JACKSON CAMPUS

Henry A. Cittone, CHA
Program Director/Culinary Arts
Jackson, Wyoming

10/30/2007

Chestine L. Brohm, PhD
Assistant Dean of Enrollment Services

RE: Culinary Arts Program Articulation
    With Johnson & Wales University

Attached is the official articulation document for our Culinary Arts Program with the Johnson & Wales University in Providence, Rhode Island.

The articulation calls for approximate 50 credits with the program major including the general education subjects.

This articulation is between our Culinary Arts Program and theirs BA Program. The articulation is with Johnson & Wales University nation wide including their program in Denver Colorado.

Thank you

Henry A. Cittone

Attachment: Original articulation letter
October 19, 2007

Mr. Henry A. Cittone, CHA
Program Director/Culinary Arts
Central Wyoming College
160 S. Cache, Ste. 22
P.O. Box 4795
Jackson, WY 83001

Dear Mr. Cittone:

After careful review of the Central Wyoming College Culinary Arts program, it appears that courses offered within your curriculum are parallel to those offered at Johnson & Wales University. Please be aware that the same course from Central Wyoming College may be accepted in transfer for a different course within different majors at Johnson & Wales. This agreement is based on Johnson & Wales' 2007-2008 catalog.

Listed below are courses from your institution, which will be accepted as transfer credits. It is recommended that students select courses listed below when developing their schedule. Transfer credit can only be earned in the following manner:

- Students must earn a minimum grade of "C."
- Students must select a major to insure the proper awarding of transfer credit.
- Johnson & Wales will evaluate course-by-course to reflect students' curriculum.
- Course credit hours must equate to the course credit hours assigned to Johnson & Wales courses.
- This agreement will be reevaluated based on the 2008-2009 catalog.
Because transfer credit is evaluated on an individual basis, and curriculum changes occur each year, the above list is a guide only and is not intended as a guaranteed study plan. **Due to expected curriculum changes for the 2008 academic year, this agreement will be reevaluated based on the 2008-2009 catalog.** Johnson & Wales University course catalogs will be available which outline current curricula and course offerings. Students should always discuss their individual study plans soon after their arrival at Johnson & Wales University. Other general studies courses not listed will be evaluated on a course-by-course basis.

Students may visit our website at [www.jwu.edu/sas/catalog](http://www.jwu.edu/sas/catalog) to review the Johnson & Wales catalogs. Please refer to the catalogs for specific majors offered at various campuses.

We look forward to a positive relationship and to serving your students in the continuation of their education. If any of your students have any questions, please direct them to an admissions representative at 1-800-342-5598, ext. 2310.

If I can be of any assistance, please feel free to contact me at 1-800-342-5598, ext. 1361.

Sincerely,

Marie Bray
Coordinator of Articulation Agreements & University Testing
Students from Central Wyoming College who receive an Associate of Applied Science Degree in Culinary Arts will be eligible to enter the Food Service Management Bachelor’s Degree program at Johnson & Wales University. Students from Central Wyoming College will be required to complete the following courses at Johnson & Wales to earn the Food Service Management Bachelor’s Degree:

**Associate Level Courses**

- **CAR1003** Introduction to Career Management
- **FSM1060** Food Safety & Sanitation Management (if student has not passed a national exam that is recognized by the Conference for Food Protection)
- **FSM2050** Personalized Nutrition Management
- **ENG1030** Communication Skills
- **LEAD2001** Foundations of Leadership Studies
- **MATH1002** A Survey of College Mathematics
- **Science** One course from catalog listing

**Bachelor Level Courses**

- **FSM3001** The Management of Food Service Systems
- **FSM3070** Contemporary Issues in the Food Service Industry
- **FSM4061** Advanced Food Service Operations Management
- **HOSP3050** Hospitality Strategic Marketing
- **HOSP4060** Hospitality Management Seminar
- **Hosp. Elective** One course with an EHSP attribute selected from offerings in The Hospitality College
- **ACCT1011** Hospitality Accounting I and Lab
- **ACCT1012** Hospitality Accounting II and Lab
- **ACCT3025** Hospitality Financial Management and Lab
- **CAR0010** Career Management Capstone
- **LAW2010** Hospitality Law
- **ECON1001** Macroeconomics
- **ECON2002** Microeconomics
- **ENG1001** An Introduction to Literary Genres
- **ENG1021** Advanced Composition and Communication and
- **ENG0001** English Writing Proficiency
- **MATH2001** Statistics
- **SOC2001** Sociology I

Students who have not completed their AAS degree in Culinary Arts will have their transcripts evaluated on a course-by-course basis based on the following equivalency list:
<table>
<thead>
<tr>
<th>Johnson &amp; Wales University</th>
<th>Central Wyoming College</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1315 Stocks, Sauces, &amp; Soups</td>
<td>CULA 1555 Food Prep I: Stocks, Sauces Soups</td>
</tr>
<tr>
<td>CUL1345 Introduction to Baking &amp; Pastry</td>
<td>CULA 2700 Food Prep III: Intro to Baking</td>
</tr>
<tr>
<td>CUL1355 New World Cuisine</td>
<td>CULA 2800 Food Prep IV: Meat Prep &amp; Cooking</td>
</tr>
<tr>
<td>CUL1365 Principles of Beverage Service</td>
<td>HRM 2520 Wines of the World</td>
</tr>
<tr>
<td>CUL2215 Garde Manger</td>
<td>CULA 1600 Food Prep II: Garde Manger</td>
</tr>
<tr>
<td>CUL2276 Culinary Arts Internship</td>
<td>CPED/CULC 1000 Culinary Arts Cooperative Education I and</td>
</tr>
<tr>
<td></td>
<td>CPED/CULC 2000 Culinary Arts Cooperative Education II and</td>
</tr>
<tr>
<td></td>
<td>CPED/CULC 2980 Culinary Arts Cooperative Education III</td>
</tr>
<tr>
<td>Hospitality Elective</td>
<td>HRM2505 Marketing &amp; Merchandising in the Restaurant Industry</td>
</tr>
<tr>
<td>Hospitality Elective</td>
<td>HRM2515 Human Resource Management in The Hospitality Industry</td>
</tr>
<tr>
<td>Related Professional Studies</td>
<td>One of the following sanitation certifications: ServSafe Food Safety Manager, National Restaurant Association</td>
</tr>
<tr>
<td></td>
<td>Food Safety Manager, National Registry of Food Safety Professionals</td>
</tr>
<tr>
<td></td>
<td>Certified Professional Food Manager, Thomson Prometric</td>
</tr>
<tr>
<td>FSM1060 Sanitation Management</td>
<td>HRM 2510 Menu Planning &amp; Analysis</td>
</tr>
<tr>
<td></td>
<td>HRM 1515 Planning and Control for Food &amp; Beverage Operations</td>
</tr>
<tr>
<td>FSM2045 Introduction to Menu Planning &amp; Cost Controls</td>
<td></td>
</tr>
<tr>
<td>General Studies</td>
<td>BADM1005 Business Math</td>
</tr>
<tr>
<td>Arts &amp; Sciences Elective</td>
<td>ENG 1010 English Composition I</td>
</tr>
<tr>
<td>ENG1020 English Composition</td>
<td>POLS1000 American and Wyoming Gov't</td>
</tr>
<tr>
<td>History Requirement</td>
<td>PSYC1000 General Psychology</td>
</tr>
<tr>
<td>^SYC2001 Introductory Psychology</td>
<td>Exempt for students with associate degree</td>
</tr>
<tr>
<td>CAR0005 Career Planning</td>
<td>Exempt for transfer students</td>
</tr>
<tr>
<td>CSL1000 Community Service Learning</td>
<td></td>
</tr>
</tbody>
</table>