SUNY Cobleskill

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

August 2015

This agreement establishes procedures to promote the easy transition of Associate in Applied Science (AAS) degree graduates in Food Processing Technology at Genesee Community College (GCC) to the Bachelor of Technology (BT) – Applied Fermentation program at the State University of New York at Cobleskill (SUNY Cobleskill).

Objectives of the Agreement

1. To provide a transfer path to qualified GCC 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 an upper-division program.

3. To attract qualified students to GCC 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 GCC, who complete an AAS degree in Food Processing Technology and the courses outlined in the Addendum, with a minimum 2.25 cumulative grade point average, will be guaranteed admission to the Applied Fermentation BT degree program 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 1 for fall semester entry.

3. Course in all major field requirements and ENG 101 must have grades of a C- or better will be accepted for transfer credit.

4. 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 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 August 2015, upon acceptance of Agreement with appropriate signatures.

GENESEE COMMUNITY COLLEGE

Dr. James M. Sunser, President

Dr. Kathleen Schiefen, Provost
and Executive Vice President for Academic Affairs

Marirose Ethington, Director
Science and Professor of Biology

Shannon Davis, Transfer Coordinator

SUNY COBLESKILL

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

Dr. Jeffrey M. Anderson, Dean
School of Business and Liberal Arts and Sciences

Anita D. Wright, Director
Professional and Continuing Education

GENESEE COMMUNITY COLLEGE
FOOD PROCESSING TECHNOLOGY – AAS

TO

STATE UNIVERSITY OF NEW YORK AT COBLESKILL
APPLIED FERMENTATION - BT

ADDENDUM

	Genesee Course			Cobleskill Equivalent	
ENG101	English Communications I	3	ENGL 101	EL - Composition I	3
ENG102	English Communications II	3*	ENGL 102	LAS (GE CM) - Composition II	3
	Fine Arts/Foreign Language SUNY Gen Ed course	3*		LAS (GE AR/or FL) –*Equivalent Course*	3
ECO 101	Microeconomics	3*	ECON 123	LAS (GE SS) – Microeconomics	3
	World Civilization - Course that satisfies this SUNY Gen Ed.	3*		LAS (GE WO) –*Equivalent Course*	3
BIO115	General Biology 1	4*	BIOL 111/X	MF (GE SC) – Biology I w/lab	4
CHE101	General Chemistry 1	4	CHEM 111/X	MF (GE SC) – General Chemistry w/lab	4
BIO 206	Microbiology	4	BIOL 219/X	MF – Microbiology w/lab	4
BIO108	Human Nutrition	3	NTRN122/X	MF (GE SC) –Nutrition Science w/lab	3
PHY 100	How Things Work	3	PHYS 101/X	EL – Principles of Physics I w/lab	3
MAT129	Statistics	3*	MATH 125	LAS (GE MA) - Statistics	3
FPT 101	Intro. to Food Processing Tech.	3	AGEN 299	TE -Food Processing Tech & Engineering	3
FPT 102	Food Safety, Sanitation, & Hazard Analysis	3	CAHT 103 & CAHT XXX	MF-FS&P-Food Service Sanitation TE-Technical Elective	2 1
FPT 201	Unit Operations in Food & Dairy Processing	3	CAHT 302 & CAHT 302 X	AF - Dairy Fermentation & Processing Technology w/Lab	3
FTP 205	Analytical Methods & Labeling of Food	4	AGSCXXX	TE –Analytical Methods & Labeling	4
CIS 116	Microcomputer Applications	3	CITA 110	TE- Microcomputer Applications	3
BUS 101	Principles of Business	3	BADM 121	BE -Fundamentals of Business	3
BUS 214	Principles of Management	3	BADM 249	BE-Management	3
BUS 217	Business Internship	3			
PED	Physical Education	1	PHEDXXX	EL -Phys. Ed. Class	1
HED/PED/REC	Health/PE/Recreation	1	PHEDXXX	EL- Elective	1

The credits from the courses above, in the Food Processing Technology- AAS program, will transfer to the Applied Fermentation Bachelor of Technology degree in the following categories:

Major **F**ield Requirements 17
Applied **F**ermentation Electives 3
Business **E**lectives 6
Technical **E**lectives 11
Liberal Arts & Sciences 15
General Electives.....8
TOTAL CREDITS TRANSFERRED 60

*24 Credits of SUNY General Education Requirements are satisfied in six different categories.

GENESEE COMMUNITY COLLEGE
FOOD PROCESSING TECHNOLOGY – AAS

TO

STATE UNIVERSITY OF NEW YORK AT COBLESKILL
APPLIED FERMENTATION - BT

60 credits will transfer to the 124 credit requirement in Applied Fermentation.
64 credits of the following coursework will need to be satisfied as a SUNY Cobleskill student:

Major Field Requirements – 37 Credits:

ACCT 101	Financial Accounting	3
AGBU 399	Food System Regulation	3
BADM 134 or AGBU 121	Principles of Marketing Marketing Ag Products	3
CAHT 215	Beverage Management & Laboratory	3
CAHT 348/348X	Sensory Evaluation & Lab	3
CHEM 112/112X	Chemistry II & Lab	4
CHEM 214	Introduction to Fermentation Science	3
CHEM 340/340X	Fermentation Science & Lab	4
CHEM 460	Fermentation Senior Seminar	3
CHEM 401	Fermentation Research, Reporting & Presentation	2
CHEM 480	Senior Project	6

Applied Fermentation Electives – 11 Upper-level credits chosen from:

CAHT 302 Y Dairy Fermentation Laboratory (1), CAHT 304 Brewing Science (2), CAHT 306 Oenology (2), CAHT 307 Distilled Spirits(2), CAHT 308 Ciders, Mead and Other Beverages (2), CAHT 309 Adv. Topics in Food & Fermentation (3)

Business Electives - 3 Credits upper-level (300-499):

From prefixes: ACCT, AGBU, AGEN, BADM & CITA

Technical Electives - 7 Credits with 4 credits upper-level (300-499):

From following prefixes AGBU, AGSC, AGEN, AGRN, BIOL, CAHT, CITA, ORHT, or SUST

Other Liberal Arts & Sciences – 6 Credits

PHIL 320	Ethics and Management	3
SOSC 304	Fermentation: A Sociological Perspective	3