



CENTRAL
CONNECTICUT STATE UNIVERSITY

AND



**MANCHESTER
COMMUNITY
COLLEGE**

Culinary Arts and Hospitality Management/Tourism and Hospitality Studies

Articulation Agreement

June 6, 2019

This Articulation Agreement establishes a clear pathway for students transferring from Manchester Community College's Culinary Arts and Hospitality Management Department (MCC) to Central Connecticut State University's Carol Ammon College of Liberal Arts and Social Sciences (CCSU). Students admitted into the two-year Associate's Degrees in Culinary Arts, Foodservice Management, or Hotel Tourism Management at MCC will, upon completion of courses leading to an Associate's Degree in one of these subject areas, continue their studies at CCSU with the expectation that they will earn a Bachelor's degree upon the completion of a prescribed sequence of additional courses.

A. STUDENT SELECTION

The Office Admissions at MCC will be responsible for the selection of candidates for admission to the Associate's degrees in Culinary Arts, Foodservice Management, or Hotel Tourism Management at MCC.

Upon successful completion of one of the above referenced Associate's degree programs at MCC, students interested in CCSU's Bachelor's degree in Tourism and Hospitality Studies may submit an application to the Office of Recruitment and Admissions at CCSU. All students meeting the minimum criteria outlined in this agreement are guaranteed admission into the program. (Students who do not meet these minimum requirements may still be considered for admission based on the general admissions requirements for the program.)

B. MINIMUM GRADE REQUIREMENTS

Students having earned an Associate's degree from MCC in Culinary Arts, Foodservice Management, or Hotel Tourism Management are expected to meet the 2.0 minimum cumulative GPA requirement for admission into CCSU's Bachelor's degree in Tourism and Hospitality Studies at the time of transfer.

MCC students will receive academic credit at CCSU for courses graded "C-" or better, subject to the transfer credit policy of CCSU.

C. STUDENT ACADEMIC ADVISEMENT

CCSU and MCC will offer coordinated advising to students enrolled in the Culinary Arts, Foodservice Management, or Hotel Tourism Management programs until they earn their Associate's degree. Subsequently, CCSU will continue to offer advising through Bachelor's degree completion in Tourism and Hospitality Studies.

The Director of Transfer and Academic Articulations at CCSU, in conjunction with CCSU faculty, will develop a course articulation map to be shared with MCC staff and to be used in communicating degree requirements to students seeking transfer to CCSU. These sheets will be reviewed by CCSU's Office of Transfer and Academic Articulations annually and appropriate revisions will be made as necessary.

D. INFORMATION SHARING

MCC will provide CCSU's Office of Transfer and Academic Articulations with periodic reports so that officials at each college can monitor the advancement of students through the programs.

At the time of transfer, MCC will provide any relevant data for the establishment of a student record at CCSU, including a copy of each student's official transcripts upon student request.

E. DEGREE REQUIREMENTS

MCC students who complete an Associate's degree in Culinary Arts, Foodservice Management, or Hotel Tourism Management are eligible to take upper level courses in Tourism and Hospitality Studies at CCSU, subject to the stated pre-requisites for each course. Remedial or courses determined to be below college level by CCSU will not be accepted for transfer credit.

*Double Counting Restriction: Of the courses taken in the major and minor/concentration, a total of two courses may be double counted to fulfill the "Study and/or Skill Area" portion of the general education program.

F. RESIDENCY REQUIREMENTS

Students must earn a minimum of 30 credits at CCSU, including 15 credits in the major and 9 credits in the minor or concentration, to graduate with a Bachelor's degree in Tourism and Hospitality Studies from CCSU. Eligibility for high honors requires the student to earn a minimum of 62 credits in residence at CCSU.

For the purposes of financial aid, students are considered enrolled at MCC exclusively until they earn their Associate's degree. They are considered a CCSU student for the purposes of financial aid at the time of transfer.

F. COURSE ARTICULATIONS

CCSU Course	Credits	Manchester CC Course	Credits
Study Areas			
I - Arts/Humanities	9		
English Literature	3		
	3		
	3		
II - Social Sciences	9		
History	3		
*ECON 200 Macroeconomics	3	ECN*101 Economics	3
*ECON 201 Microeconomics	3	ECN*102 Principles of Microeconomics	3

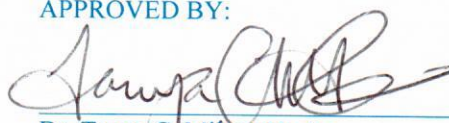
CCSU Course	Credits	Manchester CC Course	Credits
III - Behavioral Sciences	6		
Behavioral Sci			
Behavioral Sci			
IV - Natural Sciences	7		
BIO 100 Principles Biology Science	3	BIO*111 Intro. to Nutrition; or BIO 112 Applied Nutrition; or BIO 120 Immunity & Human Disease	3
(One lab must be included)		BIO 105 Lecture/Lab; or BIO 115 Lecture/Lab; or BIO 121 Lecture/Lab	4
Skill Areas			
I - Communications	6		
WRT 110 English Composition	3	ENG 101	3
COMM 140 Public Speaking	3	Com*173 Public Speaking	3
II - Mathematics	6		
MATH 105 Survey of Math for Liberal Arts MATH 103 College Algebra	3	MAT 146 Math for the Liberal Arts; or MAT 172 College Algebra	3
STAT 104 Elementary Statistics STAT 201 Business Statistics	3	MAT 165 Elementary Statistics; or MATH 222 Statistics II	3
III.a. International Req.			
International Req.			
International Req.			
III.b. Language Proficiency Req.			
___ 3 Years H.S. Study (same consecutive language)			
___ Passed exam			
___ Courses level 112 or 114			
IV. University Req.	2-3		
University Req.			
Foundational Courses	21		
AC 211 Intro. to Financial Accounting	3	ACC* 115 Financial Accounting	4
MIS 201 Intro. to Management Information Systems	3	CST 201 Intro. to Management Information Systems	3
GEOG 120 World Regional Geography	3	GEO 111 World Regional Geography	3
GEOG 290 Geography of Tourism	3	GEO 204 Geography and Tourism Development	3
FIN 295 Managerial Finance; or	3	BFN 201 Elective Principles of Finance; or BFN 202 Corporate Finance; or	3 / 4
LAW 250 Legal and Ethical Environment of Business		BBG 234 Legal Environment of Business; or BBG 231 Bus Law I	3
MGT 295 Fundamentals of Management	3	BMG*202 Principles of Management	3
MKT 295 Fundamentals of Marketing	3	HSP* 237 Hospitality Marketing; or BMK* 201 Principles of Marketing	3
Tourism/Hospitality Core Courses	15		
THS 300 Hospitality & Tourism Industries	3		3
GEOG 450 Tourism Planning; or GEOG 453 Resort & Recreation Planning	3		
GEOG 454 Geography of Tourism MKTG	3		

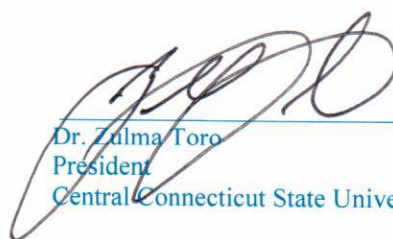
CCSU Course	Credits	Manchester CC Course	Credits
THS 410 Tourism and Hospitality Operations	3		
THS Elective at the 400 level	3		
Tourism Studies Track Electives	18		
THS 1xx	3	HSP*101 Principles of Food Preparation	3
THS 1xx	3	HSP*103 Principles of Baking I	3
THS 1xx	3	HSP*107 Icing Artistry I	3
THS 1xx	1	HSP*109 Food Safety Certification	1
THS 1xx	4	HSP*112 Advanced Food Preparation	4
THS 1xx	3	HSP*135 Service Management	3
THS 2xx	4	HSP*201 International Foods	4
THS 2xx	3	HSP*207 Icing Artistry II	3
THS 2xx	4	HSP*210 Buffet Catering	4
General Electives	19-21		
Total Credits Required for Graduation	120		

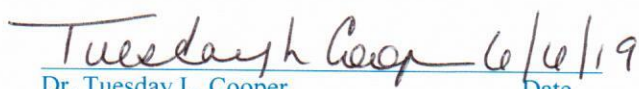
G. TIME FRAME AND PROVISION FOR PROGRAM REVIEW

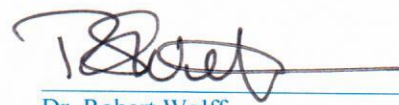
The duration of this agreement is for three years from the time of signature unless otherwise agreed by the parties. The agreement and related programs will be reviewed and revised as necessary before renewing the agreement.

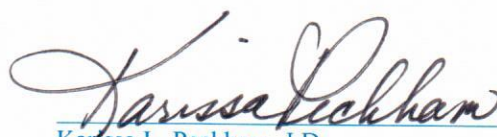
APPROVED BY:


 Dr. Tanya C. Milner-Harlee
 Interim Chief Executive Officer
 Manchester Community College
 Date 6/6/19


 Dr. Zulma Toro
 President
 Central Connecticut State University
 Date 6/6/2019


 Dr. Tuesday L. Cooper
 Interim Dean, Academic Affairs
 Manchester Community College
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 Dr. Robert Wolff
 Dean, Carol Ammon College of Liberal Arts and
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 Date 6 June 2019


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 Associate Vice President for Enrollment
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 Date 6/6/19