



**JOHNSON & WALES**  
UNIVERSITY

UNIVERSITY OFFICE  
Student Academic Services

## ***TRANSFER ARTICULATION AGREEMENT***

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**County College of Morris  
and  
Johnson & Wales University**

Culinary Arts & Science A.A.S.  
to  
Culinary Arts & Food Service Management B.S.

Hospitality Management A.A.S.  
Restaurant & Culinary Management Option  
to  
Restaurant, Food and Beverage Management B.S.

Hospitality Management A.A.S.  
to  
Hotel and Lodging Management B.S.

**Statement of Purpose**

Johnson & Wales University (JWU) and County College of Morris (CCRI) recognize that for many students the path to a bachelor degree may begin at a community college. This agreement is formed to enable the smooth transfer of County College of Morris graduates to Johnson & Wales University. Please be aware that the same course from County College of Morris may be accepted in transfer for a different course within different majors at Johnson & Wales University. This agreement is based on Johnson & Wales' 2012-2013 catalog.

The purpose of this agreement is to provide a smooth transition between the evaluated academic programs by:

- 1 Identifying all required and equivalent courses for the relevant programs at each institution, and
- 2 Facilitating credit transfer for students who meet the agreed upon criteria.

### Participants

This agreement has been entered into by:

**County College of Morris,  
and  
Johnson & Wales University, RI.**

### Programs/Courses Included in this Agreement

County College of Morris	Johnson & Wales University
Culinary Arts & Science A.A.S.	Culinary Arts & Food Service Management B.S.
Hospitality Management A.A.S. Restaurant & Culinary Management Option	Restaurant, Food and Beverage Management
Hospitality Management A.A.S.	Hotel and Lodging Management B.S.

### Terms and Conditions of Transfer

**A. County College of Morris students will be granted admission to Johnson & Wales University subject to the following terms and conditions:**

- Students must have a minimum 2.5 GPA.
- Students must select a major to insure the proper awarding of transfer credit.
- Only courses with an earned grade of "C" (2.0) or higher will be accepted in transfer.
- Johnson & Wales will evaluate course-by-course to reflect students' chosen major.
- Course credit hours must equate to the course credit hours assigned to Johnson & Wales University courses.
- The application and distribution of credits transferred may vary depending on the program of study the County College of Morris student chooses to pursue
- County College of Morris students must otherwise meet the admissions standards and comply with the admissions procedures of Johnson & Wales University

### Communications and Advising

**Communications and Advising**

Communication and advising is central to effective transfer/articulation. Recognizing this:

- A. The colleges agree to jointly develop appropriate transfer guides and make these available to students and advisors as appropriate.
- B. The colleges agree to notify each other promptly, in writing, of substantive changes in curricula that might affect the agreement.
- C. Students should always discuss their individual study plans with an academic counselor soon after their arrival at Johnson & Wales University.

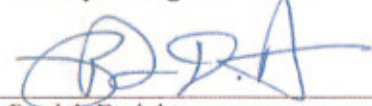
**Implementation and Length of Agreement**

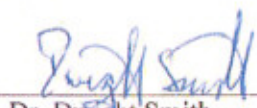
- A. This agreement will expire in August 2016 and will be re-evaluated according to updates in curriculum.
- B. This agreement does not preclude either college from entering into similar agreements with other institutions of higher education.

**Signatures of Appropriate Institutional Leaders and Representatives**

The relevant program coordinator and/or academic department chair of each institution shall be responsible for implementing this agreement, for identifying and incorporating any changes into subsequent agreements, and for conducting a periodic review of this agreement.

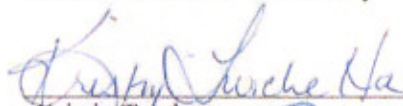
**County College of Morris**

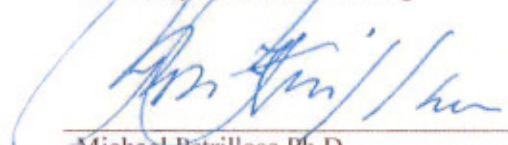
  
 \_\_\_\_\_  
 Patrick Enright  
 Dean  
 Business, Mathematics, Engineering and Technologies  
 1/8/2014  
 Date

  
 \_\_\_\_\_  
 Dr. Dwight Smith  
 Vice President  
 1/8/14  
 Date

  
 \_\_\_\_\_  
 Dr. Ed Yaw  
 President  
 1/8/14  
 Date

**Johnson & Wales University**

  
 \_\_\_\_\_  
 Kristin Turchetta  
 Articulation Agreements  
 University Transfer & Testing  
 11/27/13  
 Date

  
 \_\_\_\_\_  
 Michael Petrillose Ph.D.  
 Dean, College of Management  
 12/3/13  
 Date

  
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 Frank A. Sargent Ed.D., J.D.  
 Interim Provost  
 12-12-13  
 Date



**CULINARY ARTS AND FOOD SERVICE MANAGEMENT B.S.  
JOHNSON & WALES UNIVERSITY**

Students from County College of Morris who receive an **Associate of Applied Science Degree in Culinary Arts & Science** will be eligible to enter the Culinary Arts and Food Service Management Bachelor's Degree program at Johnson & Wales University with **junior standing**.

- Students must complete their Culinary Arts A.A.S. degree at County College of Morris with a minimum of **63 credits**
- Students must submit an original copy of one of the following three approved certifications:
  - The National Restaurant Association Certification (NRAEF),
  - The National Registry of Food Safety Professionals Certificate
  - Thomsen Prometric
- Students should choose a mathematics course at level 110 or higher to fulfill their general education requirement at County College of Morris.

**CULINARY ARTS EQUIVALENCY LIST**

COUNTY COLLEGE OF MORRIS CULINARY ARTS & SCIENCE A.A.S.		JOHNSON & WALES UNIVERSITY CULINARY ARTS & FOOD SERVICE MANAGEMENT B.S.	
	Sem Cr		Qtr Cr
<b><u>General Education Foundation</u></b>			
HOS 101 Introduction to Food and HOS 103 Food Production <i>*both courses must be completed to earn credit</i>	3 3	CUL1315 Stocks, Sauces and Soups and CUL1385 Fundamentals of Food Service Production	3 3
HOS 210 Dining Room Management	3	CUL1325 Essentials of Dining Room	3
A.A.S Degree		CUL1335 Traditional European Cuisine	3
HOS 117 Introduction to Baking	3	CUL1345 Introduction to Baking & Pastry	3
A.A.S. Degree -		CUL1355 New World Cuisine	3
A.A.S. Degree		CUL1365 Principles of Beverage Service	3
HOS 105 Food Science and Nutrition		CUL1375 Nutrition & Sensory Analysis	3
A.A.S. Degree		CUL1395 Purchasing & Product Identification	3
A.A.S. Degree		CUL1405 Skills of Meatcutting	3
A.A.S. Degree		CUL2215 Garde Manger	3
A.A.S. Degree		CUL2225 Classical French Cuisine	3
A.A.S. Degree		CUL2235 Advanced Dining Room Procedures	3
HOS 123 International Cuisines	3	CUL2245 International Cuisine	3
HOS 121 Advanced Baking	3	CUL2255 Advanced Patisserie/Desserts	3
HOS 211 Human Resources in the Hospitality Industry	3	FSM3001 Food Service Management Systems & Human Resource Applications	4.5
<b><u>Culinary Arts Applications</u></b>			
HOS 221, 222 and/or 223 Coop Work Experience and A.A.S. degree	2/3	CUL2626 Culinary Arts Internship	13.5

<b>Related Professional Studies</b>			
HOS 100 Serv-Safe Handling (student must present national exam certificate recognized by the Conference for Food Protection)	1	FSM1065 Food Safety and Sanitation Management	1.5
HOS 213 Food & Beverage Purchasing & Receiving	3	FSM2045 Introduction to Menu Planning & Cost Controls	4.5
<b>General Studies</b>			
ENG 112 English Composition II	3	ENG1020 English Composition	4.5
<b>Mathematics/Science Technology elective:</b> *MAT 110 or higher	3	MATH designated course	4.5
<b>Social Science or Humanities elective:</b> *PSY 113 General Psychology	3	PSYC2001 Introductory Psychology	4.5
<b>General Education electives:</b> *Any 3-4 credit General Education Science course <b>and</b> *COM 109 Speech Fundamentals	3-4 3	One SCI designated course <b>and</b> ENG1030 Communication Skills	9.0
ENG 111 English Composition I	3	Arts & Sciences elective	4.5
<b>Total – A.A.S Degree</b>	<b>63</b>	<b>Total</b>	<b>96</b>

Students from **County College of Morris** with an A.A.S degree in **Culinary Arts & Science** will be required to complete the following courses at Johnson & Wales University to receive their **B.S. degree in Culinary Arts and Food Service Management**.

<b>JOHNSON &amp; WALES UNIVERSITY</b>	
<b>Culinary Arts &amp; Food Service Management B.S.</b>	
	<b>Qtr. Cr.</b>
<b>Major Courses:</b>	
FSM4061 Advanced Food Service Operations Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Cul/Hosp Concentration	13.5-15
<b>Choose one of the following options:</b> Cul/Hosp electives- Three to Five courses with an EHSP, ECUL or EBPA attribute selected from offerings within the Hospitality College or the College of Culinary Arts <b>or</b> Second Hospitality or Culinary concentration <b>or</b> Study Abroad <b>or</b> Internship	13.5-15
<b>Related Professional Studies:</b>	
ACCT2003 Hospitality Accounting I	4.5
ACCT2004 Hospitality Accounting II	4.5
ACCT3025 Hospitality Financial Management	4.5

CAR0010 Career Capstone	1.0
LAW2010 Hospitality Law	4.5
<b>General Studies</b>	
ENG1021 Advanced Composition & Communication	4.5
LEAD2001 Foundations in Leadership Studies	4.5
NUTR2001 Introduction to Nutrition	4.5
ECON1001 Macroeconomics	4.5
SPAN1011 Conversational Spanish: Specialized Vocabulary	
One Arts & Sciences electives	4.5
<b>*Choose <u>two</u> from the following:</b> MATH2001 Statistics or PHIL3040 Ethics of Business Leadership or SOC2001 Sociology History: One Hist-designated course Literature: Eng1001 or one LIT designated class	9
<b>Total</b>	<b>95.5-98.5</b>

\*Students may not use a combination of MATH2001 and SOC2001 to fulfill this requirement



## HOSPITALITY MANAGEMENT

COUNTY COLLEGE OF MORRIS HOSPITALITY MANAGEMENT A.A.S. RESTAURANT AND CULINARY MANAGEMENT OPTION		JOHNSON & WALES UNIVERSITY RESTAURANT, FOOD & BEVERAGE MANAGEMENT B.S.	
	Sem Cr		Qtr Cr
<b><u>General Education Foundation</u></b>			
ENG 111 English Composition I	3	Arts & Sciences elective	4.5
ENG 112 English Composition II	3	ENG1020 English Composition	4.5
<b>*Mathematics elective:</b> MAT 110 or higher	3	MATH designated course at the 1000 level (and MATH0010)	4.5
<b>*Lab Science elective:</b> Any 3-4 credit General Education Science course	3-4	One SCI designated course	4.5
<b>*Social Science elective:</b> Any General Education PSY or SOC designated course	3	PSYC2001 Introductory Psychology or SOC2001 Sociology I	4.5
ECO 211 Principles of Economics I	3	ECON1001 Macroeconomics	4.5
<b>*General Education elective: Choose <u>one</u></b> SPN 111 Elementary Spanish I or ECO 212 Principles of Economics II	3	SPAN1011 Conversational Spanish I: Specialized Vocabulary or ECON2002 Microeconomics	4.5
<b><u>Major Requirements</u></b>			
HOS 100 Serv-Safe Food Handling (student must present national exam certificate recognized by the Conference for Food Protection)	1.0	FSM1065 Food Safety & Sanitation Management	1.5
HOS 101 Introduction to Food and HOS 103 Food Production <b>*both courses must be completed to earn credit</b>	3 3	CUL1315 Stocks, Sauces and Soups and CUL1385 Fundamentals of Food Service Production	3 3
HOS 102 Food Management	3	Hospitality elective	4.5
HOS 118 Introduction to the Hospitality Industry	3	FSM1001 Introduction to the Food Service Field	4.5
HOS 211 Human resource Management	3	HOSP2030 Hospitality Human resource and Diversity Leadership	4.5
HOS 213 Food & Beverage Purchasing & Cost Control	3	FSM2080 Food Service Operations	4.5
HOS 210 Dining Room Management	3	HOSP1008 Customer/Guest Service Management	4.5
ACC 111 Principles of Accounting	3	ACCT2003 Hospitality Accounting I	4.5
BUS 112 Introduction to Business	3	Free elective	4.5
BUS 213 Business Law I	3	LAW2010 Hospitality Law	4.5
<b>Hospitality electives:</b> HOS 234 Meetings and Event Sales, Planning and Management Two 3 credit HOS-designated courses	9	HOSP2011 Hospitality Sales and Meeting Management Two Hospitality electives	13.5
<b>Total</b>	<b>61-62</b>	<b>Total</b>	<b>88.5</b>

Students from **County College of Morris** with an **A.A.S. degree in Hospitality Management-Restaurant & Culinary Management Option** will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Restaurant, Food & Beverage Management**

<b>Johnson &amp; Wales University</b> <b>Restaurant, Food and Beverage Management B.S. Degree</b>	
<b>Major Courses:</b>	
FSM2055 Beverage Appreciation	4.5
FSM2099 Food Service Management Internship	13.5
FSM3020 Dining Service Management	4.5
FSM4061 Advanced Food Service Operations Management	4.5
FSM4880 Beverage Operations Management	4.5
CUL1335 Traditional European Cuisine	3.0
CUL1355 New World Cuisine	3.0
CUL1395 Purchasing & Product Identification	3.0
CUL4045 Spirit & Mixology Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
<b>Choose <u>one</u> of the following:</b> Hospitality electives: Two courses with an EHSP attribute selected from offerings within the Hospitality College <b>or</b> Second Hospitality Concentration (with use of one free elective) <b>or</b> Study Abroad (with use of one free elective) <b>or</b> Second Internship	9.0
<b>Related Professional Studies:</b>	
ACCT2004 Hospitality Accounting II	4.5
ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Capstone	1.0
<b>General Studies</b>	
ECON2002 Microeconomics (if equivalent not completed at County College of Morris)	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1021 Advanced Composition & Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5



Students from **County College of Morris** with an **A.A.S. degree in Hospitality Management-Restaurant & Culinary Management Option** will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Restaurant, Food & Beverage Management**

<b>Johnson &amp; Wales University</b>	
<b>Restaurant, Food and Beverage Management B.S. Degree</b>	
<b>Major Courses:</b>	
FSM2055 Beverage Appreciation	4.5
FSM2099 Food Service Management Internship	13.5
FSM3020 Dining Service Management	4.5
FSM4061 Advanced Food Service Operations Management	4.5
FSM4880 Beverage Operations Management	4.5
CUL1335 Traditional European Cuisine	3.0
CUL1355 New World Cuisine	3.0
CUL1395 Purchasing & Product Identification	3.0
CUL4045 Spirit & Mixology Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
<b>Choose <u>one</u> of the following:</b> Hospitality electives: Two courses with an EHSP attribute selected from offerings within the Hospitality College <b>or</b> Second Hospitality Concentration (with use of one free elective) <b>or</b> Study Abroad (with use of one free elective) <b>or</b> Second Internship	9.0
<b>Related Professional Studies:</b>	
ACCT2004 Hospitality Accounting II	4.5
ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Capstone	1.0
<b>General Studies</b>	
ECON2002 Microeconomics (if equivalent not completed at County College of Morris)	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1021 Advanced Composition & Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5

SPAN1011 Conversational Spanish I: Specialized Vocabulary (if equivalent not completed at County College of Morris)	4.5
History: HIST designated course (except 4030)	4.5
Arts & Sciences elective	4.5
<b>Total</b>	<b>104.5</b>

COUNTY COLLEGE OF MORRIS HOSPITALITY MANAGEMENT A.A.S.		JOHNSON & WALES UNIVERSITY HOTEL & LODGING MANAGEMENT B.S.	
	Sem Cr		Qtr Cr
<b>General Education Foundation</b>			
ENG 111 English Composition I	3.0	Arts & Sciences elective	4.5
ENG 112 English Composition II	3.0	ENG1020 English Composition	4.5
<b>Mathematics elective:</b> MAT 110 or higher	3.0/4.0	MATH designated course 1000 level or higher (and MATH0010 exempt)	4.5
<b>Lab Science elective:</b> Any 3-4 credit General Education Science course	3.0/4.0	One SCI designated course	4.5
<b>*Social Science elective:</b> PSY 113 General Psychology	3.0	PSYC2001 Introductory Psychology	4.5
ECO 211 Principles of Economics	3.0	ECON1001 Macroeconomics	4.5
<b>*General Education elective: Choose <u>one</u></b> SPN 111 Elementary Spanish I <b>or</b> ECO 212 Principles of Economics II	3.0	SPAN1011 Conversational Spanish I: Specialized Vocabulary <b>or</b> ECON2002 Microeconomics	4.5
<b>Major Requirements</b>			
<b>**HOS 100 Serv-Safe Food Handling</b> (student must present national exam certificate recognized by the Conference for Food Protection)	1.0	FSM1065 Food Safety & Sanitation Management	1.5
HOS 101 Introduction to Food	3.0	Hospitality elective	4.5
HOS 102 Food Management	3.0	Hospitality elective	4.5
HOS 103 Food Production	3.0	Hospitality elective	4.5
HOS 118 Introduction to the Hospitality Industry	3.0	HOSP1001 The Hospitality Field	4.5
HOS 211 Human Resource Management in the Hospitality Industry	3.0	HOSP2030 Hospitality Human Resources and Diversity Leadership	4.5
HOS 213 Food & Beverage Purchasing & Cost Control	3.0	FSM2095 Hotel Food & Beverage Controls	4.5
ACC 111 Principles of Accounting I	3.0	ACCT2003 Hospitality Accounting I	4.5
BUS 112 Introduction to Business	3.0	Free elective	4.5
BUS 213 Business Law I	3.0	LAW2010 Hospitality Law	4.5



<b>Choose two of the following four courses:</b> HOS 215 Bar & Beverage Service Management HOS 201 Marketing & Event Planning HOS 232 Principles of Travel & Tourism	<b>6.0</b>	Two Hospitality electives	<b>9.0</b>
<b>Hospitality elective:</b> HOS 234 Meetings and Event Sales, Planning and Management (recommended)	<b>3.0</b>	HOSP2011 Hospitality Sales and Meeting Management	<b>4.5</b>
<b>Total</b>	<b>58-60</b>	<b>Total</b>	<b>87</b>

Students from **County College of Morris** with an **A.A.S. degree in Hospitality Management** will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Hotel & Lodging Management**

<u>Johnson &amp; Wales University</u> <u>Hotel &amp; Lodging Management B.S.</u>	
<b><u>Major Courses:</u></b>	
FSM2085 Hotel Food & Beverage Operations	4.5
FSM4060 Hospitality Operations Management	9.0
HOSP1008 Customer/Guest Service Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP2099 Hotel Internship	13.5
HOSP3033 Hospitality Property Operations	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP3077 Revenue Management	4.5
HOSP4060 Hospitality Management Seminar	4.5
<b><u>Related Professional Studies:</u></b>	
ACCT2004 Hospitality Accounting II	4.5
ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Capstone	1.0
<b><u>General Studies</u></b>	
ECON2002 Microeconomics (if equivalent not completed at County College of Morris)	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1021 Advanced Composition & Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary (if equivalent not completed at County College of Morris)	4.5

History: HIST designated course (except 4030)	4.5
Arts & Sciences elective	4.5
<b>Total</b>	<b>100</b>

**\*The general education elective courses listed in this agreement are recommended, however, due to the vast options available to students, if the recommended course is not taken, electives will be evaluated on an individual basis to ensure the proper awarding of transfer credits**

**\*\*Students must submit an original copy of one of the following three approved certifications:**

- **The National Restaurant Association Certification (NRA),**
- **The National Registry of Food Safety Professionals Certificate**
- **Thomsen Prometic**