# ARTICULATION AGREEMENT BETWEEN STATE UNIVERSITY OF NEW YORK, COLLEGE AT ONEONTA AND

#### STATE UNIVERSITY OF NEW YORK AT COBLESKILL

## CULINARY ARTS, HOSPITALITY & TOURISM: RESTAURANT MANAGEMENT (AAS) ARTICULATED TO FOOD SERVICE AND RESTAURANT ADMINISTRATION (BS)

This statement of purpose and procedures is intended to facilitate the transition of graduates of an associate degree program at SUNY Cobleskill to the baccalaureate degree program at SUNY Oneonta. The College at Oneonta recognizes particular responsibility to students from its surrounding region as well as from the rest of New York State to insure a smooth transition from a two-year institution. The College at Oneonta has made a strong commitment to help transfer students maximize their opportunities.

#### **AGREEMENT**

- 1. SUNY Cobleskill students who have graduated or who will graduate with an AAS in Culinary Arts, Hospitality & Tourism: Restaurant Management, who apply in a timely manner and meet the current admission criteria, will be admitted to the BS degree program in Food Service and Restaurant Administration upon application as matriculated students with junior status at the College at Oneonta.
- 2. There is a 66-credit limit on the number of eligible transfer credit granted. Further information on the College at Oneonta's transfer credit policy can be found on our website, www.oneonta.edu.
- 3. Students completing the course of study put forth will complete nine of the twelve College at Oneonta General Education requirements.
- 4. The courses recommended in this agreement are not to be considered contractual; they reflect the current, appropriate sequencing of courses that will make the articulation most compatible. Students are advised to consult both SUNY Cobleskill's and the College at Oneonta's catalogs to check any modification or changes to program requirements.
- 5. This agreement will be monitored on a yearly basis by contact among the articulation coordinators and department chairpersons. Each institution assumes responsibility for making this a viable and workable agreement for interested students. Either institution, giving the other one-year written notice, may terminate this agreement.

6. Each institution may carry out publication and marketing of this agreement. This can include, but is not limited to, printed material, websites, and inclusion in admissions material.

All students transferring to the College at Oneonta from SUNY Cobleskill under this agreement must:

- Be in good academic standing with SUNY Cobleskill.
- Have a minimum cumulative quality point average of 2.50.
- Have completed and been awarded the appropriate associate degree.
- Have followed the appropriate application process in applying to the College at Oneonta and must furnish a final transcript with their degree posted.
- Have earned grades of "D" or better in coursework to assure transferability when associate's degree is earned.

Exceptions may be made on a case-by-case basis.

Once accepted into the College at Oneonta, students who are transferring into the BS program in Food Service and Restaurant Administration with an associate's degree will under this agreement:

- Be given junior status.
- Be advised by their respective academic department as they pursue the successful completion of degree requirements. Upon acceptance, a transfer credit evaluation and advisement document outlining coursework to be completed will be available to the student.
- Students will be considered for all Transfer Scholarships available through the Office of Admissions without filing any additional paperwork.
- The College at Oneonta will extend every opportunity to help the student complete the baccalaureate degree in two additional years.

This agreement will come into effect on September 17, 2001 and both colleges will review and re-sign this agreement again by September 17, 2006. The course selection included in this articulation may be subject to change as new requirements are established for majors. Both institutions assume a good faith effort to continually update each college on any changes to programs and requirements. This is a joint effort on the part of both institutions to help transfer students maximize their transferability.

The primary contact person at the SUNY Cobleskill campus will be Anita Wright, Director of Transfer, Articulation and Career Development Services, State University of New York, Cobleskill, NY 12043. (518) 255-5624.

The primary contact at the College at Oneonta will be Maureen Artale, Coordinator of Transfer Articulation, College at Oneonta, 102 Netzer Administration Building, Oneonta, NY 13820. (607) 436-3390.

#### Cobleskill – Oneonta Articulation Agreement In the working stages

### Culinary Arts, Hospitality & Tourism: Restaurant Management (AAS) Articulated to:

#### Food Service and Restaurant Administration (BS) at Oneonta State

Cobleskill		•	
1 <sup>st</sup> Semester		Oneonta	
CAHT 102	1sh	EOOD 10E Earl Election	1 .1.
CAHT 102 CAHT 103	2sh	FOOD 10E Food Elective	1sh
CAHT 103 CAHT 111	2sh 3sh	ELEC 10E General Elective FOOD 130	2sh
CAHT 111 CAHT 140	3sh		3sh
CAHT 140 CAHT 122		FOOD 10E Food. Elective	3sh
	3sh	NUTR 142 Human Nutrition	3sh
ENGL 102	3sh	COMP 100 Composition	3sh
PHYS. ED.	1sh	Physical Education Elective	1sh
aND G	16sh		
2 <sup>ND</sup> Semester	• •		
CAHT 132	3sh	FOOD 10E Food. Elective	3sh
CAHT 147	3sh	FOOD 10E Food. Elective	3sh
Gen. Ed.	3sh	SUNY Gen. Ed. Met	3sh
Gen. Ed.	3sh	SUNY Gen. Ed. Met	3sh
Gen. Ed.	3sh	SUNY Gen. Ed. Met	3sh
an a see	15sh		
3 <sup>RD</sup> Semester			
CAHT 235	3sh	FOOD 239 Catering Management	3sh
CAHT 255	3sh	FOOD 232 Cost Control & Manag.	3sh
CAHT 145	3sh	FOOD 233 Quantity Food Purch.	3sh
CHEM 111	3sh	CHEM 111 General Chemistry I	3sh
Gen. Ed.	3sh	SUNY Gen. Ed. Met	3sh
Gen. Ed.	3sh	SUNY Gen. Ed. Met	3sh
_	18sh		
4 <sup>th</sup> Semester			
CAHT 247	3sh	FOOD 20E Food Elective	3sh
CAHT 270	3sh	FOOD 20E Food Elective	3sh
CAHT 215	3sh	FOOD 10E Food Elective	3sh
PHYS ED.	1sh	Physical Education Elective	1sh
Gen. Ed.	3sh	SUNY Gen. Ed. Met	3sh
BADM 131	3sh	BUS 111 Intro to Business	3sh
	16sh		
Complete one course in six of the following			
General Education categories:			
American History	3sh		
Arts	3sh		
Foreign Language	3sh		
Mathematics Humanities	3sh 3sh		
Western Civilization	3sh		
World Cultures	3sh		

Students completing the above	outline	FIFTH SEMESTER	
of courses will have to comp	lete the	Gen. Ed. Course	3sh
following upon transfer to (	Oneonta	CONS 150	3sh
State College:		ECON 110	3sh
Three more Oneonta General Edu	ucation	FAMS 160	3sh
Requirements to be completed	9sh	NUTR 140	3sh
CONS 150	3sh		15sh
CONS 359 or HUEC 211	3sh		
FAMS 160 (S2)	3sh	SIXTH SEMESTER	
FOOD 230	3sh	Gen. Ed. Course	3sh
FOOD 331	3sh	BUS 241	3sh
FOOD 336	3sh	FOOD 230	3sh
HUEC 200	1sh	HUEC 200	1sh
NUTR 140 (N2)	3sh	200 level Liberal Arts Elect.	3sh
ACCT 100	3sh	Liberal Arts Elective	3sh
BUS 241	3sh		16sh
BUS 261	3sh		
BUS 343	3sh	SEVENTH SEMESTER	
ECON 110 (S2)	3sh	CONS 359 or HUEC 211	3sh
• •	46SH	FOOD 331	3sh
+ ELECTIVES TO REACH		ACCT 100	3sh
122 MINIMUM REQUIRED		BUS 261	3sh
GRADUATION CR	EDITS	200 level Liberal Arts Elect.	3sh
			15sh
		ELCHINU CEMECTER	
		EIGHTH SEMESTER	2.1
		Gen. Ed. Course	3sh
		FOOD 336	3sh
		BUS 343	3sh
		200 level Liberal Arts Elect.	3sh
		200 level Liberal Arts Elect.	3sh
			15sh

The previous schedule shows how the requirements for the BS in Food Service and Restaurant Administration may be met in eight semesters when transferring from SUNY Cobleskill with an Associates degree in Culinary Arts, Hospitality & Tourism: Restaurant Management. This schedule is an example of one of many possible different schedules. It is included only as an illustration of the type of schedule that might be followed by a full time student. All students should consult their advisors when they plan their schedules at SUNY Cobleskill and then at Oneonta State College upon transfer.

#### Signatures

#### **SUNY Cobleskill**

Career Development Services

College at Oneonta 9127/01 Kenneth E. Wing President President Mac Donald J. Holmes Alfred/Lubell Vice President for Academic Affairs Dean - Behavioral and Applied Science Dean of Culinary Arts, Hospitality, and Chairperson, Department of Human **Tourism Ecology** Anita D. Wright Maureen Artale Director of Transfer, Articulation &

Coordinator of Transfer Articulation