

**An Agreement for Institutional Cooperation Between
Southwest Minnesota State University (SMSU) and Saint Paul College (SPC)
to Articulate the Transfer of
SPC's Associate in Applied Science (A.S.) Degree in Culinary Arts into
SMSU's Bachelor of Science Degree in Culinology®**

Sending Institution: Saint Paul College

Receiving institution: Southwest Minnesota State University

Statement of Purpose:

This agreement has been entered into by Southwest Minnesota State University (SMSU) and Saint Paul College (SPC). 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 SPC for admission eligibility to SMSU's B.S. Degree Program in Culinology®. This agreement and appendix identifies all required and equivalent courses at each institution.

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 Saint Paul 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.

Successful completion of the following SPC degree will be the basis for articulation into SMSU's Bachelor of Science Degree in Culinology®:

Associate in Applied Science (A.A.S.) Degree in Culinary Arts. A.A.S. students will transfer the first two years of course work to the articulated Bachelor of Science (B.S.) degree program. The completion of the A.S. degree requirements will be determined upon evaluation of the student's official transcript.

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.

1. With joint admissions, students receive a place in Southwest Minnesota State University upon transfer from Saint Paul College if they meet the requirements listed on Appendix A.
2. 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.
- Tuition and fees will be paid to the institution from which the student takes a course as specified in appendix A.
- Upon student request, each institution will forward to the other, official copies of transcripts to the relevant Registration Office(s).
- 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 July 1, 2008 and remains in effect until terminated or amended by either party with prior written notice.

Sending Institution: **Saint Paul College**

Receiving Institution: **Southwest Minnesota State University**

Annun Schwabert 7/21/08
President Date

David L. Hovde 6/27/08
President Date

Reynold Kern 7/21/08
Chief Academic Officer Date

B. W. Watkinson 6/27/08
Chief Academic Officer Date

Maureen Kucovich 7/21/08
Dean or Designee Date

Thomas J. Berg 6/25/08
Dean or Designee Date

Traci Palmer 7/29/08
Department Faculty Member Date

Patricia Johnson 6/22/08
Department Faculty Member Date

Appendix A
Table of Course Equivalencies
Between
SPC's Culinary Arts Program and SMSU's Culinology® Program

Saint Paul College's courses		SMSU's courses	
CULA1400 Introduction to Culinary Arts	1	CULG 200 Culinary Essentials I	4
CULA1410 Basic Baking	2	CULG 210 Culinary Essentials II	4
CULA1440 Breakfast	1	CULG 250 Intro to Baking and Pastry	3
CULA1420 Basic Pantry	2	CULG 260 Princ of Garde Manger & Buffet	3
CULA1430 Basic Range	2	CULG 320 Princ of Meat ID, Fab,& Evaln	2
CULA1450 Meat Fabrication	2	HOSP 120 Food Safety and Sanitation	2
CULA1460 Basic Menu Production	2	HOSP 301 Restaurant Food Operations	2
CULA2420 Service	2	HOSP 301L Restaurant Food Ops Exprnc	3
CULA1470 Food Service Sanitation	2	HOSP 315 Food, Bvrg & Labr Cost Control	3
CULA1480 Nutrition	2	HOSP 325 Menu Design & Service Mgmt	3
CULA1490 Foodservice Math	2	HOSP 405 Catering/Banquet Mgmt	3
CULA1510 Commercial Bakery Production	2	CULG 498 Internship	1.5
CULA1520 Commercial Pantry Production	2	Technical Electives	16
CULA1530 Commercial Range Production	2		
CULA1535 Catering	1		
CULA1540 Foodservice Supervisory Mgmt	2		
CULA1550 Grill/Short Order Cooking	2		
CULA1560 Food, Bvrg & Labor Cost Control	3		
CULA1570 Basic Cake Decorating	2		
CULA2410 Restaurant Operations Theory	2		
CULA2411 Restaurant Operations Lab I	3		
CULA2412 Restaurant Operations Lab II	3		
CULA2430 Adv Foods & Wine Appreciation	2		
CULA2440 Ice Carving	1		
CULA2460 Classical Buffet	3		
CULA2450 Advanced Cake and Pastry	2		
52			49.5

The following General Education courses are also recommended:

Saint Paul College's courses		SMSU's courses	
ENGL1711 Composition I	4	ENG 101 Fund of College Writing	1
CHEM1700 Chemistry Concepts	4	CHEM 121 Basic Chemistry	4
ECON1730 Microeconomics	3	ECON 201 Princ of Microeconomics	3
PHIL1729 Ethics	3	PHIL 103 Ethics	3
PSYC1710 General Psychology	3	PSYC 101 General Psychology	3
17			14

Culinology® Major Requirements

Foundation Courses (10 hours)

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

Culinology® Core (49 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	_T_ (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_ (2) CULG 320	Princ of Meat ID, Fabrictn & Evaln
T (3) HOSP 315	Food, Bvrage, & Labor Cost Control	<i>Select one course from below:</i>	
T (3) HOSP 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 (24 hours)

T (2) HOSP 301 Restaurant Food Operations	_T_ (16) Technical Electives
T (3) HOSP 301L Restaurant Food Operations Experience	
T (3) HOSP 405 Catering/Banquet Management	

Saint Paul College's & SMSU Culinary® Advising Sheet

I. Liberal Arts Core/ General Education (47 hours)

Communication Skills (9 hours)

___ (3) ENG 102 Rhetoric: The Essay ___ (3) ENG 103 Rhetoric: Critical Wrtg ___ (3) SPCH 110 Essentials of Spkg

Mathematical / Logical Reasoning (3 hours)

___ (3) MATH 115 Finite Math

Social Science (12 hours)

___ (3) _____
HIST 201 Rural World recommended

___ T_ (3) ECON 201 Principles of Microeconomics
___ T_ (3) PSYC 101 General Psychology
___ () _____
RURL 101 Introduction to Geography recommended

❖ History (3 Semester Credits)

Take one of the following:

HIST 201 Rural World (**E, R, S**)
HIST 210 World History in the 20th Century (**G**)
HIST 221 Early America: History of the U.S. from
Colonial Period to the Civil War (**C, D**)
HIST 222 Modern America: History of the U.S. from
1865 to the Present (**C, D**)
HIST 242 European Civilization I (**G**)
HIST 243 European Civilization II (**G**)

◇ American Indian Studies/Dakota Studies, Anthropology, Economics, Justice Administration, Political Science, Psychology, Rural & Regional Studies, and Sociology

(9 Semester Credits; at least three credits must be taken from
three different disciplines)

Anthropology

ANTH 101 General Anthropology (**G**)
ANTH 116 Cultural Anthropology (**G**)
ANTH 120 Introduction to Ethnicity

Economics

AGBU 190 The Environment and Economics (**E**)
ECON 201 Principles of Microeconomics (**T**)
ECON 202 Principles of Macroeconomics (**T**)
Indigenous Nations & Dakota Studies
INDS101 Intro to Indigenous Nations & Dakota Stds (**D, R, S**)

Justice Administration

JUAD 144 Introduction to Justice and Society (**C, D**)

Political Science

POL 117 Introduction to Government and Politics (**C, G**)
POL 120 American National Government (**C**)
POL 200 International Politics (**G, T**)
POL 221 State Government (**R, S**)
POL 252 Introduction to Comparative Politics (**G, T**)

Psychology

PSYC 101 General Psychology (**T**)

Rural & Regional Studies

RURL 101 Introduction to Geography (**R, S**)

Sociology

SOCI 101 Introduction to Sociology (**D**)
SOCI 102 Intro to Sociology: Rural & Regional Pspectv (**R, S**)

Humanities and Fine Arts (12 hours)

___ T_ (3) PHIL 103 Ethics
___ () _____

___ () _____
___ () _____

Foreign Language or Art, Creative Writing, Dance, Music, or Theatre requirement

(6 credits in a single foreign language)

SPAN 101 Beginning Spanish I recommended
SPAN 102 Beginning Spanish II recommended
MUS 102 American Music recommended

✂ Literature, Humanities, and Philosophy

(6 Credits, at least 3 credits taken from 2 different disciplines)

Literature

LIT 100 Literature: Human Diversity (**D**)
LIT 150 Literature: Global Perspective (**G**)
LIT 170 Literature: People & the Environment (**E, S**)
LIT 200 Literature: The Rural/Regional Experience (**R, S**)
LIT 261 Novel (**T**)
LIT 262 Short Story (**T**)
LIT 263 Poetry (**T**)
LIT 264 World Drama: The Global Perspective (**G, T**)
LIT 265 Literature and Film (**T**)
LIT 310 Greek Myth and Literature (**T**)
LIT 324 Shakespeare: Tragedies (**T**)
LIT 325 Shakespeare: Comedies (**T**)
LIT 350 Western American Literature (**D, E**)

Humanities

HUMT 201 Humanities: Origins of Western Civilization (**C, T**)
HUMT 202 Humanities: European Middle Ages to
Renaissance (**C, T**)
HUMT 203 Humanities: Modern Western Civilization (**C, T**)
HUMT 211 Humanities: The Ancient World (**C, G**)
HUMT 212 Humanities: The Modern World (**C, G**)

Philosophy

PHIL 100 Philosophical Perspectives (**C, T**)
PHIL 101 Critical Thinking (**T**)
PHIL 103 Ethics (**C, T**)
PHIL 107 Environmental Ethics (**C, E**)

Science (8 hours)

T (4) CHEM 121 Basic Chemistry

___ (4) BIOL 200 Cell Biology

MTC and R requirement (0 - 3 hours)

{LAC} (3) ECON 201 Principles of Macroeconomics (T)

{LAC} (3) SOCI 101 Introduction to Sociology (D)

{LAC} (3) SPAN 101 Beginning Spanish I (G)

{LAC} (3) PHIL 103 Ethics (C)

{LAC} (3) MUS 102 American Music (R)

{LAC} (3) HIST 201 The Rural World (E)

MTC: Minnesota Transfer Curriculum encompasses **Critical Thinking (T), Human Diversity (D), Global Perspective (G), Civic and Ethical Responsibility (C),** and **People and the Environment (E)**. Courses taken within the Liberal Arts Core can "double count" towards these requirements. (See page 7 – 9 of Academic Program Guide for additional courses, or visit http://www.southwestmsu.edu/catalog/catalog_pdf/corecurriculum.pdf)

R: Rural Studies is an opportunity for students to: 1) understand and appreciate their rural heritage and contemporary rural life; 2) gain insights into present and future rural problems, and prospects for rural people; and 3) appreciate, cultivate, and revitalize rural values for the sake of future generations. Courses taken within the Liberal Arts Core can "double count" towards these requirements.

Additional Graduation Requirements: S and W (0 - 3 hours)

Regional Studies Requirements (S)

{LAC} (3) RURL 101 Introduction to Geography (S)

Wellness and Health Requirements (W)

___ () _____
___ () _____

S: Regional Studies is an opportunity for students to: 1) learn how "region" is a category of comprehension, analysis, and action 2) focus on the concept of region as a vital intellectual unit for understanding contemporary people, cultures, politics, economies, and environments, and 3) reflect on southwest Minnesota and the larger Midwest to understand the meaning and significance of the changes occurring in the modern world. Courses taken within the Liberal Arts Core can "double count" towards these requirements.

W: The Wellness and Health Graduation requirement is a total of three semester credits: students are required to complete a two credit course from the **Cognitive Domain** of Wellness and Health, and a one-credit activity course from the **Fitness Domain**.

Cognitive Domain (2 Semester Credits)

Select one course (two credits each) from the following list:

HLTH 100 Personal Health and Wellness

HLTH 112 Nutrition and Wellness

HLTH 220 Stress and Wellness

PE 249 Physical Fitness Concepts

Fitness Domain (1 Semester Credit)

Select one course (one credit each) from the following list:

PE 107 Walking for Wellness

PE 109 Cross Training

PE 139 Aerobics

PE 149 Weight Training and Conditioning

PE 154 Adapted Physical Education Activities

PE 160 Flexibility Through Yoga

PE 161 Swimmercize

PE 170 Lifetime Fitness

PE 171 Step Aerobics