

Statement of Purpose

Johnson & Wales University and Southwestern Community College 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 Southwestern Community College graduates to Johnson & Wales University. Please be aware that the same course from Southwestern Community College may be accepted in transfer for a different course within different majors at Johnson & Wales University. This agreement is based on Johnson & Wales' 2016-2017 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:

Southwestern Community College, NC

and

Johnson & Wales University, RI.

Programs/Courses Included in this Agreement

Southwestern Community College	Johnson & Wales University
Culinary Arts A.A.S.	Culinary Arts & Food Service Management B.S.
Culinary Arts A.A.S.	Food & Beverage Entrepreneurship B.S.
Business Administration A.A.S.	Business Administration B.S.
Associate in Science	Business Studies B.S.
Associate in Arts	Business Studies B.S.

Terms and Conditions of Transfer

- A. **Southwestern Community College students will be granted admission to Johnson & Wales University subject to the following terms and conditions:**
- Students must have a minimum 2.0 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 Southwestern Community College student chooses to pursue.
 - Southwestern Community College students must otherwise meet the admissions standards and comply with the admissions procedures of Johnson & Wales University.

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 on August 31, 2018 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.

**Johnson & Wales University
and
Southwestern Community College
Scholarship Information**

Scholarships awarded are determined according to grade point average and degree or credits earned. Johnson & Wales University offers the following scholarships to eligible Southwestern Community College students who transfer 30 or more credits:

GPA	Merit Scholarship Amount
2.5-2.74	\$5000
2.75-3.49	\$8000
3.5 or above	\$10,000

These scholarships are subject to change at any time at the discretion of Johnson & Wales University.

CULINARY ARTS AND FOOD SERVICE MANAGEMENT B.S.

JOHNSON & WALES UNIVERSITY

Students from Southwestern Community College who receive an Associates of Applied Science in Culinary Arts will be eligible to enter the Culinary Arts and Food Service Management B.S. program at Johnson & Wales University.

- Students must complete their Culinary Arts A.A.S. degree at Southwestern Community College
- Developmental and ESL courses will not be accepted
- General Education courses will be evaluated on a course-by-course basis and a grade of “C” (2.0) or higher is required
- Students must submit one of the following approved certifications:
 - Serv-Safe Food Protection Manager Certification
 - The Food Safety Manager Certification Examination
 - Certified Professional Food Manager
 - The Certified Food Protection Manager from Learn2Serve

JOHNSON & WALES UNIVERSITY		Qtr. Cr.	SOUTHWESTERN COMMUNITY COLLEGE	Sem. Cr.
CULINARY ARTS & FOOD SERVICE MANAGEMENT B.S.			CULINARY ARTS A.A.S.	
Major Courses				
CUL1015 Introduction to Culinary Foundations	3			
CUL1035 Culinary Fundamentals	3			
CUL1055 Cooking in Today’s Restaurant: Breakfast & Lunch	3			
CUL1075 Cooking in Today’s Restaurant: Dinner	3			
CUL1095 Cooking in the Global Marketplace	3			
CUL1115 The Science of Cooking and Sensory Analysis	3		A.A.S. Degree*	43
CUL1135 Purchasing, Product Identification & Protein Fabrication	3			
CUL1325 Essentials of Dining Service	3			
CUL1345 Foundations of Baking & Pastry	3			
CUL1365 Exploring Beverages	3			
CUL2215 The Craft of Garde Manger	3			
CUL2235 Contemporary Service & Restaurant Supervision	3			
CUL2245 International Cuisine and Culinary	3			

Cultures			
CUL2255 Advanced Pastry	3		
CUL2265 Classical Cuisines of France & Italy	3		
CUL 2626 Culinary Arts Internship	13.5		
Related Professional Studies			
FSM1065 Food Safety Management*	1.5		
FSM2045 Intro to Menu Planning and Cost Control	4.5		
NUTR2001 Introduction to Nutrition	4.5	CUL 112 Nutrition for Food Service	3
Arts & Sciences Core Experience			
ENG1020 English Composition	4.5	ENG 111 Writing and Inquiry	3
ENG1021 Advanced Composition and Communication	4.5	ENG 114 Professional Research and Reporting	3
MATH1002 A Survey of College Mathematics (or higher, based on student's placement)	4.5	MAT 110 Mathematical Measurement & Literacy OR MAT 143 Quantitative Literacy	3
Arts and Humanities Elective	4.5	HUM 122 Southern Culture OR HUM 130 Myth in Human Culture	3
Social Science Elective	4.5	PSY 150 General Psychology	3
Business Foundations			
ACCT1210 Financial Accounting	4.5	ACC 120 Principles of Financial Accounting	4
Free Electives			
MGMT2001 Human Resource Management (<i>free elective</i>)	4.5	HRM245 Human Resource Management - HOSP	3
Total Transferable Quarter Credits	100.5	Total Semester Credits	68

**Some courses listed in this agreement are recommended for maximum transfer credit based on the chosen JWU major, however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credits, if applicable.

***Should the student choose an alternative elective course than the listed recommended electives in this chart, the course will be evaluated on a course-by-course basis and applied based on program curriculum. All possible transfer credits will be awarded in keeping with transfer credit and residency policy.

Please visit: https://tes.collegesource.com/view/tes_view01.asp?rid=%7B145040A7-7365-4840-8A90-B20C0B6FFB26%7D&aid=%7B5C721B0F-0E7E-4E91-9399-06A81322B340%7D and search your institution for current evaluated transfer course options.

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

JOHNSON & WALES UNIVERSITY	
Culinary Arts & Food Service Management B.S.	
	Qtr.
Business Foundation:	Cr.
ACCT1220 Managerial Accounting	4.5
CAR0010 Career Capstone	1.0
FISV2000 Finance	4.5
FIT1003 Introduction to Excel	2.25
LAW2001 Legal Environment of Business I	4.5
Major Courses	
FSM2005 Technology in the Food and Beverage Industry	2.25
FSM3001 Food Service Management Systems & Human resource Applications	4.5
FSM3075 Food Service & Hospitality Strategic Marketing	4.5
FSM4061 Advanced Food Service Operations Management	4.5
FSM4160 Food & Beverage Strategies & Statistics	4.5
Arts & Sciences Core Experience	
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
SCIENCE – One course from BIO, CHM, PHY, or SCI	4.5
ILS@2000 Integrative Learning – 2000 Level	4.5
ILS@4000 Integrative Learning – 4000 Level	4.5
PHIL3040 Ethics of Leadership	4.5
ECON1001 Macroeconomics <i>or</i> ECON1002 Microeconomics	4.5
Arts & Science Elective	4.5
Arts & Science Elective - 3000 level or higher	4.5

Free Electives	
<i>Two</i> Free Electives	9
Total Quarter Credits Remaining	86.5