



THE WORLD'S PREMIER CULINARY COLLEGE

**STATE UNIVERSITY OF NEW YORK**  
**ARTICULATION AGREEMENT FORM**

**A. SENDING AND RECEIVING INSTITUTIONS:**

Sending College: SUNY Rockland

Receiving College: The Culinary Institute of America (CIA)

Program: Applied Food Studies

Degree: Bachelor of Professional Studies (BPS)

**B. ADMISSION REQUIREMENTS FOR CIA PROGRAM**

Students must have a minimum overall GPA of 2.0.

Only courses with grades of C or better may be accepted.

Total transfer credits granted toward the Baccalaureate degree: 36.

AP, IB, CLEP, DSST and ACE (military transcript) equivalent credits are accepted in transfer.

**C. COURSE-TO-COURSE EQUIVALENCIES AND TRANSFER CREDIT AWARDED**

The Culinary Institute of America will maintain a database of course equivalencies so students can check which SUNY courses are acceptable for transfer. (See Appendix 1)

**D. REQUIREMENTS FOR BACHELOR'S DEGREE**

Students must complete a 5 semester (21 month) sequence for the foundation culinary arts or baking and pastry arts curriculum. Each semester is 15 weeks in length, and the sequence includes one externship semester. Students will earn an AOS (Associate of

Occupational Studies) degree in Culinary Arts or Baking and Pastry Arts. (See Appendix 2a and 2b)

To then complete the requirements for the Bachelor's program in Applied Food Studies, students who have the maximum 36 credits in transfer will need to complete one additional semester of 18 credits. Students may take up to 18 credits in a semester without incurring an overload fee. For students who transfer less than 18 credits, an additional semester(s) may be needed to complete the degree (See Appendix 3)

## **E. ARTICULATION AGREEMENT FOLLOW-UP PROCEDURES**

### **1. Procedures for reviewing, updating, modifying or terminating agreement:**

When either of the programs involved in this agreement undergoes a change, the agreement will be reviewed and revised accordingly by faculty from each institution's respective departments, selected by their Chairperson or Associate Dean.

### **2. Procedures for evaluating agreement, i.e., tracking the number of students who transfer under the articulation agreement and their success:**

Each semester the CIA will provide the following information: a) the number of SUNY Rockland students who applied to the program; b) the number of those students who were accepted into the program; c) the number of those students who enrolled; d) the aggregate GPA of these enrolled students; e) a list of graduates.

## **F. ADDITIONAL INFORMATION (E.G., FINANCIAL AID, TRANSFER SCHOLARSHIPS)**

Transfer students are eligible to apply for financial aid that is normally available to other students.

Scholarships from \$5,000 to \$10,000 per year are awarded to transfer students with associate degrees on the basis of previous academic performance. These scholarships are renewable with a GPA requirement. In addition, scholarships from \$1,000 to \$2,000 for one year are awarded to transfer students with associate degrees on the basis of SAT or ACT test scores.

Scholarships from \$1,500 to \$3,600 per year are awarded to transfer students with associate degrees on the basis of financial need as determined by the FAFSA. Students living on campus may be awarded a housing grant from \$1,000 to \$2,400 per year.

An additional scholarship of \$3,000 is available for members of Phi Theta Kappa, with a 3.25 GPA required for renewal.

**Appendix 1****Transfer credits accepted toward Bachelor's in Applied Food Studies****36 credit maximum chosen from the list below****\*CLEP, DSST, AP or IB accepted based on score**

<b>CIA Requirement</b>	<b>Credits</b>	<b>SUNY Equivalent</b>	<b>Credits</b>
ENGL 120College Writing*	3	Composition I	3
LITC 300102 Literature and Composition *	3	Composition II	3
Foreign Language I*	3	Any Foreign Language I or II	3
Foreign Language II*	3	Any Foreign Language II or III	3
Math or Science*	3	Any Math or Natural Science such as Algebra, Pre-calculus or Statistics or Biology, Chemistry, Environmental Science, etc.	3
Economics*	3	Micro or Macro Economics	3
History and Cultures I*	3	Western Civilization, American History, World Civilization	3
History and Cultures II*	3	Additional Western Civilization, American History, World Civilization	3
Social Science	3	Psychology, Sociology, Political Science, Anthropology	3
Liberal Art elective*	3	Humanities, Select Liberal Arts courses	3
Free Elective*	6-9 to reach 36 credit maximum	Selected electives	6-9

**Appendix 2a****Requirements for AOS in Culinary Arts****(includes non-credit Externship Prep seminars and practical exams)**

<b>CIA Required Course</b>	<b>Credits</b>	<b>Transfer Course</b>	<b>Transfer Credits</b>
<b>Term 1</b>			
Culinary Fundamentals	6		
Culinary Math	1.5	possible challenge exam	
Food Safety	1.5		
Professionalism and Life Skills	1.5		
Intro to Gastronomy	1.5		
Nutrition	1.5		
Product Knowledge	1.5		
>Total	15		
<b>Term 2</b>			
Intro to Management	1.5		
Meat ID and Fabrication	1.5		
Seafood ID and Fabrication	1.5		
Modern Banquet Cookery	3		
Intro to a la Carte Cooking	3		
High Volume Production Cookery	3		
College Writing	3	ENG 101 Composition 1	3
Applied Food Studies *	3	*For BPS students only	
>Total	16.5 or 19.5		
<b>Term 3</b>			
Externship	3		
>Total	3		
<b>Term 4</b>			
Baking and Pastry Skill Develop.	3		
Garde Manager	3		
Cuisine and Cultures: Americas	3		
Controlling Costs& Purchasing Food	1.5		
Cuisine and Cultures: Asia	3		
Menu Development	1.5		
Cuisines and Cultures of the Mediterranean	3		
>Total	18		
<b>Term 5</b>			
Intro to Catering, Hospitality and Svs. Mgmt.	1.5		
Wine Studies	3		
Contemporary Restaurant Cooking	3		
Contemporary Hospitality & Svs. Mgmt.	3		
Formal Restaurant Cooking	3		
Formal Hospitality & Svs. Mgmt.	3		
>Total	16.5		

**Appendix 2b****Requirements for AOS in Baking and Pastry Arts****(includes non-credit Externship Prep seminars and practical exams)**

<b>CIA Required Course</b>	<b>Credits</b>	<b>Transfer Course</b>	<b>Transfer Credits</b>
<b>Term 1</b>			
Baking and Pastry Techniques	6		
Culinary Math	1.5	possible challenge exam	
Food Safety	1.5		
Professionalism and Life Skills	1.5		
Intro to Gastronomy	1.5		
Nutrition	1.5		
Baking Ingredients and Equipment Technology	1.5		
>Total	15		
<b>Term 2</b>			
Intro to Management	1.5		
Principles of Design	1.5		
Café Savory Food Production	1.5		
Basic and Classical Cakes	3		
Individual and Production Pastries	3		
Hearth Breads and Rolls	3		
College Writing	3	ENG 101 Composition 1	3
Applied Food Studies *	3	*For BPS students only	
>Total	16.5 or 19.5		
<b>Term 3</b>			
Externship	3		
>Total			
<b>Term 4</b>			
Controlling Costs and Purchasing Food	1.5		
Confectionery Art and Special Occasion Cakes	3		
Chocolate and Confectionary Technology	3		
Contemporary Cakes and Desserts	3		
Specialty Breads	3		
Advanced Baking Principles	3		
Menu Development	1.5		
>Total	18		
<b>Term 5</b>			
Intro to Catering, Hospitality and Svs. Mgmt.	1.5		
Wine Studies	3		
Café Operations	3		
Beverage and Customer Service	3		
Restaurant and Production Desserts	3		
Restaurant Operation: Baking and Pastry	3		
>Total	16.5		

**Appendix 3****Additional 33 credits of requirements that must be transferred in or taken at the CIA**

Literature and Composition	3	Composition II	3
Foreign Language I	3	Foreign Language I or II	3
Foreign language II	3	Foreign Language II or III	3
Math/Science	3	Math or Science course	3
Economics	3	Micro/Macroeconomics	3
History and Cultures I & II	6	Western Civilization, American History, World Civilization	6
Social Science	3	Psychology, Sociology, Political Science, or Anthropology course	3
Liberal Arts Elective	3	Humanities or Selected Liberal Art class	3
Free Elective	3	Selected Free Elective	3
Free Elective	3	Selected Free Elective	3
>Total	33		33
<b>Additional Requirements for BPS in Applied Food Studies</b>			
Applied Food Studies Required	9		
Applied Food Studies	3		
Project in Food Studies	3		
Applied Food Studies Elective	3		
>Total	18		

AFS

**Please note:**

*The Culinary Institute of America will provide six months' notice to the receiving college of any change to the academic program and/or articulation agreement.*



Dr. Cliff L. Wood  
President



Rachel Birchwood  
Senior Director of Admissions



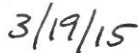
Date

3/16/2015

Date



Dr. Susan Deer  
Provost and Vice President of Academic  
Affairs and Student Services



Date



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**ARTICULATION AGREEMENT FORM**

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Program: Culinary Arts Management/Baking and Pastry Arts Management

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Total transfer credits granted toward the Baccalaureate degree: 36.

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**C. COURSE-TO-COURSE EQUIVALENCIES AND TRANSFER CREDIT  
AWARDED**

The Culinary Institute of America will maintain a database of course equivalencies so students can check which SUNY courses are acceptable for transfer. (See Appendix 1)

**D. REQUIREMENTS FOR BACHELOR'S DEGREE**

Students must complete a 5 semester (21 month) sequence for the foundation culinary arts or baking and pastry arts curriculum. Each semester is 15 weeks in length, and the sequence includes one externship semester. Students will earn an AOS (Associate of



## Management

Occupational Studies) degree in Culinary Arts or Baking and Pastry Arts. (See Appendix 2a and 2b)

To then complete the requirements for the Bachelor's program in Culinary Arts/Baking & Pastry Arts Management, students who have the maximum 36 credits in transfer will need to complete an additional 30 credits. (See Appendix 3)

### **E. ARTICULATION AGREEMENT FOLLOW-UP PROCEDURES**

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Scholarships from \$1,500 to \$3,600 per year are awarded to transfer students with associate degrees on the basis of financial need as determined by the FAFSA. Students living on campus may be awarded a housing grant from \$1,000 to \$2,400 per year.

An additional scholarship of \$3,000 is available for members of Phi Theta Kappa, with a 3.25 GPA required for renewal.

# Appendix 1

Transfer credits accepted toward Bachelor's in Culinary Arts Management/Baking and Pastry Arts Management

36 credit maximum chosen from the list below

\*CLEP, DSST, AP or IB accepted based on score

\*\* only 12 credits of Business courses may be accepted in transfer

CIA Requirement	Credits	SUNY Equivalent	Credits
ENG101 Composition I*	3	Composition I	3
ENG 102 Composition and Literature II **	3	Composition and Literature II	
Foreign Language I*	3	Any Foreign Language I	3
Foreign Language II*	3	Any Foreign Language II	3
Math or Science*	3	Any Math or Natural Science such as Algebra, Pre-calculus or Statistics or Biology, Chemistry, Environmental Science, etc.	3
Economics*	3	Micro or Macro Economics	3
History and Cultures I & II*	3	Western Civilization/American History/ World Civilization	3
Social Science*	3	Psychology or Sociology course, Political Science, Anthropology	3
Liberal Art elective*	3	Humanities or Select Liberal Arts Courses	3
Financial Accounting **	3	Financial Accounting or Accounting I	3
Managerial Accounting **	3	Managerial Accounting or Accounting II	3
Finance **	3	Principles of Finance	3
Human Resource Management **	3	Human Resource Management	3
Marketing and Promoting Food**	3	Principles of Marketing	3
Consumer Behavior **	3	Consumer Behavior	3
Organizational Behavior**	3	Organizational Behavior	3

<b>Appendix 2a Requirements for AOS in Culinary Arts (includes non-credit Externship Prep seminars and practical exams)</b>			
<b>CIA Requirement</b>	<b>Credits</b>	<b>SUNY Equivalent</b>	<b>Credits</b>
<b>Term 1</b>			
Culinary Fundamentals	6		
Culinary Math	1.5	possible challenge exam	
Food Safety	1.5		
Professionalism and Life Skills	1.5		
Intro to Gastronomy	1.5		
Nutrition	1.5		
Product Knowledge	1.5		
>Total	15		
<b>Term 2</b>			
Intro to Management	1.5		
Meat ID and Fabrication	1.5		
Seafood ID and Fabrication	1.5		
Modern Banquet Cookery	3		
Intro to a la Carte Cooking	3		
High Volume Production Cookery	3		
College Writing	3	ENG 101 Composition 1	3
>Total	16.5		
<b>Term 3</b>			
Externship	3		
>Total	3		
<b>Term 4</b>			
Baking and Pastry Skill Develop.	3		
Garde Manager	3		
Cuisine and Cultures: Americas	3		
Controlling Costs& Purchasing Food	1.5		
Cuisine and Cultures: Asia	3		
Cuisine and Cultures: Mediterranean	3		
Menu Development	1.5		
> Total	18		
<b>Term 5</b>			
Intro to Catering, Hospitality/Svcs Mgmt.	1.5		
Wine Studies	3		
Contemporary Restaurant Cooking	3		
Contemporary Hospitality & Svs. Mgmt.	3		
Formal Restaurant Cooking	3		
Formal Hospitality & Svs. Mgmt.	3		
>Total	16.5		

**Appendix 2b****Requirements for AOS in Baking and Pastry Arts****(includes non-credit Externship Prep seminars and practical exams)**

<b>CIA Requirement</b>	<b>Credits</b>	<b>SUNY Equivalent</b>	<b>Credits</b>
<b>Term 1</b>			
Baking and Pastry Techniques	6		
Culinary Math	1.5	possible challenge exam	
Food Safety	1.5		
Professionalism and Life Skills	1.5		
Intro to Gastronomy	1.5		
Nutrition	1.5		
Baking Ingredients and Equipment Technology	1.5		
>Total	15		
<b>Term 2</b>			
Intro to Management	1.5		
Principles of Design	1.5		
Café Savory Food Production	1.5		
Basic and Classical Cakes	3		
Individual and Production Pastries	3		
Hearth Breads and Rolls	3		
College Writing	3	ENG 101 Composition 1	3
>Total	16.5		
<b>Term 3</b>			
Externship	3		
>Total	3		
<b>Term 4</b>			
Controlling Costs and Purchasing Food	1.5		
Confectionery Art and Special Occasion Cakes	3		
Chocolate and Confectionary Technology	3		
Contemporary Cakes and Desserts	3		
Specialty Breads	3		
Advanced Baking Principles	3		
Menu Development	1.5		
>Total	18		
<b>Term 5</b>			
Intro to Catering, Hospitality and Svs. Mgmt.	1.5		
Wine Studies	3		
Café Operations	3		
Beverage and Customer Service	3		
Restaurant and Production Desserts	3		
Restaurant Operations: Baking and Pastry	3		
>Total	16.5		

### Appendix 3

#### Bachelor of Professional Studies in Culinary Arts/Baking and Pastry Arts Management

Additional requirements that must be transferred in or taken at the CIA – 63 credits

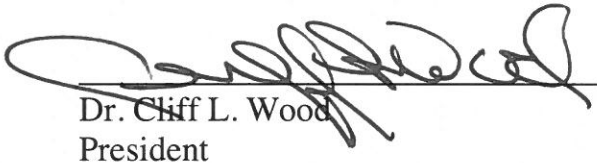
(maximum of 33 credits in transfer)

Literature and Composition	3	Composition II	3
Foreign Language I	3	Foreign Language I	3
Foreign language II	3	Foreign Language II	3
Math/Science	3	Math or Science course	3
Economics	3	Micro/Macroeconomics	3
History and Cultures I	3	Western Civilization/American History/World Civilization	3
History and Cultures II	3	Western Civilization/American History/World Civilization	3
Social Science	3	Psychology or Sociology course/Political Science/Anthropology	3
Liberal Arts Elective	3	Humanities or Select Liberal Arts Courses	3
Financial Accounting	3	Financial Accounting	3
Marketing and Promoting Food	3	Marketing and Promoting Food	3
Human Resource Management	3	Human Resource Management	3
Foodservice Management	3		
Finance or Managerial Accounting	3	Finance or Managerial Accounting	3
Advanced Cooking/Pastry	3		
Business Management Electives	9		
Free electives chosen under advisement	9		

Management

**Please note:**


*The Culinary Institute of America will provide six months' notice to the receiving college of any change to the academic program and/or articulation agreement.*

  
\_\_\_\_\_  
Dr. Cliff L. Wood  
President

3-25-15  
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Date

  
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Rachel Birchwood  
Senior Director of Admissions

3/16/2015  
\_\_\_\_\_  
Date

  
\_\_\_\_\_  
Dr. Susan Deer  
Provost and Vice President of Academic  
Affairs and Student Services

3/19/15  
\_\_\_\_\_  
Date