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.

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 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

Kristine D. Duffy, Ed. D., President

Brian Durant, Interim Vice President, Academic and Student Affairs

Martin McClinton, Dean, Academic Affairs

Douglas J. Gaulin, Assistant Professor Counseling

SUNY COBLESKILL

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

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

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

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