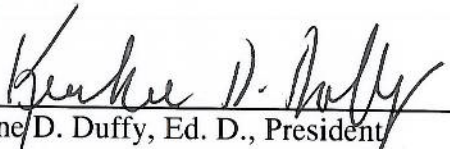
This agreement shall remain in force from the date on which it is signed until such time as either institution elects to terminate it. Termination by either institution will be announced with sufficient anticipation to assure any students enrolled the opportunity to be admitted to SUNY Cobleskill under its terms.

Effective Date and Signatures


This agreement will become effective January 2015, upon acceptance of Agreement with appropriate signatures.

SUNY ADIRONDACK


SUNY COBLESKILL




Kristine D. Duffy, Ed. D., President



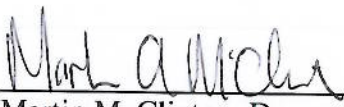
Susan J. Zimmermann, Ph.D., Provost
and Vice President for Academic Affairs



Brian Durant, ~~Interim~~ Vice President,
Academic and Student Affairs



Timothy W. Moore, Dean
School of Agriculture & Natural Resources



Martin McClinton, Dean
Academic Affairs



JoAnne Cloughly, Chair
Agriculture & Food Management



Anita D. Wright, Director
Professional & Continuing Education

**ADIRONDACK COMMUNITY COLLEGE
CULINARY ARTS - AAS
TO
STATE UNIVERSITY OF NEW YORK AT COBLESKILL
CULINARY ARTS MANAGEMENT - BBA**

ADDENDUM

	Adirondack Course			Cobleskill Equivalent	
HRD	Freshman Experience	1-4	FFCS 199	Elective - Foundation for College Success	1
ENG 101	Introduction to College Writing	3	ENGL		
ENG 102	Academic Writing	3*	ENGL 101	LAS (CM GE) Composition I	3
MAT	Mathematics to satisfy SUNY GER	3*	MATH	LAS (MA GE)	3
	Lab Science to satisfy SUNY GER	3*		LAS (SC GE)	3
SCI 161	Fundamentals of Nutrition	3*	NTRN 121	LAS (SC GE) Nutrition Sciences	3
ECO 202	Principles of Economics II (Social Sci.)	3*	ECON 123	LAS (SS GE) Microeconomics	3
HIS	Western Civ. or American History SUNY GER course (Social Science)	3*	HIST	LAS (WC or AH GE)	3
	Course to satisfy The Arts, For. Lang. or Humanities SUNY GER (Lib. Arts Elective)	3*		LAS (GE The Arts, Foreign Lang. or Humanities)	3
BUS 103	Principles of Marketing (Bus. Course)	3	BADM 134	MF – Principles of Marketing	3
CUL 125	Sanitation &	1	CAHT 103	PR – Sanitation &	2
CUL 127	Basic Food Preparation I &	4	CAHT 111	PR – Culinary I &	3
CUL 128	Basic Food Preparation II &	4	CAHT 112	PR – Culinary II &	3
CUL 141	Math. Appl. For the Food Service Prof.	2	CAHT 140	PR – Math. Hospitality Operations	3
CUL 130	Baking Techniques &	2	CAHT 160	PR – Baking & Pastry &	3
CUL 137	Advanced Food Service I &	4	CAHT 235	PR – Catering &	3
CUL 138	Advanced Food Service II	4	CAHT 270	PR – Restaurant Practicum	3
CUL 132	Advanced Baking Techniques	3	CAHT 260	Elective - Baking & Pastry II	3
CUL 131	Dining Room Service &	2	CAHT 104	PR –Service for Restaurant Professionals &	1
CUL 135	Food Specification & Control	2	CAHT 145	PR – Food Service Purchasing	3
CUL 136	Food Service Management Law	3	CAHT 255	MF – Principles Mgmt. for Service Business	3
CUL 178	Food Service Internship	1		Elective	1
CUL 140	Culinary Electives: Intro. to Wines & Spirits	2	CAHT 215	PR – Beverage Management	3
CUL 143	& Bar Operations and Mixology	2		Elective	1

The credits from the courses above, in the Culinary Arts AAS program, will transfer to the Culinary Arts Management BBA degree in the following categories:

Major Field Requirements	6
Professional Requirements	27
Liberal Arts & Sciences Requirements	21
Physical Education	0
General Electives	6
TOTAL CREDITS TRANSFERRED	60

* 21 Credits of SUNY General Education requirements will be satisfied in six categories.

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TO
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CULINARY ARTS MANAGEMENT – BBA**

*60 credits will transfer to the 122 credit requirement in the - Culinary Arts Management.
62 credits of the following coursework will need to be satisfied as a SUNY Cobleskill student:*

Major Field Requirements - 40 credits including:

ACCT 101	Financial Accounting	3
ACCT 311	Principles of Financial Management	3
BADM 223	Business Law I	3
BADM 310	Human Resource Management	3
BADM 449	Management Policies and Issues	3
CAHT 310	Customer Service	3
CAHT 332	Advanced Food Production	3
CAHT 335	Advanced Catering Management	3
CAHT 347	Facility Operations Management	3
CAHT 380	Internship Orientation	1
CAHT 480	Internship Orientation	9
CAHT 485	Internship Reporting	3

Professional Requirements - 12 credits including:

CAHT 247	Menu Planning/ Merchandising	3
Management Upper Level of the following:		9
BADM 300, BADM 320, BADM 334, BADM 349, BADM 370, BADM 400, CAHT 310, CAHT 330, TRAV 307		

Liberal Arts & Sciences – 9 credits including:

MATH 125	Statistics	3
Upper-level Liberal Arts & Sciences (300-499)		6

Physical Education– 1 credit 1

An additional SUNY Gen. Ed. Category must be satisfied.

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