

Transfer to Fairleigh Dickinson University

Mercer County Community College has partnered with Fairleigh Dickinson University (FDU) to provide a clear transfer pathway for eligible Hospitality Management and Culinary Arts graduates who wish to continue their education in FDU's **B.A. in Hospitality & Tourism Management**.

Through this agreement, eligible MCCC graduates who are admitted to FDU can transfer **60 credits toward the bachelor's degree**, creating a more seamless transition from Mercer to FDU.

The information below outlines the key requirements and steps students should know when planning to take advantage of this transfer pathway.

Important Transfer Information

To participate in this articulation pathway, students must:

Successfully complete the MCCC A.A.S. in Hospitality Management or A.A.S. in Culinary Arts with the Culinary Arts concentration with a minimum **2.0 cumulative GPA**.

- Meet all applicable **FDU admission requirements**. Meeting the minimum requirements of the articulation agreement does not guarantee admission to FDU.
- Meet with an **FDU advisor** as part of the transfer process.
- Submit an **official MCCC transcript** following acceptance to FDU.

Students who meet the requirements, are admitted to FDU, and enroll in the B.A. in Hospitality & Tourism Management will be awarded **60 credits toward the FDU program** in accordance with the articulation agreement.

Course Equivalencies

MERCER COUNTY COMMUNITY COLLEGE A.A.S., CULINARY ARTS W/ CULINARY ARTS CONCENTRATION		CR.	FAIRLEIGH DICKINSON UNIVERSITY B.A., HOSPITALITY & TOURISM MANAGEMENT		CR.
COURSE#	COURSE TITLE		COURSE#	COURSE TITLE	
ENG 101	English Composition I	3	WRIT 1002	Composition I	3
HOS 100	Hospitality Success Skills	1	UNIV 1001	Transitioning to University Life	1
HOS 101	Food Preparation I	3		Free Elective	3
HOS 111	Culinary Math	1		Free Elective	1
HOS 118	Sanitation and Safety in Food Service Operations	2		Free Elective	2
HOS 185	Table Service	2		Free Elective	2
MAT 120	Mathematics for the Liberal Arts	OR			
MAT 125	Elementary Statistics I	3	MATH 1133	Applied Statistics (College Math)	3
ENG 102	English Composition II	3	WRIT 1003	Composition II	3
HOS 102	Food Preparation II	3		Free Elective	3
HOS 109	Advanced Culinary Arts	3		Free Elective	3
HOS 116	Techniques of Healthy Cooking	3		Free Elective	3
HOS 217	Professional Baking	3		Free Elective	3
HOS 110	Breakfast/Pantry	2		Free Elective	2
HOS 289	Culinary/Pastry Arts Internship	1	UNIV 1002	Preparing for Professional Life	1
HOS 115	Food and Culture	3		Creative & Expressive Arts	3
HOS 203	Hospitality Purchasing	3	HRTM 3005	Purchasing for Bus., Hosp. and Cul. (Free Elective)	3
HOS 231	Meat, Poultry and Fish Fabrication	1		Free Elective	1
HOS 235	American Regional Cuisine	2		Free Elective	2
HOS 255	Garde Manager	2		Free Elective	2
	General Education Elective	3		General Education Elective*	3
HOS 210	Applied Kitchen Skills - Café	3		Free Elective	3
HOS 230	Experimental Kitchen	2		Free Elective	2
HOS 240	Classical Cuisine/Advanced International	2		Free Elective	2
IST 101	Computer Concepts with Applications	3		Information & Technological Literacy	3
	Humanities General Education Elective	3		Humanities	3
TOTAL CREDITS		60	TOTAL CREDITS		60

*Exact course will determine transferability

MERCER COUNTY COMMUNITY COLLEGE A.A.S., HOSPITALITY MANAGEMENT		CR.	FAIRLEIGH DICKINSON UNIVERSITY B.A., HOSPITALITY & TOURISM MANAGEMENT		CR.
COURSE#	COURSE TITLE		COURSE#	COURSE TITLE	
ENG 101	English Composition I	3	WRIT 1002	Composition I	3
HOS 100	Hospitality Success Skills	1	UNIV 1001	Transitioning to University Life	1
HOS 101	Food Preparation I	3		Free Elective	3
HOS 111	Culinary Math	1		Free Elective	1
HOS 118	Sanitation and Safety in Food Service Operations	2		Free Elective	2
HOS 120	Introduction to the Hospitality Industry	3		Free Elective	3
MAT 120	Mathematics for the Liberal Arts	OR			
MAT 125	Elementary Statistics I	3	MATH 1133	Applied Statistics (College Math)	3
ENG 102	English Composition II	3	WRIT 1003	Composition II	3
HOS 102	Food Preparation II	3		Free Elective	3
HOS 104	Hotel Management & Lodging Operations	3		Free Elective	3
HOS 204	Hospitality Marketing	3	HRTM 2214	Sales & Marketing Management	3
	General Education Elective	3		General Education Elective*	3
ACC 111	Principles of Financial Accounting	4	HRTM 2215	Deciphering Accounting in Hospitality Business	3
			UNIV 1002	Preparing for Professional Life	1
HOS 203	Hospitality Purchasing	3	HRTM 3005	Purchasing for Bus., Hosp. and Cul. (Free Elective)	3
HOS 208	Meat, Poultry and Fish Fabrication	3		Free Elective	3
HOS 267	Event Planning	3	HRTM 1103	Fund. Of Event & Convention Management (Free Ele	3
HOS 287	Hotel/Restaurant Management Internship	1	HRTM 3129	Capstone Work Experience	1
BUS 240	Human Resource Management	3	HRTM 3219	Managing Talent Acquisition, Retention and Motivatio	3
CMN 111	Speech: Human Communication	OR			
CMN 112	Public Speaking	3	SPCH 1155	Public Speaking	3
HOS 115	Food and Culture	3		Creative & Expressive Arts	3
	Humanities General Education Elective	3		Humanities	3
	General Education Elective	3		General Education Elective*	3
TOTAL CREDITS		60	TOTAL CREDITS		60

*Exact course will determine transferrability

**Sample Hospitality Post-Transfer Check-sheet
(BA in Hospitality -AAS Hospitality)
Mercer County Community College**

<u>COURSES TO BE COMPLETED AT FAIRLEIGH DICKINSON UNIVERSITY:</u>			
First Semester		Second Semester	
HRTM 3200 Food and Beverage Business, Complexities, and Innovations	3	HRTM 2223 Heads in Beds	3
HRTM 3217 Lodging Data Analytics	3	HRTM 3218 Hotel Asset Management	3
HRTM 3105 Managerial Challenges	2	HRTM 3219 Managing Talent Acquisition, Retention and Motivation	3
HRTM 2505 Professional Development Series Lab 5	1	HRTM 3106 Manager & the Group	2
Ethical Reasoning, Information & Technological Literacy, Social Science or Behavioral Analysis#	3	HRTM 2506 Professional Development Series Lab 6	1
Free Elective	3	Lab Science	4
	15		16
Third Semester		Fourth Semester	
HRTM 3250 Club Management (3 cr.) & HRTM 2500 PDS Lab (0 cr.) OR HRTM 4107 Concepts Travel/Tourism (2 cr.) & HRTM 2507 PDS Lab 7 (1 cr.)	3	HRTM 4119 Analyzing and Developing Accommodation Business	3
HRTM 4205 Build and Manage Your Hotel	3	HRTM 4280 Domestic & International Tourism (3 cr.) & HRTM 2500 PDS Lab (0 cr.) OR HRTM 4108 Global Issues in Hospitality Mgt. (2 cr.) & HRTM 2508 PDS Lab 8 (1 cr.)	3
UNIV 2001 Cross-Cultural Perspectives	3	UNIV 2002 Global Issues	3
Ethical Reasoning, Information & Technological Literacy, Social Science or Behavioral Analysis#	3	Free Electives	5
Free Elective	3		
	15		14
MINIMUM CREDITS NEEDED TO GRADUATE (BA):			120

#Dependent upon course completed for A.A.S. degree.

**Sample Hospitality Post-Transfer Check-sheet
(BA in Hospitality – AAS in Culinary Arts)
Mercer County Community College**

<u>COURSES TO BE COMPLETED AT FAIRLEIGH DICKINSON UNIVERSITY:</u>			
First Semester		Second Semester	
HRTM 2215 Deciphering Accounting in Hospitality Businesses	3	HRTM 2214 Sales and Marketing Management	3
HRTM 3200 Food and Beverage Business, Complexities, and Innovations	3	HRTM 2223 Heads in Beds	3
HRTM 3217 Lodging Data Analytics	3	HRTM 3218 Hotel Asset Management	3
HRTM 3105 Managerial Challenges	2	HRTM 3219 Managing Talent Acquisition, Retention and Motivation	3
HRTM 2505 Professional Development Series Lab 5	1	HRTM 3106 Manager & the Group	2
Oral/Professional Communications, Ethical Analysis, Social Science or Behavioral Analysis#	3	HRTM 2506 Professional Development Series Lab 6	1
		HRTM 3129 Capstone Work Experience	1
	15		16
Third Semester		Fourth Semester	
HRTM 3250 Club Management (3 cr.) & HRTM 2500 PDS Lab (0 cr.) OR HRTM 4107 Concepts Travel/Tourism (2 cr.) & HRTM 2507 PDS Lab 7 (1 cr.)	3	HRTM 4119 Analyzing and Developing Accommodation Business	3
HRTM 4205 Build and Manage Your Hotel	3	HRTM 4280 Domestic & International Tourism (3 cr.) & HRTM 2500 PDS Lab (0 cr.) OR HRTM 4108 Global Issues in Hospitality Mgt. (2 cr.) & HRTM 2508 PDS Lab 8 (1 cr.)	3
UNIV 2001 Cross-Cultural Perspectives	3	UNIV 2002 Global Issues	3
Oral/Professional Communications, Ethical Analysis, Social Science or Behavioral Analysis#	3	Oral/Professional Communications, Ethical Analysis, Social Science or Behavioral Analysis#	3
Lab Science	4	Free Elective	1
	16		13
MINIMUM CREDITS NEEDED TO GRADUATE (BA):			120

#Dependent upon course completed for A.A.S. degree.