



CENTRAL *Wyoming* **COLLEGE**

P.O. Box 4795 Jackson, Wyoming 83001 307-733-7425

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.

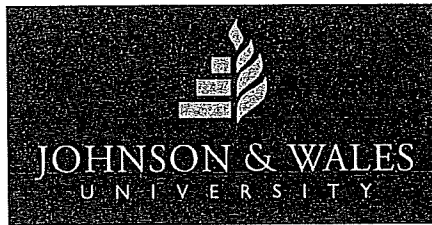
The articulation calls for approximate 50 credits with the program major including the general education subjects.

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



America's Career University

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.

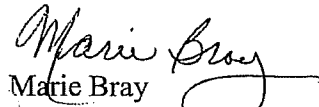
Because transfer credit is evaluated on an individual basis, and curriculum changes occur each year, the above list is a guide only and is not intended as a guaranteed study plan. **Due to expected curriculum changes for the 2008 academic year, this agreement will be reevaluated based on the 2008-2009 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 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

Food Service Management B.S. Johnson & Wales University

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:

Johnson & Wales University	Central Wyoming College
CUL1315 Stocks, Sauces, & Soups	CULA 1555 Food Prep I: Stocks, Sauces Soups
CUL1345 Introduction to Baking & Pastry	CULA 2700 Food Prep III: Intro to Baking
CUL1355 New World Cuisine	CULA 2800 Food Prep IV: Meat Prep & Cooking
CUL1365 Principles of Beverage Service	HRM 2520 Wines of the World
CUL2215 Garde Manger	CULA 1600 Food Prep II: Garde Manger
CUL2276 Culinary Arts Internship	CPED/CULC 1000 Culinary Arts Cooperative Education I and CPED/CULC 2000 Culinary Arts Cooperative Education II and CPED/CULC 2980 Culinary Arts Cooperative Education III
Hospitality Elective	HRM2505 Marketing & Merchandising in the Restaurant Industry
Hospitality Elective	HRM2515 Human Resource Management in The Hospitality Industry
Related Professional Studies	
FSM1060 Sanitation Management	One of the following sanitation certifications: ServSafe Food Safety Manager, National Restaurant Association Food Safety Manager, National Registry of Food Safety Professionals Certified Professional Food Manager, Thomson Prometric
FSM2045 Introduction to Menu Planning & Cost Controls	HRM 2510 Menu Planning & Analysis and HRM 1515 Planning and Control for Food & Beverage Operations
General Studies	
Arts & Sciences Elective	BADM1005 Business Math
ENG1020 English Composition	ENG 1010 English Composition I
History Requirement	POLS1000 American and Wyoming Gov't
PSYC2001 Introductory Psychology	PSYC1000 General Psychology
CAR0005 Career Planning	Exempt for students with associate degree
CSL1000 Community Service Learning	Exempt for transfer students