

JOHNSON & WALES UNIVERSITY
TRANSFER ARTICULATION AGREEMENT

This Transfer Articulation Agreement, including any exhibits, incorporated by reference herein (“Agreement”) is hereby made and entered into between Johnson & Wales University, a Rhode Island non-profit organization, located at 8 Abbott Park Place, Providence, RI 02903 (“JWU” or “University”), and Central Piedmont Community College, a North Carolina public entity with a principal place of business located at 1201 Elizabeth Avenue, Charlotte, NC 28204 (“CPCC” or “Partner”), each a “Party” and, collectively, the “Parties.” This Agreement is effective on the last date signed by both Parties (“Effective Date”).

WHEREAS, this Agreement is formed to provide students a coordinated higher educational opportunity and establish a pathway for CPCC students to transfer to JWU as set forth in Exhibit A.

NOW, THEREFORE, in consideration of the mutual promises and other good and valuable consideration, the Parties agree as follows:

I. Schedule of Exhibits

A. Exhibit A: Transfer Guide

1. Exhibit A contains the currently applicable programs and program documents, as may be modified from year to year as set forth in Exhibit A, this agreement is based on JWU’s most current, presently applicable catalog subject to change annually

C. Either Party may terminate this Agreement on 30 days' written notice to the other Party, if the other Party materially breaches the Agreement.

D.

If to University: Johnson & Wales University
Attn: Maria Trista Rocha, Director of
Transfer and Testing Services
8 Abbott Park Place
Providence, RI 02903
E-mail: mtristaorocha@jwu.edu
Telephone: 401-598-4437

With a copy to: Johnson & Wales University
Attn: Office of General Counsel
8 Abbott Park Place
Providence, RI 02903
E-mail: OGC.JWU@jwu.edu
Telephone: 401-598-5155

If to CPCC Central Piedmont Community College
Attn: Dr. Edith McElroy
P.O. Box 35009
Charlotte, NC 28235
E-mail: Edith.McElroy@cpcc.edu
Telephone: 704-330-6121

- B. Liaison Designation. Each Party shall designate an appropriate liaison implementing this Agreement and for conducting periodic reviews of this Agreement, which shall be done in accordance with updates in curriculum.
- C. Publicity and Intellectual Property. Each Party may publicize this program subject to written preapproval by the other Party. Neither Party shall use the name, logos, marks, or other trademarks or intellectual property of the other without written preapproval.
- D. Force Majeure. Neither Party will be liable for failure or delay to perform under this Agreement if such failure or delay is due to circumstances beyond the reasonable control of the applicable Party. Such circumstances include, without limitation, acts of God; communicable diseases, epidemics, and pandemics (including without limitation the coronavirus or COVID-19); fire; flood; government acts or orders; interruption of utility services; local, regional, or state emergencies; quarantines; severe weather; war, and other causes, whether similar in kind to the foregoing or otherwise, beyond the applicable Party's reasonable control ("Force Majeure"). The Party claiming a Force Majeure must take reasonable steps to minimize the impact thereof. The Party claiming a Force Majeure must give the other Party written notice within 10 days of the Force Majeure commencing, which notice shall describe the Force Majeure and the actions taken to minimize the impact thereof. If a Force Majeure continues for more than 15 consecutive days, either Party may terminate this Agreement on written notice to the other Party with no further liability or penalty to either Party other than liabilities or obligations accrued prior to the termination.
- E. No Joint Venture. Each Party will perform all obligations under this Agreement as an independent contractor, and no Party's employees shall be deemed the other Party's employees. Neither Party agrees to use the other Party's name exclusively, nor both Parties may enter into similar

expiration of this Agreement shall survive the termination or expiration of this Agreement.

N. Severability. If any provision, phrase, or portion of this Agreement is, for any reason, held or adjudged to be invalid, illegal, or unenforceable by any court of competent jurisdiction, such provision, phrase, or portion so adjudged will be deemed separate, severable, and independent, and the remainder of this Agreement will be and remain in full force and effect and will not be invalidated or rendered illegal or unenforceable or otherwise affected by such adjudication,

Title: Associate Vice-President of Applied Program and Workforce Pathways
Date:
Name: Richard Kugelmann
Title: Dean of Skilled Trades and Public Services
Date:

Exhibit A

The articulations set forth below are based on the JWU 2022 catalog and w

FSC4040 Product Research & Development	3
Related Professional Studies	
CAR0010 Career Management	1
CHM2040 Introduction to General and Organic Chemistry	3
BIO2201 General Microbiology	3
BIO2206 General Microbiology Laboratory	1
Free Electives	
2 Courses	6
Total Semester Credits Remaining to Complete	63.5

Applied Food Science B.S. (Culinary Arts Option)

Students from CPCC who receive a Culinary Arts A.A.S.

Select 25 credits of the following: CUL150 Food Science CUL283 Farm-to-Table CUL285 Competition Fundamentals	2		
CUL110 Sanitation and Safety*	2	FSM1165 The Food Safety Manager*	1
CUL130 Menu Design	2	FSM2045 Introduction to Menu Planning and Cost Controls	3
HRM220 Cost Control Food and Beverage	3	ASCI1999 Arts & Science Elective	3
CUL112 Nutrition for Foodservice	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
HRM245 Human Resource Management Hospitality	3		
Total Semester Credits	72	Total Semester Credits	61

Some courses listed above may be either recommended or not recommended for maximum transfer credit based on the chosen JWU major; however, if the recommendation is not followed, the course taken will be evaluated on an individual basis to ensure the proper awarding of transfer credits, if applicable.

* Students are required to pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection as part of this course, or provide a valid ServSafe Food Protection Manager Certification in order to be awarded transfer credit for FSM1165 The Food Safety Manager.

FSC4040 Product Research & Development	3
Related Professional Studies	
CAR0010 Career Management	1
CHM2040 Introduction to General and Organic Chemistry	3
BIO2201 General Microbiology	3
BIO2206 General Microbiology Laboratory	1
Free Electives	
Two Courses	6
Total Semester Credits Remaining to Complete	63.5

CUL112 Nutrition for Foodservice	3	ASCI1999 Arts & Science Elective (Free Elective)	3
HRM245 Human Resource Management Hospitality	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3

Food & Beverage Entrepreneurship B.S. (Culinary Arts Option)

Students from CPCC who receive a Culinary Arts A.A.S. will be eligible to enter the Food & Beverage Entrepreneurship B.S. (Culinary Arts Option) program at JWU.

- Students must complete and have been awarded their Culinary Arts A.A.S.
- Developmental and ESL classes will not be accepted

Central Piedmont Community College <i>Culinary Arts A.A.S.</i>	Sem. Crs.	Johnson & Wales University <i>Food & Beverage Entrepreneurship B.S.</i>	Sem. Crs.
General Education Requirements			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3

WBL112 WorkBased Learning I	2		
Select 25 credits of the following: CUL150 Food Science CUL283 Farm-to-Table33 CUL285 Competition Fundamentals	2		
CUL110 Sanitation and Safety*	2	FSM1165 The Food Safety Manager*	1
CUL130 Menu Design	2	FSM2045 Introduction to Menu Plannin and Cost Controls	3
HRM220 Cost Control Food and Beverage	3	ASCI1999 Arts & Science Elective	
CUL112 Nutrition for Foodservice	3	(FreeCnB()3 (e)-1.7 628.92 0.48 0.48	

FSM3035 Supervision for Food Service Professionals	3
FSM3040 Food Service Financial Systems	3
FSM3215 Culinary Operations & Facility Management	3
LAW2001 The Legal Environment of Business I	3
Related Professional Studies	
CAR0010 Career Management	1
Free Electives	
One Course	3
Total Semester Credits Remaining to Complete	61

Food & Beverage Industry Management (2+2) B.S. (Baking & Pastry Arts Option)

Students from CPCC who receive a Baking and Pastry Arts A.A.S. will be eligible to enter the Food & Beverage Industry Management (2+2) B

Total Semester Credits Remaining to Complete	61
----------------------------------------------	----

Food & Beverage Industry Management (2+2) B.S. (Culinary Arts Option)

Students from CPCC who receive a Culinary Arts A.A.S. will be eligible to enter the Food & Beverage Industry Management (2+2) B.S. (Culinary Arts Option) program at JWU.

- Students must complete and have been awarded their Culinary Arts A.A.S.
- Developmental and ESL classes will not be accepted

Central Piedmont Community College <i>Culinary Arts A.A.S.</i>	Sem. Crs.	Johnson & Wales University <i>Food & Beverage Industry Management (2+2) B.S.</i>	Sem. Crs.
General Education Requirements			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition	3
ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, HUM130, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS112, HIS131, HIS132, POL120, PSY150, SOC2	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171, MAT271	3	Mathematics	3
Major Requirements			
ACA122 College Transfer Success	1	CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Café	

WBL112 WorkBased Learning I	2		
Select 25 credits of the following: CUL150 Food Science CUL283 Farm-to-Table CUL285 Competition Fundamentals	2		
CUL110 Sanitation and Safety*	2	FSM1165 The Food Safety Manager*	1
CUL130 Menu Design	2	FSM2045 Introduction to Menu Planning and Cost Controls	3
HRM220 Cost Control Food and Beverage	3		
CUL112 Nutrition for Foodservice	3	ASCI1999 Arts & Science Elective (Free Elective)	3
HRM245 Human Resource Management Hospitality	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
Total Semester Credits	72	Total Semester Credits	61

Some courses listed above may be either recommended or not recommended for maximum transfer credit based on the chosen JWU major; however, if recommendations are not followed, the course taken will be evaluated on an individual basis to ensure the proper awarding of transfer credits, if applicable.

* Students are required to pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection as part of this course, or provide a valid ServSafe Food Protection Manager Certification in order to be awarded transfer credit for FSM1165 The Food Safety Manager.

Students from CPCC with a Culinary Arts A.A.S. will be required to complete the following courses at JWU to receive their Food & Beverage Industry Management (2+2) B.S. Students are responsible for meeting any course prerequisites.

Johnson & Wales University <i>Food & Beverage Industry Management (2+2) B.S.</i>	Sem. Credits
A & S Core Experience	
ENG0001 Writing Workshop	0
ENG1030 Communication Skills	3
ILS2000 Integrative Learning 2000 Level	3
ILS4000 Integrative Learning 4000 Level	3
PHIL3240 Ethics: A Global Perspective	3
SCI Science Elective	3
MATH2001 Statistics I	3
LEAD1010 Foundations of Leadership Studies	3
Social Science Elective— Once course ANTH, ECON, GEND, LEAD, PSCI, RES, SOC	3
ECON1001 Macroeconomics	3
Business Foundations	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Intermediate Accounting Theory and Practice I	3
CAR0010 Career Management	1
LAW2005 Hospitality Law	3
Major Courses	

Exhibit B

Scholarship awards are determined according to GPA and degree earned as follows:

GPA (domestic/day students)	Base Award
3.5-4.0	\$12,000
2.75-3.49	\$10,000
2.50-2.74	\$7,500