



JOHNSON & WALES  
UNIVERSITY

UNIVERSITY OFFICE  
Student Academic Services

March 16, 2010

Laurene Jones.  
Director of Transfer & Career Services  
Mercer County Community College

Dear Ms. Jones:

After careful review of Mercer County Community College's Culinary Arts programs, 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 Mercer County Community College may be accepted in transfer for a different course within different majors at Johnson & Wales. This agreement is based on Johnson & Wales' 2009-2010 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 expire in August 2012.

## CULINARY ARTS MAJORS

<u>Johnson &amp; Wales University</u> <u>Culinary Arts A.S.</u>	<u>Mercer County Community College</u> <u>Professional Cooking-Certificate of Proficiency</u>
<b>Major Courses:</b>	
CUL1315 Stocks, Sauces and Soups (3 qtr cr)	HOS 101 Food Preparation I
CUL1335 Traditional European Cuisine (3 qtr cr)	HOS 109 Advanced Culinary Arts
CUL1345 Introduction to Baking & Pastry (3 qtr cr)	HOS 217 Professional Baking
CUL1355 New World Cuisine (3 qtr cr)	HOS 235 American Regional Cuisine
SOC 2001 Sociology I or CUL1375 Nutrition & Sensory Analysis (3 qtr cr)	Choose <b>one</b> from the following: HOS 115 Food & Culture or HOS 116 Healthy Cooking
CUL1385 Fundamentals of Food Service Production (3 qtr cr)	HOS 102 Food Preparation II
<b>Related Professional Studies:</b>	
FSM1065 Food Safety & Sanitation Management (1.5 qtr cr)	*HOS 118 Sanitation & Safety in Food Service Operations (student must present national exam certificate recognized by the Conference for Food Protection)
<b>General Studies:</b>	
CSL1001 Community Service-Learning (1 qtr cr)	Exempt for transfer students
ENG1020 English Composition	ENG 101 English Composition I
MATH1002 A Survey of College Mathematics and MATH 0001 Basic Mathematics exempt	MAT 108 Topics in Mathematics (recommended)

\*Students must submit an original copy of one of the following three approved certifications:

- The National Restaurant Association Certification (NRA),
- The National Registry of Food Safety Professionals Certificate
- Thomsen Prometic

Students from Mercer County Community College will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Culinary Arts & Food Service Management**.

<b>Major Courses:</b>	
CUL1325 Essentials of Dining Room (3 qtr cr)	
CUL1365 Principles of Beverage Service (3 qtr cr)	
CUL1375 Nutrition & Sensory Analysis (3 qtr cr)	(if equivalent not taken @ Mercer County Community College)
CUL1395 Purchasing & Product Identification (3 qtr cr)	
CUL1405 Skills of Meatcutting (3 qtr cr)	
CUL2215 Garde Manger (3 qtr cr)	
CUL2225 Classical French Cuisine (3 qtr cr)	

CUL2235 Advanced Dining Room Procedures (3 qtr cr)	
CUL2245 International Cuisine (3 qtr cr)	
CUL2255 Advanced Patisserie/Desserts (3 qtr cr)	
<b>Culinary Arts Applications: (13.5 qtr credit cr)</b> CUL2626 Culinary Arts Internship	
FSM3001 Food Service Management Systems & Human Resource Applications	
FSM4061 Advanced Food Service Operations Management	
HOSP3050 Hospitality Strategic Marketing	
HOSP4060 Hospitality Management Seminar	
Cul/Hosp Concentration: Three to five courses selected from declared concentration (13.5-15 qtr cr)	
<b>Choose <u>one</u> from the following options: (13.5-15 qtr cr)</b> Cul/Hosp electives- Three to five courses with an EHSP, ECUL, or EBPA attribute selected from offerings within the Hospitality College or the College of Culinary Arts <b>or</b> Second Culinary or Hospitality concentration <b>or</b> Study Abroad <b>or</b> Co-op	
<b><u>Related Professional Studies:</u></b>	
FSM2045 Introduction to Menu Planning & Cost Controls	
ACCT1011 Hospitality Accounting I & Lab (5.5 qtr cr)	
ACCT1012 Hospitality Accounting II & Lab (5.5 qtr cr)	
ACCT3025 Hospitality Financial Management	
CAR0010 Career Capstone (1 qtr cr)	
LAW2010 Hospitality Law	
<b><u>General Studies:</u></b>	
ENG1021 Advanced Composition & Communication	
ENG1030 Communication Skills	
LEAD2001 Foundations in Leadership Studies	
Science: One SCI-designated course	
NUTR2001 Introduction to Nutrition	
ECON1001 Macroeconomics	
PSYC2001 Introductory Psychology	
SPAN1011 Conversational Spanish I: Specialized Vocabulary	

Two Arts & Sciences electives (9 qtr cr)	
<b>Choose two from the following:</b> MATH2001 Statistics PHIL3040 Ethics of Business Leadership *SOC2001 Sociology I History: One HIST-designated course (except 4030) Literature: ENG1001 or one LIT-designated course	if equivalent not taken @ Mercer County Community College

\*If Sociology requirement has been met, then choose only one course from the listed options (except MATH2001) to satisfy this requirement.

<u>Johnson &amp; Wales University</u> <u>Culinary Arts &amp; Food Service Management B.S.</u>	<u>Mercer County Community College</u> <u>Culinology A.S</u>
CUL1315 Stocks, Sauces and Soups (3 qtr cr)	HOS101 Food Preparation I
CUL1335 Traditional European Cuisine (3 qtr cr)	HOS 109 Advanced Culinary Arts
CUL1345 Introduction to Baking & Pastry (3 qtr cr)	HOS 217 Professional Baking
CUL1375 Nutrition & Sensory Analysis (3 qtr cr)	HOS 116 Techniques of Healthy Cooking
CUL1385 Fundamentals of Food Service Production (3 qtr cr)	HOS 102 Food Preparation II
CUL2215 Garde Manger (3 qtr cr)	HOS 209 Garde Manger
<b><u>Related Professional Studies:</u></b>	
FSM1065 Food Safety & Sanitation Management (1.5 qtr cr)	*HOS 118 Sanitation & Safety in Food Service Operations (student must present national exam certificate recognized by the Conference for Food Protection)
<b><u>General Studies:</u></b>	
CSL1001 Community Service-Learning (1 qtr cr)	Exempt for Transfer Students
ENG1020 English Composition	ENG 101 English Composition I
ENG1021 Advanced Composition & Communication	ENG 102 English Composition II
ENG1030 Communication Skills	CMN 112 Public Speaking
MATH1002 A Survey of College Mathematics and MATH0001 Basic Mathematics exempt	MAT 151 Calculus I
Science: One SCI-designated course	BIO 101 General Biology I <b>or</b> CHE 101 General Chemistry I
ECON1001 Macroeconomics	ECO111 Macroeconomics (recommended)
PSYC2001 Introductory Psychology	PSY 101 Introduction to Psychology
Arts & Sciences elective	BIO 102 General Biology II <b>or</b> CHE 102 General Chemistry II

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- The National Registry of Food Safety Professionals Certificate
- Thomsen Prometic

Arts & Sciences elective	PHY 101 College Physics I
SOC2001 Sociology I	HOS 115 Food & Culture

Students from Mercer County Community College will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Culinary Arts & Food Service Management**.

<b><u>Major Courses:</u></b>	
CUL1325 Essentials of Dining Room (3 qtr cr)	
CUL1355 New World Cuisine (3 qtr cr)	
CUL1365 Principles of Beverage Service (3 qtr cr)	
CUL1395 Purchasing & Product Identification (3 qtr cr)	
CUL1405 Skills of Meatcutting (3 qtr cr)	
CUL2225 Classical French Cuisine (3 qtr cr)	
CUL2235 Advanced Dining Room Procedures (3 qtr cr)	
CUL2245 International Cuisine (3 qtr cr)	
CUL2255 Advanced Patisserie/Desserts (3 qtr cr)	
<b>Culinary Arts Applications: (13.5 qtr cr)</b> CUL2626 Culinary Arts Internship	
FSM3001 Food Service Management Systems & Human Resource Applications	
FSM4061 Advanced Food Service Operations Management	
HOSP3050 Hospitality Strategic Marketing	
HOSP4060 Hospitality Management Seminar	
Cul/Hosp Concentration: Three to five courses selected from declared concentration (13.5-15 qtr cr)	
<b>Choose <u>one</u> from the following options: (13.5-15 qtr cr)</b> Cul/Hosp electives- Three to five courses with an EHSP, ECUL, or EBPA attribute selected from offerings within the Hospitality College or the College of Culinary Arts <b>or</b> Second Culinary or Hospitality concentration <b>or</b> Study Abroad <b>or</b> Co-op	
<b><u>Related Professional Studies:</u></b>	
FSM2045 Introduction to Menu Planning & Cost Controls	
ACCT1011 Hospitality I & Lab (5.5 qtr cr)	
ACCT1012 Hospitality Accounting II & Lab (5.5 qtr cr)	
ACCT3025 Hospitality Financial Management	

CAR0010 Career Capstone (1.0 qtr cr)	
LAW2010 Hospitality Law	
<b><u>General Studies:</u></b>	
LEAD2001 Foundation in Leadership Studies	
NUTR2001 Introduction to Nutrition	
SPAN1011 Conversational Spanish I: Specialized Vocabulary	
Arts & Sciences elective	
<b>Choose <u>one</u> from the following:</b> PHIL3040 Ethics of Business Leadership History: One HIST-designated course (except 4030) Literature: ENG1001 or one LIT-designated course	

<b><u>Johnson &amp; Wales University</u></b> <b><u>Culinary Arts &amp; Food Service Management</u></b>	<b><u>Mercer County Community College</u></b> <b><u>Culinary A.A.S. degree</u></b>
<b><u>Major Courses:</u></b>	
CUL1315 Stocks, Sauces and Soups (3 qtr cr)	HOS 101 Food Preparation I
CUL1325 Essentials of Dining Room (3 qtr cr)	HOS 213 Dining Room II/Wines
CUL1335 Traditional European Cuisine (3 qtr cr)	HOS 109 Advanced Culinary Arts
CUL1345 Introduction to Baking & Pastry (3 qtr cr)	HOS 217 Professional Baking I
CUL1355 New World Cuisine (3 qtr cr)	A.A.S. Degree
CUL1365 Principles of Beverage Service (3 qtr cr)	A.A.S. Degree
CUL1375 Nutrition & Sensory Analysis (3 qtr cr)	HOS 116 Techniques of Healthy Cooking
CUL1385 Fundamentals of Food Service Production (3 qtr cr)	HOS 102 Food Preparation II
CUL1395 Purchasing & Product Identification (3 qtr cr)	A.A.S Degree
CUL1405 Skills of Meatcutting (3 qtr cr)	A.A.S Degree
CUL2215 Garde Manger (3 qtr cr)	HOS 209 Garde Manger
CUL2225 Classical French Cuisine (3 qtr cr)	A.A.S Degree
CUL2235 Advanced Dining Room Procedures (3 qtr cr)	A.A.S Degree
CUL2245 International Cuisine (3 qtr cr)	HOS 240 Classical Cuisine/Advanced International
CUL2255 Advanced Patisserie/Desserts (3 qtr cr)	A.A.S Degree
<b>Culinary Arts Applications: (13.5 qtr cr)</b> CUL2626 Culinary Arts Internship	HOS 291 Internship <b>and</b> A.A.S Degree

<b><u>Related Professional Studies:</u></b>	
FSM1065 Food Safety & Sanitation Management (1.5 qtr cr)	*HOS 118 Sanitation & Safety in Food Service Operations (student must present national exam certificate recognized by the Conference for Food Protection)
FSM2045 Introduction to Menu Planning & Cost Controls	HOS205 Menu Planning/ Costing & Design and HOS111Culinary Math
<b><u>General Studies:</u></b>	
CSL1001 Community Service-Learning (1 qtr cr)	Exempt for transfer students
ENG1020 English Composition	ENG 101 English Composition I
ENG1021 Advanced Composition & Communication	ENG 102 English Composition II
MATH1002 A Survey of College Mathematics and MATH0001 Basic Mathematics exempt	MAT108 Topics in Mathematics
SOC2001 Sociology I	HOS 115 Food & Culture
Literature: ENG1001 or one LIT-designated course	<b>Choose <u>one</u> of the following recommended courses to satisfy General Education elective requirement:</b>  Any 3-credit ENG-designated <u>literature</u> course from approved general education electives listing
PHIL3040-Ethics of Business Leadership	Any 3-credit PHI-designated course from approved general education electives listing
History: One HIST-designated course (except 4030)	Any 3-credit HIS-designated course from approved general education electives listing
PSYC2001 Introductory Psychology	<b>Choose <u>one</u> of the following recommended courses to satisfy General Education elective requirement:</b>  Any 3-credit PSY or SOC –designated course from approved general education electives listing
ECON1001 Macroeconomics	ECO 111 Macroeconomics
Arts & Sciences elective	Any 3-credit GEO, POL, ART, CMN, MUS, PHO or THR-designated course from approved general education electives listing

\*Students must submit an original copy of one of the following three approved certifications:

- The National Restaurant Association Certification (NRA),
- The National Registry of Food Safety Professionals Certificate
- Thomsen Prometic

Students from Mercer County Community College will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Culinary Arts & Food Service Management**

<b><u>Major Courses:</u></b>	
FSM3001 Food Service Management Systems & Human Resource Applications	
FSM4061 Advanced Food Service Operations Management	
HOSP3050 Hospitality Strategic Marketing	
FSM4060 Hospitality Operations Management (9 qtr credits)	

Cul/Hosp Concentration: Three to five courses selected from declared concentration (13.5-15 qtr cr)	
<b>Choose one from the following options: (13.5-15 qtr cr)</b> Cul/Hosp electives- Three to five courses with an EHSP, ECUL, or EBPA attribute selected from offerings within the Hospitality College or the College of Culinary Arts <b>or</b> Second Culinary or Hospitality concentration <b>or</b> Study Abroad <b>or</b> Co-op	
<b><u>Related Professional Studies:</u></b>	
ACCT1011 Hospitality I & Lab (5.5 qtr cr)	
ACCT1012 Hospitality Accounting II & Lab (5.5 qtr cr)	
ACCT3025 Hospitality Financial Management	
CAR0010 Career Capstone (1 qtr cr)	
LAW2010 Hospitality Law	
<b><u>General Studies:</u></b>	
ENG1030 Communication Skills	
LEAD2001 Foundation in Leadership Studies	
Science: One SCI-designated course	
NUTR2001 Introduction to Nutrition	
ECON1001 Macroeconomics	if equivalent not taken @ Mercer County Community College
PSYC2001 Introductory Psychology	if equivalent not taken @ Mercer County Community College
SPAN1011 Conversational Spanish I: Specialized Vocabulary	
Arts & Sciences elective	if equivalent not taken @ Mercer County Community College
Arts & Sciences elective	

<b><u>Johnson &amp; Wales University</u></b> <b><u>Culinary Arts &amp; Food Service Management</u></b>	<b><u>Mercer County Community College</u></b> <b><u>Chef Apprenticeship A.A.S. degree</u></b>
<b><u>Major Courses:</u></b>	
CUL1315 Stocks, Sauces & Soups (3 qtr cr)	HOS 101 Food Preparation
CUL1335 Traditional European Cuisine (3 qtr cr)	HOS 109 Advanced Culinary Arts
CUL1345 Introduction to Baking & Pastry (3 qtr cr)	HOS 217 Professional Baking I
CUL1385 Fundamentals of Food Service Production (3 qtr cr)	HOS 102 Food Preparation II



CUL2215 Garde Manger (3 qtr cr)	HOS 212 Garde Manger & Buffet Planning
CUL2236 Culinary Arts Internship (13.5 qtr cr)	HOS 220 Chef Apprenticeship I <b>and</b> HOS 221 Chef Apprenticeship II <b>and</b> HOS 222 Chef Apprenticeship III <b>and</b> HOS 223 Chef Apprenticeship IV <b>and</b> HOS 224 Chef Apprenticeship V <b>and</b> HOS225 Chef Apprenticeship IV
<b>Related Professional Studies:</b>	
FSM1065 Food Safety & Sanitation Management (1.5 qtr cr)	*HOS 118 Sanitation & Safety in Food Service Operations (student must present national exam certificate recognized by the Conference for Food Protection)
FSM2045 Introduction to Menu Planning & Cost Controls	HOS 205 Menu Planning/Costing & Design <b>and</b> ACC 109 Food, Beverage and Labor Cost Control
ACCT1011 Hospitality Accounting I & Lab	ACC 108 Hospitality Accounting
<b>General Studies:</b>	
CSL1001 Community Service-Learning (1 qtr cr)	Exempt for transfer students
ENG1020 English Composition	ENG 101 English Composition I
ENG1021 Advanced Composition & Communication	ENG 102 English Composition II <b>or</b> ENG 112 English Composition II with Speech
MATH1002 A Survey of College Mathematics and MATH0001 Basic Mathematics exempt	MAT 108 Topics in Mathematics
NUTR2001 Introduction to Nutrition	HPE 101 Basic Concepts of Nutrition
SOC2001 Sociology I	HOS 115 Food & Culture
PSYC2001 Introductory Psychology	<b>Choose <u>one</u> of the following recommended courses to satisfy General Education elective requirement:</b>  Any 3-credit PSY or SOC –designated course from approved general education electives listing
ECON1001 Macroeconomics	ECO 111 Macroeconomics
Arts & Sciences elective	Any 3-credit GEO, POL, ART, CMN, MUS, PHO or THR-designated course from approved general education electives listing
Literature: ENG1001 or one LIT-designated course	<b>Choose <u>one</u> of the following recommended courses to satisfy General Education elective requirement:</b>  Any 3-credit ENG-designated <u>literature</u> course from approved general education electives listing
PHIL3040-Ethics of Business Leadership	Any 3-credit PHI-designated course from approved general education electives listing
History: One HIST-designated course (except 4030)	Any 3-credit HIS-designated course from approved general education electives listing

\*Students must submit an original copy of one of the following three approved certifications:

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- The National Registry of Food Safety Professionals Certificate
- Thomsen Prometic

Students from Mercer County Community College will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Culinary Arts & Food Service Management**

<b>Major Courses:</b>	
CUL1325 Essentials of Dining Room (3 qtr cr)	
CUL1355 New World Cuisine (3 qtr cr)	
CUL1365 Principles of Beverage Service (3 qtr cr)	
CUL1375 Nutrition & Sensory Analysis (3 qtr cr)	
CUL1395 Purchasing & Product Identification (3 qtr cr)	
CUL1405 Skills of Meatcutting (3 qtr cr)	
CUL2225 Classical French Cuisine (3 qtr cr)	
CUL2235 Advanced Dining Room Procedures (3 qtr cr)	
CUL2245 International Cuisine (3 qtr cr)	
CUL2255 Advanced Patisserie/Desserts (3 qtr cr)	
FSM3001 Food Service Management Systems & Human Resource Applications	
FSM4061 Advanced Food Service Operations Management	
HOSP3050 Hospitality Strategic Marketing	
HOSP4060 Hospitality Management Seminar	
Cul/Hosp Concentration: Three to five courses selected from declared concentration (13.5-15 qtr cr)	
<b>Choose one from the following options: (13.5-15 qtr cr)</b> Cul/Hosp electives- Three to five courses with an EHSP, ECUL, or EBPA attribute selected from offerings within the Hospitality College or the College of Culinary Arts <b>or</b> Second Culinary or Hospitality concentration <b>or</b> Study Abroad <b>or</b> Co-op	
<b>Related Professional Studies:</b>	
ACCT1012 Hospitality Accounting II & Lab (5.5 qtr cr)	
ACCT3025 Hospitality Financial Management	
CAR0010 Career Capstone (1 qtr cr)	
LAW2010 Hospitality Law	
<b>General Studies:</b>	
ENG1030 Communication Skills	
LEAD2001 Foundations in Leadership Studies	

Science: One SCI-designated course	
ECON1001 Macroeconomics	(if equivalent not taken @ Mercer County Community College)
PSYC2001 Introductory Psychology	(if equivalent not taken @ Mercer County Community College)
SPAN1011 Conversational Spanish I: Specialized Vocabulary	
Arts & Sciences elective	(if equivalent not taken @ Mercer County Community College)
Arts & Sciences elective	

## HOSPITALITY MAJORS

<b><u>Johnson &amp; Wales University</u> Hotel &amp; Lodging Management B.S.</b>	<b><u>Mercer County Community College</u> Hotel, Restaurant and Institution Management A.A.S.</b>
<b><u>Major Courses:</u></b>	
FSM1065 Food Safety & Sanitation (1.5 qtr cr)	HOS 118 Sanitation & Safety in Food Service Operations (student must present national exam certificate recognized by the Conference for Food Protection)
FSM2085 Hotel Food & Beverage Operations	HOS 101 Food Preparation I
FSM2095 Hotel Food & Beverage Controls	HOS 203 Hospitality Purchasing and ACC 109 Food, Beverage and Labor Cost Control
HOSP1001 The Hospitality Field	HOS 120 Introduction to the Hospitality Industry
HOSP1010 Front Office Operations	HOS 104 Hotel Management & Lodging Operations
HOSP2030 Hospitality Human Resources and Diversity Leadership	BUS 240 Human Resource Management
HOSP3050 Hospitality Strategic Marketing	HOS 204 Hospitality Marketing
<b><u>Related Professional Studies:</u></b>	
ACCT1011 Hospitality Accounting I & Lab (5.5 qtr cr)	ACC 108 Hospitality Accounting
LAW2010 Hospitality Law	HOS 208 Hospitality Law
<b><u>General Studies:</u></b>	
CSL1001 Community Service-Learning (1.0 qtr cr)	Exempt for transfer students
ENG1020 English Composition	ENG 101 English Composition I
ENG1021 Advanced Composition & Communication	ENG 102 English Composition II <b>or</b> ENG 112 English Composition II with Speech
ENG1030 Communication Skills	CMN 111 Speech: Human Communication

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- The National Restaurant Association Certification (NRA),
- The National Registry of Food Safety Professionals Certificate
- Thomsen Prometic

Math: One math course at the MATH1002 level or higher and MATH0001 Basic Mathematics exempt	MAT 108 Topics in Mathematics
Arts & Sciences elective	HOS 115 Food & Culture
Arts & Sciences elective	HPE 101 Basic Concepts of Nutrition
Free elective	IST 101 Computer Concepts with Applications
ECON1001 Macroeconomics ECON2002 Microeconomics PSYC2001 Introductory Psychology ENG1001 An Introduction to Literary Genres	<b>Choose <u>one</u> of the following to satisfy Social Science/Humanities General Education Elective requirement:</b> ECO 111 Macroeconomics ECO 112 Microeconomics Any 3-credit PSY-designated course from approved general education electives listing Any 3-credit ENG-designated <u>literature</u> course from approved general education electives listing
ECON1001 Macroeconomics ECON2002 Microeconomics PSYC2001 Introductory Psychology History Requirement ENG1001 An Introduction to Literary Genres	<b>Choose <u>one</u> of the following to satisfy Social Science/Humanities, Historical Perspective, Diversity &amp; Global Perspective General Education Elective requirement:</b> ECO 111 Macroeconomics ECO 112 Microeconomics Any 3-credit PSY-designated course from approved general education electives listing Any 3-credit HIS-designated course from approved general education electives listing Any 3-credit ENG-designated <u>literature</u> course from approved general education electives listing

Students from Mercer County Community College will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Hotel & Lodging Management**.

<b>Major Courses:</b>	
FSM4060 Hospitality Operations Management (9.0 qtr cr)	
HOSP1008 Customer/Guest Service Management	
HOSP2011 Hospitality Sales and Meeting Management	
HOSP2099 Hotel Internship (13.5 qtr cr)	
HOSP3033 Hospitality Property Operations	
HOSP3077 Revenue Management	
HOSP4060 Hospitality Management Seminar	

Hospitality Concentration: Three courses from declared concentration (13.5 quarter cr)	
<b>Choose one of the following:</b> Hospitality electives: Two courses with an EHSP attribute selected from offerings within the Hospitality College <b>or</b> Second Hospitality Concentration (with use of one free elective) <b>or</b> Study Abroad (with use of one free elective)	
<b><u>Related Professional Studies:</u></b>	
ACCT1012 Hospitality Accounting II and Lab (5.5 qtr cr)	
ACCT3025 Hospitality Financial Management	
CAR0010 Career Capstone (1.0 qtr cr)	
<b><u>General Studies:</u></b>	
ECON1001 Macroeconomics	(if equivalent not taken at Mercer County Community College)
ECON2002 Microeconomics	(if equivalent not taken at Mercer County Community College)
ENG1001 An Introduction to Literary Genres	(if equivalent not taken at Mercer County Community College)
LEAD2001 Foundations in Leadership Studies	
MATH2001 Statistics	
PSYC2001 Introductory Psychology	(if equivalent not taken at Mercer County Community College)
SPAN1011 Conversational Spanish I: Specialized Vocabulary	
History: One HIST-designated course (except 4030)	(if equivalent not taken at Mercer County Community College)
Science: One SCI-designated course	

## RESTAURANT, FOOD and BEVERAGE MANAGEMENT

<b><u>Johnson &amp; Wales University</u></b> <b><u>Hotel &amp; Lodging Management B.S.</u></b>	<b><u>Mercer County Community College</u></b> <b><u>Hotel, Restaurant and</u></b> <b><u>Institution Management A.A.S.</u></b>
<b><u>Major Courses:</u></b>	
FSM1001 Introduction to the Food Service Field	HOS 120 Introduction to the Hospitality Industry
FSM1065 Food Safety & Sanitation (1.5 qtr cr)	HOS 118 Sanitation & Safety in Food Service Operations (student must present national exam certificate recognized by the Conference for Food Protection)
CUL1335 Traditional European Cuisine (3 qtr cr)	HOS 101 Food Preparation I
CUL1385 Fundamentals of Food Service Production (3 qtr cr)	HOS 102 Food Preparation II

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- The National Restaurant Association Certification (NRA),
- The National Registry of Food Safety Professionals Certificate
- Thomsen Prometic

HOSP2030 Hospitality Human Resources and Diversity Leadership	BUS 240 Human Resource Management
HOSP3050 Hospitality Strategic Marketing	HOS 204 Hospitality Marketing
Hospitality elective	HOS104 Hotel Management & Lodging Operations
Hospitality elective	HOS 203 Hospitality Purchasing
<b>Related Professional Studies:</b>	
ACCT1011 Hospitality Accounting I & Lab (5.5 qtr cr)	ACC 108 Hospitality Accounting
LAW2010 Hospitality Law	HOS 208 Hospitality Law
<b>General Studies:</b>	
CSL1001 Community Service-Learning (1.0 qtr cr)	Exempt for transfer students
ENG1020 English Composition	ENG 101 English Composition I
ENG1021 Advanced Composition & Communication	ENG 102 English Composition II <b>or</b> ENG 112 English Composition II with Speech
ENG1030 Communication Skills	CMN 111 Speech: Human Communication
Math: One math course at the MATH1002 level or higher and MATH0001 Basic Mathematics exempt	MAT 108 Topics in Mathematics
SOC2001 Sociology I	HOS 115 Food & Culture
Arts & Sciences elective	HPE Basic Concepts of Nutrition
Free elective	IST 101 Computer Concepts with Applications
ECON1001 Macroeconomics ECON2002 Microeconomics ENG1001 An Introduction to Literary Genres	<b>Choose <u>one</u> of the following to satisfy Social Science/Humanities General Education Elective requirement:</b> ECO 111 Macroeconomics  ECO 112 Microeconomics  Any 3-credit ENG-designated <u>literature</u> course from approved general education electives listing
ECON1001 Macroeconomics ECON2002 Microeconomics History Requirement ENG1001 An Introduction to Literary Genres	<b>Choose <u>one</u> of the following to satisfy Social Science/Humanities, Historical Perspective, Diversity &amp; Global Perspective General Education Elective requirement:</b> ECO 111 Macroeconomics  ECO 112 Microeconomics  Any 3-credit HIS-designated course from approved general education electives listing  Any 3-credit ENG-designated <u>literature</u> course from approved general education electives listing

Students from Mercer County Community College will be required to complete the following courses at Johnson & Wales University to receive their bachelor's degree in **Restaurant, Food, and Beverage Management**.

<b><u>Major Courses:</u></b>	
FSM2055 Beverage Appreciation	
FSM2080 Food Service Operations	
FSM2099 Food Service Management Practicum (13.5 qtr cr)	
FSM3020 Dining Service Management	
FSM4061 Advanced Food Service Operations Management	
FSM4880 Beverage Management Operations Management	
CUL1315 Stocks, Sauces and Soups (3 qtr cr)	
CUL1355 New World Cuisine (3 qtr cr)	
CUL1395 Purchasing & Product Identification (3 qtr cr)	
CUL4045 Spirits & Mixology Management (3 qtr cr)	
HOSP1008 Customer/Guest Service Management	
HOSP2011 Hospitality Sales and Meeting Management	
HOSP4060 Hospitality Management Seminar	
Hospitality Concentration: Three courses from declared concentration (13.5 qtr cr)	
<b><u>Related Professional Studies:</u></b>	
ACCT1012 Hospitality Accounting II and Lab (5.5 qtr cr)	
ACCT3025 Hospitality Financial Management	
CAR0010 Career Capstone (1.0 qtr cr)	
<b><u>General Studies:</u></b>	
ECON1001 Macroeconomics	(if equivalent not taken at Mercer County Community College)
ECON2002 Microeconomics	(if equivalent not taken at Mercer County Community College)
ENG1001 An Introduction to Literary Genres	(if equivalent not taken at Mercer County Community College)
LEAD2001 Foundations in Leadership Studies	
SPAN1011 Conversational Spanish I: Specialized Vocabulary	
History: One HIST-designated course (except 4030)	(if equivalent not taken at Mercer County Community College)
Science: One SCI-designated course	
Arts and Sciences elective	

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. Johnson & Wales University course catalogs are available which outline current curricula and course offerings. Students should always discuss their individual study plans with an academic advisor 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 <http://www.jwu.edu/content.aspx?id=17512> 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.

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Dr. Donald Gerald  
Vice President  
Academic Affairs  
Mercer County Community College

Date

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Cathy Crevier  
Coordinator  
Articulation Agreements &  
University Testing  
Johnson & Wales University

Date

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Dr. Patricia Donahue  
President  
Mercer County Community College

Date

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Jeffrey Senese, Ph.D.  
Vice President  
Academic Affairs  
Johnson & Wales University

Date