

**Articulation Agreement Between
Southwest Minnesota State University
Bachelor of Science in Culinary® Degree
and
Kirkwood Community College (KCC)
Associate in Applied Science Degree in Culinary Arts**

Sending Institution: Kirkwood Community College

Receiving institution: Southwest Minnesota State University

Statement of Purpose:

This agreement has been entered into by Southwest Minnesota State University (SMSU) and Kirkwood Community College (KCC). The purpose of this agreement is to facilitate credit transfer and provide a smooth transition from one related degree program to another. It is further recognized that the attached appendix or appendices shall describe the required program of study at KCC for admission eligibility to SMSU, in the Culinary® degree program. This agreement and appendix identifies all required SMSU courses and equivalent KCC courses.

Terms and Conditions of Credit Transfer:

The evaluation and transfer of earned college credits shall be in full compliance with MnSCU policies and all other state and Federal education policies pertaining to undergraduate credit transfer. Current students and graduates, who have earned degrees from Kirkwood Community College, shall be eligible for credit evaluation under the terms of this agreement. Program specific requirements and/or required courses are listed and defined in Appendix A of this agreement.

Transfer students will be accorded the same standards and criteria for admission to a major degree sequence as SMSU students.

Associate in Applied Science degree transfer students will transfer the first two years of an articulated baccalaureate degree program.

Applicants accepted must fulfill the admission requirements for the program and the degree requirements of the granting institution as identified in appendix A.

Joint Admission Option:

Students may be admitted to both institutions simultaneously. With joint admissions, students receive a place in Southwest Minnesota State University upon transfer from Kirkwood Community College if they meet the requirements listed on Appendix A.

Students may also:

- Concurrently enroll in courses at both institutions.
- Have access to advising and other services at both institutions.

Collaboration Practices:

Faculty at both institutions will cooperate in scheduling course offerings in a convenient, flexible manner. The resources of both institutions, including faculty and space, will be used in a manner that enhances the educational opportunities available to students. In addition:

- Each institution will jointly offer sponsored courses when appropriate.
- Upon student request, each institution will forward to the other, copies of transcripts from students in the program.
- Tuition and fees will be paid to the institution from which the student takes a course as specified in appendix A.
- Both institutions will work together to develop counseling, advising, transcription, registration and financial aid procedures to facilitate concurrent enrollment of students.
- Both institutions will inform potential students about this program.

Articulation Implementation and Agreement Review:

The Chief Academic Officer or designee of the collaborating institutions, 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.

This agreement becomes effective on October 1, 2006 and remains in effect until terminated or amended by either party with prior written notice.

Sending Institution: Kirkwood Community College

Mike H. [Signature] 10.17.06
President Date

Mary [Signature] 10-13-06
Chief Academic Officer Date

John [Signature] 10-12-06
Dean or Designee Date

Harry [Signature] 10-17-06
Department Faculty Member Date

Receiving Institution: Southwest Minnesota State University

[Signature] 12/10/06
President Date

[Signature] 12/11/06
Chief Academic Officer Date

[Signature] 12/6/06
Dean or Designee Date

Michael [Signature] 10/24/06
Department Faculty Member Date

Mark [Signature] 10/27/06

Appendix A

Completion of a Bachelor of Science at SMSU requires:

- A minimum of 128 semester credit hours (SCH).
- A minimum of 64 SCH from SMSU or other accredited 4-year institutions.
- A minimum of 32 SCH out of the last 64 SCH from SMSU or another State University under the Common Market Program.
- A minimum of 27 SCH at the 300 or 400 level.
- The requirements for an approved major, 14 SCH of which must be taken at SMSU.
- The SMSU Liberal Arts Core (LAC) Curriculum requirements, or completion of the Minnesota Transfer Curriculum (MTC)
- All coursework with a cumulative grade point average (GPA) of at least 2.00 for courses taken while enrolled at SMSU.
- Successful completion of the SMSU Graduation requirements for the Bachelor of Science degree.
- The following limitations also apply
 - No more than 6 SCH of courses numbered 050-099 (or MSCTC equivalent) and no SCH courses numbered 001-049 (or MSCTC equivalent) shall be counted toward graduation.
 - No more than 10 SCH of credit/no credit (CR/NC) courses outside the major shall be counted toward graduation.

The following table identifies equivalencies between the Kirkwood Community College's Culinary Arts Program and Southwest Minnesota State University's Culinology® program.

Table of Course Equivalencies
Between
Kirkwood Community College's Culinary Arts Program
and SMSU's Culinology® Program

Kirkwood CC		SMSU		
HO118U	Food Production I	4	CULG 200 Culinary Essentials I	4
HO119U	Food Production II	4	CULG 300 International Cuisine	3
HO124U	Culinary Arts Lab	4	HRA 401 Advanced Culinary Techniques	3
HO162U	Culinary Arts Lecture	1		
HO135U	Sanitation/Safety/Equipment	2	HRA 120 Food Sanitation and Safety	2
HO138U	Purchasing and Cost Control	3	HRA 205 HRA Purchasing	3
HO137U	Garde Manger	2		
HO145U	Artistic Display	1	CULG 260 Principles of Garde Manger and Buffet	3
CN120T	Nutrition	3	Nutrition Requirement (BIOL 377)	3
HO133U	Introduction to Wines and Spirits	2	HRA 410 Beverage Management	3
HO142U	Hospitality Personnel Management	3	Technical Elective	3
HO122U	Food Fundamentals	3	HRA 101 Principles of Food Preparation	3
HO115U	Bakery I	2	CULG 250 Introduction to Baking and Pastry	3
HO158U	Intro to Hospitality I	.5		
HO159U	Intro to Hospitality II	.5		
HO160U	Intro to Hospitality III	.5	HRA 100 Introduction to Hospitality Management	2
IN110U	College Orientation	1		
HO144U	Food and Culture	3	Technical Elective	3
HO113U	Dining Room Techniques	4		
HO161U	Dining Room Techniques (Lecture)	1	HRA 325 Menu Design and Service Mgmt	3
HO157U	Hospitality Events and Catering	4	HRA 405 Catering / Banquet Management	3
HO152U	Stocks and Sauces	1		
HO154U	Advanced Culinary Skills	2	CULG 210 Culinary Essentials II	4
Total		52.5	Total	48
CC132T	Public Speaking	3	SPCH 110 Fundamentals of Public Speaking	3
MT120T	Finite Mathematics	3	MATH 115 Finite Math	3
PC100T	General Psychology	3	PSYC 101 General Psychology	3
CC113T	Composition I	3	ENG 102 Rhetoric: The Essay	3
DG102T	Intro to Microcomputers and Data Procs	3	BADM 280 Computer Concepts and Applicatns	3
AO152T	Financial Accounting	4	ACCT 211 Principles of Accounting I	3
AD144U	Employment Seminar	1	Technical Elective	1
Total		20	Total	19
		72.5		67

Culinology® Major Requirements

Foundation Courses (10 hours)

___ (1) CULG 100	Introduction to Culinology®	___ (4) CHEM 122	Introductory Organic/Biochemistry
T (2) HRA 120	Food Sanitation & Safety	_T_ (3) BIOL 377	Nutrition

Culinology® Core (49-50 hours)

T (4) CULG 200	Culinary Essentials I	___ (3) CULG 450	Advanced Culinary Science
T (4) CULG 210	Culinary Essentials II	___ (3) CULG 490	Product Development (Capstone)
T (3) CULG 250	Introduction to Baking & Pastry	___ (1.5) CULG 498	Internship (Culinary)
T (3) CULG 260	Principles of Garde Manger & Buffet	___ (1.5) CULG 499	Internship (R&D)
___ (3) CULG 310	Food Science	_T_ (3) CULG 300	International Cuisine
___ (3) HRA 315	Food, Bvrage, & Labor Cost Control	<i>Select one course from below:</i>	
T (3) HRA 325	Menu Design & Service Mgmt	(3) BIOL 371	Food Microbiology
___ (3) CULG 350	Aromatics and Flavor	(3) CULG 300	International Cuisine
___ (3) CULG 360	Food Sensory Analysis	(2) CULG 320	Principles of Meat Identification, Fabrication and Evaluation
___ (3) CULG 390	Food Products R & D Methodology	(3) CULG 440	Food Trends, Legislation and Reg
___ (3) CULG 410	Food Chemistry and Analysis	(3) CULG 460	Quality Assurance of Food Products
___ (3) CULG 430	Fundamentals of Food Processing		

Unrestricted Electives (21-22 hours)

T (2) HRA 100	Introduction to Hospitality Management	_T_ (3) HRA 405	Catering/Banquet Management
T (3) HRA 101	Principles of Food Preparation	_T_ (3) HRA 410	Beverage Management
T (3) HRA 205	HRA Purchasing	_T_ (3) ACCT 211	Principles of Accounting I
T (3) HRA 401	Advanced Culinary Techniques	_T_ (3) BADM 280	Computer Concepts and Application
		T (7)	Technical Electives

Culinology® students can also obtain a Minor in Business Administration or a Minor in Marketing.

Minor: Business Administration for Non-Business Majors (24 hours)

(3) ACCT 211	Principles of Accounting I
(3) ACCT 212	Principles of Accounting II
(3) BADM 280	Computer Concepts and Applications
(3) BADM 350	Managerial Finance
(3) BADM 380	Management Principles
(3) BADM 390	Business Law
(3) ECON 201	Principles of Microeconomics
(3) MKTG 301	Principles of Marketing

Note: The student must have a GPA of 2.0 or higher in the courses required for a Business Administration Minor.

Minor: Marketing (15 hours)

(3) MKTG 301	Principles of Marketing
(3) MKTG 331	Professional Selling
(3) MKTG 381	Advertising Management

Any 2 courses (6 credits) from the following:

(3) MKTG 321	Retail Management
(3) MKTG 361	Business-to-Business Marketing
(3) MKTG 371	Entrepreneurship
(3) MKTG 391	Consumer Behavior
(3) MKTG 441	Marketing Research
(3) MKTG 471	International Marketing