

**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 the Cape Fear Community College, a North Carolina public higher education institution, with a principal place of business located at 411 North Front Street, Wilmington, NC 28401 (“CFCC” 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 CFCC students to transfer to JWU as set forth in Exhibit A.

NOW, THEREFORE, in consideration of their 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 program and program documents, as may be modified from year to year. Exhibit A is based on JWU’s most current, presently applicable catalog, and is subject to change annually.
2. A course from CFCC may be accepted in transfer for one of multiple different courses within different majors at JWU.

II. Nature of Agreement

A. As noted above, the purpose of this agreement is to enable the efficient transfer of CFCC graduates to JWU into certain academic programs, as identified in Exhibit A.

B. This purpose shall be effectuated by:

1. Identifying all required and equivalent courses for the relevant programs at each institution, and
2. Facilitating credit transfer for students who meet the agreed-upon criteria.

C. This agreement does not preclude either Party from entering into similar agreements with other institutions of higher learning or any other types of agreements. This agreement creates no exclusivity whatsoever, and both Parties are independent contractors, forming no fiduciary, joint or special relationship with one another.

D. The relevant program coordinator and/or academic chair of each Part shall be the point person for implementing this Agreement and for conducting periodic reviews of this Agreement, which shall be done in accordance with updates in curriculum.

III. Terms and Conditions of Transfer

A. Students must select a major to ensure proper awarding of transfer credit.

- B. Students must have a minimum 2.7 GPA.
- C. Only courses with an earned grade of "C" (2.0) or higher will be accepted in transfer.
- D. Students must complete and have been awarded their associate in applied science degree as indicated in Exhibit A.
- E. Developmental and ESL classes will not be accepted.
- F. Students are responsible for meeting JWU prerequisites, if any.
- G. JWU will evaluate credit transfers course-by-course to reflect students' chosen majors and JWU shall retain authority to make all credit transfer decisions.
- H. Course credit hours must equate to the course credit hours assigned to JWU courses.
- I. The application and distribution of credits transferred may vary depending on the programs of study the CFCC student chooses to pursue.
- J. CFCC students must otherwise meet the admissions standards and comply with the admissions procedures of JWU.

IV. Participation and Advisement

- A. The Parties agree to make the attached transfer guides (Exhibit A) available to students and advisors as appropriate.
- B. The Parties agree to notify each other promptly, in writing, of substantive changes in the curricula that might affect this Agreement.
- C. CFCC agrees to communicate to its students any substantive changes to this Agreement made by either Party.
- D. The Parties shall encourage students to discuss their individual study plans with an academic advisor soon after their arrival at JWU.

V. Scholarships

- A. JWU will offer scholarships to eligible CFCC students. Transfer scholarships are awarded to outstanding, accepted incoming transfer students who plan to continue their education at JWU bachelor's degree program. These awards vary and are renewable up to four years of full-time, undergraduate day school study. Eligibility is determined during the review of the admission application.

VI. Compliance and Information Sharing

- A. Both Parties agree to comply with all applicable federal, state, and local laws, ordinances, regulations, and rules in connection with their performance pursuant to this Agreement. This includes, but is not limited to (1) all federal, state, and local laws, ordinances, regulations, and rules prohibiting discrimination on the basis of age, color, creed disability, gender identity or expression,

genetic information, handicap, marital status, national origin, race, religion, sex, sexual orientation, gender identity or expression, veteran's status, or any other protected class and (2) the Family Educational Rights and Privacy Act ("FERPA").

B. Each Party shall maintain its accreditation and shall satisfy applicable licensing requirements through the Term of this Agreement.

C. The Parties shall cooperate in sharing information as necessary to perform the activities outlined herein consistent with and as permitted by applicable law, including but not limited to FERPA.

VII. Term and Termination

A. This Agreement will commence on the Effective Date and terminate on May 1, 2028.

B. Either Party may terminate this Agreement on 60 days written notice to the other party.

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. Either Party may terminate this Agreement immediately by written notice to the other Party upon the occurrence of any of the following events involving the other Party: (1) bankruptcy, dissolution, or receivership of the other Party, and (2) loss of accreditation or licensure of the other Party or notice to such other Party that such Party does not satisfy applicable accreditation or licensure requirements, with each Party to promptly notify the other if any of the foregoing occurs.

VIII. Limitation of Liability

A. TO THE MAXIMUM EXTENT PERMITTED BY LAW, NEITER PARTY SHALL BE LIABLE FOR ANY LOST PROFITS OR REVENUES OR FOR ANY CONSEQUENTIAL, EXEMPLARY, INCIDENTAL, INDIRECT, PUNITIVE, OR SPECIAL DAMAGES ARISING OUT OF, IN CONNECTION WITH, OR RELATED TO THIS AGREEMENT, EVEN IF THEY ARE BASED ON NEGLIGENCE OR GROSS NEGLIGENCE AND SUCH PARTY HAS BEEN ADVISED OF THE POSSIBILITY OF THOSE DAMAGES. IN NO EVENT SHALL EITHER PARTY'S AGGREGATE LIABILITY FOR ANY DAMAGES EXCEED ONE THOUSAND DOLLARS (\$1,000.00).

IX. General Provisions

A. **Notices.** All notices and other communications hereunder shall be in writing and shall be deemed to have been duly given and received: (i) if mailed by United States registered or certified mail, return receipt requested, postage prepaid, on the date of receipt as disclosed on the applicable return receipt; (ii) if sent by a reputable overnight courier service that promises next business day delivery, on the next business day after mailing; (iii) if sent by hand delivery, on the date delivered; and (iv) if sent by electronic mail, on the date sent and transmission is confirmed. Rejection or other refusal to accept or the inability to deliver due to a changed address for which no notice was given shall be deemed receipt of any such notice. All notices hereunder shall be addressed as indicated below or as otherwise specified by the Parties by notifying each other of the same in writing from time to time as provided herein.

If to University:

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

With a copy to:

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

If to Partner:

Cape Fear Community College
Attn: Lucinda McNamara, Dean, University
Partnerships
411 N. Front Street
Wilmington, NC 28401
E-mail: lmcnamara@cfcc.edu
Telephone: 910-362-7440

B. Liaison Designation. Each Party shall designate an appropriate liaison for implementing this Agreement and for conducting periodic reviews of this Agreement, which shall be done according to updates in curriculum.

C. Publicity and Intellectual Property. Each Party may publicize this program subject to written pre-approval by the other Party. Neither Party shall use the name, logos, marks, or other trademarks or intellectual property of the other without written pre-approval.

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 not Party's employees shall be deemed the other Party's employees.

Neither Party agrees to use the other Party exclusively, and both Parties may enter into similar agreements with other organizations as they deem fit. Nothing herein contained shall be deemed to constitute any Party an agent, fiduciary, legal representative, or partner of the other Party, or to create a joint venture, agency, fiduciary, partnership, or any such relationship between the Parties. The obligations of each Party hereunder are individual and neither collective nor joint in nature.

F. Governing Law; Consent to Jurisdiction. This Agreement and the performance hereunder shall be construed and enforced in accordance with the laws of Rhode Island (“Premises State”) without reference to the rules of the conflicts of laws or any choice of law principle that would dictate the application of the law of another jurisdiction. In any action, counterclaim, or proceeding arising from, connected with, or in any way relating to this Agreement or the acts hereunder, the Parties hereby consent to and confer exclusive jurisdiction on the federal courts in Premises State, and, only if such federal courts lack jurisdiction, on the state courts in Premises State. Notwithstanding the foregoing, either Party may seek to appeal to the United States Court of Appeals with jurisdiction over the Premises State or the United States Supreme Court. The Parties expressly waive any objections to forum, personal jurisdiction, or venue in any federal or state courts noted herein.

G. Waiver of Jury Trial. Each Party, so far as permitted by law, waives and will **WAIVE TRIAL BY JURY** in any action, counterclaim, or proceeding brought by either of the Parties hereto against the other on any matters whatsoever arising from, connected with, or in any way relating to this Agreement or the acts hereunder.

H. Construction. This Agreement was negotiated and reviewed by all Parties and their respective legal counsel. No portion of this Agreement shall be construed against any purported drafting Party.

I. Recitals and Headings. Any and all recitals set forth herein are hereby deemed to be true and correct and shall further be deemed incorporated by reference into and made a part hereof. The headings set forth herein are for convenience and reference only and do not define, extend, or limit the scope of this Agreement in any way.

J. Non-Waiver. The failure of either Party to object to or take affirmative action with respect to any conduct of the other which is in violation of any provision of this Agreement shall not be construed as a waiver of that violation or of any future violations of any provision of this Agreement.

K. Amendments. This Agreement may not be altered, amended, changed, modified, or waived unless such alteration, amendment, change, modification, or waiver is in writing and signed by all Parties to this Agreement.

L. Binding Effect on Parties; No Third-Party Beneficiaries. This Agreement inures solely to the benefit of and is solely binding upon the Parties. Nothing in this Agreement shall be construed to create any duty to or standard of care with reference to, or any liability to, or any benefit for, any person not a Party to this Agreement.

M. Survival. All warranties, representations, indemnification, intellectual property and confidentiality terms and provisions shall survive the expiration or termination of this Agreement.

Further, the provisions of this Agreement that, by their terms, are to survive the termination or 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, provided that the basic purpose of this Agreement and the benefits to the Parties are not substantially impaired.

O. Entire Agreement. This Agreement contains the entire agreement between the Parties with respect to the subject matter hereof and supersedes all other agreements, negotiations, or understandings, whether written and oral, between the Parties relating to the subject matter hereof. Should a direct or indirect conflict arise between this Agreement and any attachment, the terms of this Agreement shall prevail.

P. Counterparts and Transmission. This Agreement may be executed in counterparts, each of which shall be deemed an original and all of which shall constitute one and the same Agreement. In making proof of this Agreement, it shall not be necessary to produce or account for more than one counterpart signed by each of the Parties hereto. This Agreement may be executed and delivered by pdf and/or electronic signature and transmission.

Q. Drafts or Unsigned Versions Not Binding. Submission of this instrument for examination or signature does not constitute an offer or an option, and it is not binding, effective, or enforceable as an agreement or otherwise until both Parties sign and exchange copies of their signature pages.

In witness whereof, the Parties hereto have executed this Agreement by their duly authorized representatives.

JOHNSON & WALES UNIVERSITY (signature):	
Name:	Richard Wiscott, Ph.D.
<i>Richard Wiscott, Ph.D. Provost</i>	
Title:	Provost
Date:	January 5, 2026

Cape Fear Community College (signatures):	
Name:	Mr. Jim Morton
<i>Jim Morton</i>	
Title:	President
Date:	1-5-2026

Exhibit A

The articulation set forth below is based on the JWU 2025-2026 catalog and will be in effect pursuant to subsequent catalogs issued during the term of this Agreement, unless there is a material change to the JWU program curricula or requirements, in which case Exhibit A will be amended as provided above.

Applied Food Science B.S. – Culinary Option

Students from CFCC who receive a Culinary Arts A.A.S. will be eligible to enter the Applied Food Science B.S. (culinary 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.

Cape Fear Community College <i>Culinary Arts A.A.S.</i>	Sem Crs	Johnson & Wales University <i>Applied Food Science B.S. – Culinary Option</i>	Sem Crs
General Education Requirements			
<i>English</i> ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
<i>Communications (6 credits)</i> COM110 Introduction to Communication COM120 Intro Interpersonal Com COM231 Public Speaking (<i>recommended</i>) ENG112 Writing/Research in the Disc (<i>recommended</i>) ENG114 Prof Research & Reporting	6	ENG1030 Communication Skills ENG1021 Rhetoric & Composition II	3 3
<i>Humanities/Fine Arts Electives</i> ART111 Art Appreciation ART114 Art History Survey I ART115 Art History Survey II DRA111 Theatre Appreciation ENG231 American Literature I ENG232 American Literature II ENG241 British Literature I ENG242 British Literature II HUM115 Critical Thinking MUS110 Music Appreciation MUS112 Introduction to Jazz PHI215 Philosophical Issues PHI230 Introduction to Logic PHI240 Introduction to Ethics	3	Experiencing Elective	3

Social/Behavioral Science Electives ECO151 Survey of Economics ECO251 Prin of Microeconomics ECO252 Prin of Macroeconomics HIS111 World Civilizations I HIS112 World Civilizations II HIS131 American History I HIS132 American History II POL120 American Government PSY118 Interpersonal Psychology PSY150 General Psychology SOC120 Introduction to Sociology	3	Arts & Science Elective	3
Natural Sciences/Math Elective MAT110 Math Measurements & Literacy is <i>(NOT Recommended)</i> MAT121 Algebra/Trigonometry I MAT143 Quantitative Literacy MAT152 Statistical Methods I MAT171 Precalculus Algebra	3	Measuring	3
Major Requirements/Other Major Requirements/Other Required Course			
Take 21 credits: CUL140 Culinary Skills I (5) CUL160 Baking I (3) CUL170 Garde Manger I (3) CUL240 Culinary Skills II (5) Customer Service Take 3 credits: HRM124 Guest Service Management Work Based Learning Take 2 credits WBL111 Work-Based Learning I WBL112 Work-Based Learning I WBL121 Work-Based Learning II Other Major Requirements Take 10 credits: CIS111 Basic PC Literacy CUL150 Food Science Culinary Electives I Take 5 credits: CUL230 Global Cuisines CUL245 Contemporary Cuisines CUL250 Classical Cuisines Culinary Electives II Take 5 credits: CUL260 Baking II CUL270 Garde Manger II CUL275 Catering Cuisine	37	Major Courses CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Cafe CUL1320 Elements of a la Minute Cooking CUL1410 Contemp. Cooking & Leadership Functions CUL2510 Contemp. Restaurant Operations and Mgt. CUL2610 Baking & Pastry Concepts for Culinary Ops CUL2710 Banquets and Catering CUL2810 Global à la Carte Applied/Experiential Learning CFIT2799 College of Food Innovation & Technology Intermediate Internship	36

CUL280 Pastry & Confections CUL283 Farm-To-Table CUL285 Competition Fundamentals HRM225 Beverage Management WBL125 Work-Based Learning Seminar II WBL131 Work-Based Learning III Other Required Course Take 1 credit: WBL110 World of Work			
CUL110 Sanitation & Safety*	2	FSM1165 The Food Safety Manager	1
HRM245 Human Resource Mgmt-Hosp	3	HOSP2040 Human Resource Management in Service Organizations	3
CUL112 Nutrition for Food Service	3	Arts & Science Elective	3
HRM260 Procurement for Hosp	3	FSM2080 Food Service Operations	3
CUL130 Menu Design HRM220 Cost Control-Food & Bev	2 3	FSM2045 Introduction to Menu Planning & Cost Controls	3
Total Semester Credits	71	Total Semester Credits	67

* Students must be 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.

Some courses listed in this agreement are either **recommended** or **not recommended** for maximum transfer credit based on the chosen JWU major; however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credit, if applicable.

Students from CFCC with a **Culinary Arts A.A.S.** will be required to complete the following courses at JWU to receive their **Applied Food Science B.S. – Culinary Option**. Students are responsible for meeting course prerequisites, if any.

Johnson & Wales University <i>Applied Food Science B.S. – Culinary Option</i>	Sem. Credits
Major Courses	
FSC3010 Food Quality Assurance	3
FSC3020 Food Chemistry	3
FSC3040 Food Ingredients & Formulations	3
FSC3050 Fermentation Science & Functional Foods	3
FSC3060 Principles of Food Microbiology	3
FSC3065 Principles of Food Microbiology Laboratory	1.5
FSC4010 Sensory Analysis	3
FSC4020 Principles of Food Processing	3
FSC4040 Product Research & Development	3
Related Professional Studies	
CHM2040 Introduction to General and Organic Chemistry	3

BIO2201 General Microbiology	3
BIO2206 General Microbiology Laboratory	1
Free Electives	
One Course-Free Elective	3
University Core Curriculum	
<i>Connecting</i>	
One Course at the 2000-level (ECNG)	3
One Course at the 4000-level (ECNG)	3
<i>Experiencing</i>	
PHIL3240 Ethics: A Global Perspective	3
<i>Measuring</i>	
MATH2001 Statistics I	3
<i>Exploring</i>	
Any Science	3
<i>Interacting</i>	
PSYC1001 Introductory Psychology	3
Select one additional interacting course	3
Total Semester Credits Remaining	56.5

Applied Food Science B.S. – Baking & Pastry Option

Students from CFCC who receive a Baking and Pastry Arts A.A.S. will be eligible to enter the Applied Food Science B.S. (baking & pastry option) program at JWU.

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

Cape Fear Community College Baking and Pastry Arts A.A.S.	Sem Crs	Johnson & Wales University Applied Food Science B.S. – Baking & Pastry Option	Sem Crs
General Education Requirements			
<i>English</i> ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
<i>Communications (3 credits)</i> COM110 Introduction to Communication COM120 Intro Interpersonal Com COM231 Public Speaking ENG112 Writing/Research in the Disc <i>(recommended)</i> ENG114 Prof Research & Reporting	3	ENG1021 Rhetoric & Composition II	3
<i>Humanities/Fine Arts Electives</i> ART111 Art Appreciation HUM115 Critical Thinking MUS110 Music Appreciation PHI230 Introduction to Logic PHI240 Introduction to Ethics	3	Experiencing Elective	3
<i>Social/Behavioral Science Electives</i> ECO151 Survey of Economics ECO251 Prin of Microeconomics ECO252 Prin of Macroeconomics HIS132 American History II POL120 American Government PSY118 Interpersonal Psychology PSY150 General Psychology SOC120 Introduction to Sociology	3	Arts & Science Elective	3
<i>Natural Sciences/Math Elective</i> MAT110 Math Measurements & Literacy is <i>(NOT Recommended)</i> MAT121 Algebra/Trigonometry I MAT143 Quantitative Literacy MAT152 Statistical Methods I MAT171 Precalculus Algebra	3	Measuring	3
Major Requirements/Other Major Requirements/Other Required Course			

<p>Take 23 credits:</p> <p>BPA150 Artisan & Specialty Bread BPA210 Cake Design & Decorating BPA250 Dessert/Bread Production CUL160 Baking I Work Based Learning <p>Take 2 credits</p> <p>WBL111Y Work-Based Learning I WBL112Y Work-Based Learning I WBL121Y Work-Based Learning II Other Major Requirements</p> <p>BPA120 Petit Fours & Pastries BPA130 European Cakes and Tortes BPA165 Hot and Cold Desserts BPA220 Confection Artistry BPA230 Chocolate Artistry BPA230A Chocolate Artistry Lab BPA240 Plated Desserts CUL260 Baking II WBL110 World of Work WBL115Y Work-Based Learning Seminar</p> </p>	41	Major Courses	36
		BPA1701 Foundations of Baking and Pastry	
		BPA1710 Principles of Cake Production and Design	
		BPA1720 Plated Desserts	
		BPA1730 Artisan Bread & Viennoiserie I	
		BPA1740 Artisan Bread & Viennoiserie II	
		BPA1750 Chocolate, Confections & Mignardise	
		BPA2710 Advanced Pastry Applications	
		BPA2720 Artisan Café	
		Applied/Experiential Learning	
		CFIT2699 College of Food Innovation & Technology Intermediate Internship	
Total Semester Credits	66	Total Semester Credits	61

* Students must be 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.

Some courses listed in this agreement are either **recommended** or **not recommended** for maximum transfer credit based on the chosen JWU major; however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credit, if applicable.

Students from CFCC with a **Baking and Pastry Arts A.A.S.** will be required to complete the following courses at JWU to receive their **Applied Food Science B.S. – Baking & Pastry Option**. Students are responsible for meeting course prerequisites, if any.

Johnson & Wales University <i>Applied Food Science B.S. – Baking & Pastry Option</i>	Sem. Credits
Major Courses	
FSC3010 Food Quality Assurance	3
FSC3020 Food Chemistry	3
FSC3040 Food Ingredients & Formulations	3

FSC3050 Fermentation Science & Functional Foods	3
FSC3060 Principles of Food Microbiology	3
FSC3065 Principles of Food Microbiology Laboratory	1.5
FSC4010 Sensory Analysis	3
FSC4020 Principles of Food Processing	3
FSC4040 Product Research & Development	3
Related Professional Studies	
CHM2040 Introduction to General and Organic Chemistry	3
BIO2201 General Microbiology	3
BIO2206 General Microbiology Laboratory	1
FSM2045 Introduction to Menu Planning and Cost Control	3
University Core Curriculum	
<i>Communicating</i>	
ENG1030 Communication Skills	3
<i>Connecting</i>	
One Course at the 2000-level (ECNG)	3
One Course at the 4000-level (ECNG)	3
<i>Experiencing</i>	
PHIL3240 Ethics: A Global Perspective	3
<i>Measuring</i>	
MATH2001 Statistics I	3
<i>Exploring</i>	
SCI1050 Nutrition	3
<i>Interacting</i>	
PSYC1001 Introductory Psychology	3
Select one additional interacting course	3
<i>Arts & Science Elective</i>	
One Arts & Science Course	3
Total Semester Credits Remaining	62.5

Food & Beverage Entrepreneurship B.S. – Culinary Option

Students from CFCC who receive a Culinary Arts A.A.S. will be eligible to enter the Food & Beverage Entrepreneurship B.S. (culinary 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.

Cape Fear Community College <i>Culinary Arts A.A.S.</i>	Sem Crs	Johnson & Wales University <i>Food & Beverage Entrepreneurship B.S. – Culinary Option</i>	Sem Crs
General Education Requirements			
<i>English</i> ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
<i>Communications (6 credits)</i> COM110 Introduction to Communication COM120 Intro Interpersonal Com COM231 Public Speaking (<i>recommended</i>) ENG112 Writing/Research in the Disc (<i>recommended</i>) ENG114 Prof Research & Reporting	6	ENG1030 Communication Skills ENG1021 Rhetoric & Composition II	3 3
<i>Humanities/Fine Arts Electives</i> ART111 Art Appreciation ART114 Art History Survey I ART115 Art History Survey II DRA111 Theatre Appreciation ENG231 American Literature I ENG232 American Literature II ENG241 British Literature I ENG242 British Literature II HUM115 Critical Thinking MUS110 Music Appreciation MUS112 Introduction to Jazz PHI215 Philosophical Issues PHI230 Introduction to Logic PHI240 Introduction to Ethics	3	Experiencing Elective	3

Social/Behavioral Science Electives ECO151 Survey of Economics ECO251 Prin of Microeconomics ECO252 Prin of Macroeconomics HIS111 World Civilizations I HIS112 World Civilizations II HIS131 American History I HIS132 American History II POL120 American Government PSY118 Interpersonal Psychology PSY150 General Psychology SOC120 Introduction to Sociology	3	Arts & Science Elective	3
Natural Sciences/Math Elective MAT110 Math Measurements & Literacy is (<i>NOT Recommended</i>) MAT121 Algebra/Trigonometry I MAT143 Quantitative Literacy MAT152 Statistical Methods I MAT171 Precalculus Algebra	3	Measuring	3
Major Requirements/Other Major Requirements/Other Required Course			
Take 21 credits: CUL140 Culinary Skills I (5) CUL160 Baking I (3) CUL170 Garde Manger I (3) CUL240 Culinary Skills II (5) Customer Service Take 3 credits: HRM124 Guest Service Management Work Based Learning Take 2 credits WBL111 Work-Based Learning I WBL112 Work-Based Learning I WBL121 Work-Based Learning II Other Major Requirements Take 10 credits: CIS111 Basic PC Literacy CUL150 Food Science Culinary Electives I Take 5 credits: CUL230 Global Cuisines CUL245 Contemporary Cuisines CUL250 Classical Cuisines Culinary Electives II Take 5 credits: CUL260 Baking II CUL270 Garde Manger II CUL275 Catering Cuisine	37	Major Courses CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Cafe CUL1320 Elements of a la Minute Cooking CUL1410 Contemp. Cooking & Leadership Functions CUL2510 Contemp. Restaurant Operations and Mgt. CUL2610 Baking & Pastry Concepts for Culinary Ops CUL2710 Banquets and Catering (Free Elective) CUL2810 Global à la Carte (Free Elective) Major Electives CFIT2799 College of Food Innovation & Technology Intermediate Internship	36

CUL280 Pastry & Confections CUL283 Farm-To-Table CUL285 Competition Fundamentals HRM225 Beverage Management WBL125 Work-Based Learning Seminar II WBL131 Work-Based Learning III Other Required Course Take 1 credit: WBL110 World of Work			
CUL110 Sanitation & Safety*	2	FSM1165 The Food Safety Manager	1
HRM245 Human Resource Mgmt-Hosp	3	HOSP2040 Human Resource Management in Service Organizations	3
CUL112 Nutrition for Food Service	3	Arts & Science Elective	3
HRM260 Procurement for Hosp	3	FSM2080 Food Service Operations	3
CUL130 Menu Design HRM220 Cost Control-Food & Bev	2 3	FSM2045 Introduction to Menu Planning & Cost Controls	3
Total Semester Credits	71	Total Semester Credits	67

* Students must be 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.

Some courses listed in this agreement are either **recommended** or **not recommended** for maximum transfer credit based on the chosen JWU major; however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credit, if applicable.

Students from CFCC with a **Culinary Arts A.A.S.** will be required to complete the following courses at JWU to receive their **Food & Beverage Entrepreneurship B.S. – Culinary Option**. Students are responsible for meeting course prerequisites, if any.

Johnson & Wales University <i>Food & Beverage Entrepreneurship B.S. – Culinary Option</i>	Sem. Credits
Major Courses	
ENTR2001 Introduction to Entrepreneurship	3
ENTR2030 Pitching & Planning New Ventures	3
ENTR3015 Small Business Management	3
ENTR3030 Marketing for Entrepreneurs	3
ENTR4010 Change and Innovation Management	3
ENTR4055 Entrepreneurship Seminar	3
FSM3035 Supervision for Food Service Professionals	3
FSM3040 Food Service Financial Systems	3
FSM3215 Culinary Operations and Facility Management	3
LAW2001 The Legal Environment of Business I	3
University Core Curriculum	

<i>Connecting</i>	
One Course at the 2000-level (ECNG)	3
One Course at the 4000-level (ECNG)	3
<i>Experiencing</i>	
PHIL3240 Ethics: A Global Perspective	3
<i>Measuring</i>	
MATH2001 Statistics I	3
<i>Exploring</i>	
Any Science	3
<i>Interacting</i>	
ECON1002 Microeconomics	3
Select one additional interacting course	3
Arts & Science Elective	
ECON1001 Macroeconomics	3
Total Semester Credits Remaining	54

Food & Beverage Entrepreneurship B.S. – Baking & Pastry Option

Students from CFCC who receive a Baking and Pastry Arts A.A.S. will be eligible to enter the Food & Beverage Entrepreneurship B.S. (baking & pastry option) program at JWU.

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

Cape Fear Community College <i>Baking and Pastry Arts A.A.S.</i>	Sem Crs	Johnson & Wales University <i>Food & Beverage Entrepreneurship B.S. – Baking & Pastry Option</i>	Sem Crs
General Education Requirements			
<i>English</i> ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
<i>Communications (3 credits)</i> COM110 Introduction to Communication COM120 Intro Interpersonal Com COM231 Public Speaking ENG112 Writing/Research in the Disc <i>(recommended)</i> ENG114 Prof Research & Reporting	3	ENG1021 Rhetoric & Composition II	3
<i>Humanities/Fine Arts Electives</i> ART111 Art Appreciation HUM115 Critical Thinking MUS110 Music Appreciation PHI230 Introduction to Logic PHI240 Introduction to Ethics	3	Experiencing Elective	3
<i>Social/Behavioral Science Electives</i> ECO151 Survey of Economics ECO251 Prin of Microeconomics ECO252 Prin of Macroeconomics HIS132 American History II POL120 American Government PSY118 Interpersonal Psychology PSY150 General Psychology SOC120 Introduction to Sociology	3	Arts & Science Elective	3
<i>Natural Sciences/Math Elective</i> MAT110 Math Measurements & Literacy is <i>(NOT Recommended)</i> MAT121 Algebra/Trigonometry I MAT143 Quantitative Literacy MAT152 Statistical Methods I MAT171 Precalculus Algebra	3	Measuring	3
Major Requirements/Other Major Requirements/Other Required Course			

<p>Take 23 credits:</p> <p>BPA150 Artisan & Specialty Bread BPA210 Cake Design & Decorating BPA250 Dessert/Bread Production CUL160 Baking I Work Based Learning Take 2 credits WBL111Y Work-Based Learning I WBL112Y Work-Based Learning I WBL121Y Work-Based Learning II Other Major Requirements BPA120 Petit Fours & Pastries BPA130 European Cakes and Tortes BPA165 Hot and Cold Desserts BPA220 Confection Artistry BPA230 Chocolate Artistry BPA230A Chocolate Artistry Lab BPA240 Plated Desserts CUL260 Baking II WBL110 World of Work WBL115Y Work-Based Learning Seminar</p>	41	Major Courses	36	
		BPA1701 Foundations of Baking and Pastry		
		BPA1710 Principles of Cake Production and Design		
		BPA1720 Plated Desserts		
		BPA1730 Artisan Bread & Viennoiserie I		
		BPA1750 Chocolate, Confections & Mignardise		
		BPA2720 Artisan Café		
		Free Electives		
		BPA1740 Artisan Bread & Viennoiserie II		
		BPA2710 Advanced Pastry Applications		
Major Electives				
CFIT2699 College of Food Innovation & Technology Intermediate Internship				
CUL110 Sanitation & Safety*	2	FSM1165 The Food Safety Manager	1	
CIS111 Basic PC Literacy	2	One Free Elective Course	3	
HRM245 Human Resource Mgmt-Hosp	3	HOSP2040 Human Resource Management in Service Organizations	3	
BPA260 Pastry & Baking Marketing	3	HOSP3053 Hospitality Strategic Marketing	3	
Total Semester Credits	66	Total Semester Credits	61	

* Students must be 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.

Some courses listed in this agreement are either **recommended or not recommended** for maximum transfer credit based on the chosen JWU major; however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credit, if applicable.

Students from CFCC with a **Baking and Pastry Arts A.A.S.** will be required to complete the following courses at JWU to receive their **Food & Beverage Entrepreneurship B.S. – Baking & Pastry Option**. Students are responsible for meeting course prerequisites, if any.

Johnson & Wales University	Sem. Credits
Food & Beverage Entrepreneurship B.S. – Baking & Pastry Option	
Major Courses	
ENTR2001 Introduction to Entrepreneurship	3
ENTR2030 Pitching & Planning New Ventures	3
ENTR3015 Small Business Management	3

ENTR3030 Marketing for Entrepreneurs	3
ENTR4010 Change and Innovation Management	3
ENTR4055 Entrepreneurship Seminar	3
FSM3035 Supervision for Food Service Professionals	3
FSM3040 Food Service Financial Systems	3
FSM3215 Culinary Operations and Facility Management	3
LAW2001 The Legal Environment of Business I	3
Related Professional Studies	
FSM2045 Introduction to Menu Planning & Cost Control	3
University Core Curriculum	
<i>Communicating</i>	
ENG1030 Communication Skills	3
<i>Connecting</i>	
One Course at the 2000-level (ECNG)	3
One Course at the 4000-level (ECNG)	3
<i>Experiencing</i>	
PHIL3240 Ethics: A Global Perspective	3
<i>Measuring</i>	
MATH2001 Statistics I	3
<i>Exploring</i>	
SCI1050 Nutrition	3
<i>Interacting</i>	
ECON1002 Microeconomics	3
Select one additional interacting course	3
<i>Arts & Science Elective</i>	
ECON1001 Macroeconomics	3
Total Semester Credits Remaining	60

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

Students from CFCC who receive a Culinary Arts A.A.S. will be eligible to enter the Food & Beverage Industry Management B.S. (2+2 Program) – Culinary 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.

Cape Fear Community College Culinary Arts A.A.S.	Sem Crs	Johnson & Wales University Food & Beverage Industry Management B.S. (2+2 Program) – Culinary Option	Sem Crs
General Education Requirements			
<i>English</i> ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
<i>Communications (6 credits)</i> COM110 Introduction to Communication COM120 Intro Interpersonal Com COM231 Public Speaking (<i>recommended</i>) ENG112 Writing/Research in the Disc (<i>recommended</i>) ENG114 Prof Research & Reporting	6	ENG1030 Communication Skills ENG1021 Rhetoric & Composition II	3 3
<i>Humanities/Fine Arts Electives</i> ART111 Art Appreciation ART114 Art History Survey I ART115 Art History Survey II DRA111 Theatre Appreciation ENG231 American Literature I ENG232 American Literature II ENG241 British Literature I ENG242 British Literature II HUM115 Critical Thinking MUS110 Music Appreciation MUS112 Introduction to Jazz PHI215 Philosophical Issues PHI230 Introduction to Logic PHI240 Introduction to Ethics	3	Experiencing Elective	3

Social/Behavioral Science Electives ECO151 Survey of Economics ECO251 Prin of Microeconomics ECO252 Prin of Macroeconomics HIS111 World Civilizations I (not recommended) HIS112 World Civilizations II (not recommended) HIS131 American History I (not recommended) HIS132 American History II (not recommended) POL120 American Government PSY118 Interpersonal Psychology PSY150 General Psychology SOC120 Introduction to Sociology	3	Interacting Elective	3
Natural Sciences/Math Elective MAT110 Math Measurements & Literacy is (<i>NOT Recommended</i>) MAT121 Algebra/Trigonometry I MAT143 Quantitative Literacy MAT152 Statistical Methods I MAT171 Precalculus Algebra	3	Measuring	3
Major Requirements/Other Major Requirements/Other Required Course			
Take 21 credits: CUL140 Culinary Skills I (5) CUL160 Baking I (3) CUL170 Garde Manger I (3) CUL240 Culinary Skills II (5) Customer Service Take 3 credits: HRM124 Guest Service Management (3) Work Based Learning Take 2 credits WBL111 Work-Based Learning I WBL112 Work-Based Learning I WBL121 Work-Based Learning II Other Major Requirements Take 10 credits: CIS111 Basic PC Literacy (2) CUL150 Food Science (2) WBL115 Work-Based Learning Seminar (1) Culinary Electives I Take 5 credits: CUL230 Global Cuisines (5) CUL245 Contemporary Cuisines (5)	37	Major Courses CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Cafe CUL1320 Elements of a la Minute Cooking CUL1410 Contemp. Cooking & Leadership Functions CUL2510 Contemp. Restaurant Operations and Mgt. CUL2610 Baking & Pastry Concepts for Culinary Ops CUL2710 Banquets and Catering CUL2810 Global à la Carte Applied/Experiential Learning CFIT2799 College of Food Innovation & Technology Intermediate Internship	36

CUL250 Classical Cuisines (5) Culinary Electives II <i>Take 5 credits:</i> CUL260 Baking II (3) CUL270 Garde Manger II (3) CUL275 Catering Cuisine (5) CUL280 Pastry & Confections (3) CUL283 Farm-To-Table (5) CUL285 Competition Fundamentals (3) HRM225 Beverage Management (3) WBL125 Work-Based Learning Seminar II (1) WBL131 Work-Based Learning III Other Required Course (1) <i>Take 1 credit:</i> WBL110 World of Work (1)			
CUL110 Sanitation & Safety*	2	FSM1165 The Food Safety Manager	1
HRM245 Human Resource Mgmt-Hosp	3	HOSP2040 Human Resource Management in Service Organizations	3
CUL112 Nutrition for Food Service	3	Arts & Science Elective	3
HRM260 Procurement for Hosp	3	FSM2080 Food Service Operations	3
CUL130 Menu Design HRM220 Cost Control-Food & Bev	2 3	FSM2045 Introduction to Menu Planning & Cost Controls	3
Total Semester Credits	71	Total Semester Credits	67

* Students must be 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.

Some courses listed in this agreement are either **recommended** or **not recommended** for maximum transfer credit based on the chosen JWU major; however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credit, if applicable.

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

Johnson & Wales University Food & Beverage Industry Management B.S. (2+2 Program) – Culinary Option	Sem. Credits
Major Courses	
FSM2007 Food and Beverage Technology & Application Systems	3
FSM2055 Beverage Appreciation	3
FSM4061 Advanced Food Service Operations Management	3
FSM4160 Food and Beverage Strategies and Logistics	3
FSM4880 Beverage Operations Management	3

HOSP3053 Hospitality Strategic Marketing	3
Business Foundations	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Financial Management for Hospitality Service Organizations	3
LAW2005 Hospitality Law	3
Free Electives	
Two Courses- Free Elective	6
University Core Curriculum	
<i>Connecting</i>	
One Course at the 2000-level (ECNG)	3
One Course at the 4000-level (ECNG)	3
<i>Experiencing</i>	
PHIL3240 Ethics: A Global Perspective	3
<i>Measuring</i>	
MATH2001 Statistics I	3
<i>Exploring</i>	
Any Science	3
<i>Interacting</i>	
LEAD1010 Foundations of Leadership Studies	3
<i>Arts & Science Elective</i>	
ECON1001 Macroeconomics	3
Total Semester Credits Remaining	54

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

Students from CFCC who receive a Baking and Pastry Arts A.A.S. will be eligible to enter the Food & Beverage Industry Management B.S. (2+2 Program) – (Baking & Pastry option) program at JWU.

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

Cape Fear Community College Baking and Pastry Arts A.A.S.	Sem Crs	Johnson & Wales University Food & Beverage Industry Management B.S. (2+2 Program) – Baking & Pastry Option	Sem Crs
General Education Requirements			
<i>English</i> ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
<i>Communications (3 credits)</i> COM110 Introduction to Communication COM120 Intro Interpersonal Com COM231 Public Speaking ENG112 Writing/Research in the Disc <i>(recommended)</i> ENG114 Prof Research & Reporting	3	ENG1021 Rhetoric & Composition II	3
<i>Humanities/Fine Arts Electives</i> ART111 Art Appreciation HUM115 Critical Thinking MUS110 Music Appreciation PHI230 Introduction to Logic PHI240 Introduction to Ethics	3	Experiencing Elective	3
<i>Social/Behavioral Science Electives</i> ECO151 Survey of Economics ECO251 Prin of Microeconomics ECO252 Prin of Macroeconomics HIS132 American History II (NOT <i>recommended</i>) POL120 American Government PSY118 Interpersonal Psychology PSY150 General Psychology SOC120 Introduction to Sociology	3	Interacting Elective	3
<i>Natural Sciences/Math Elective</i> MAT110 Math Measurements & Literacy is <i>(NOT Recommended)</i> MAT121 Algebra/Trigonometry I MAT143 Quantitative Literacy MAT152 Statistical Methods I MAT171 Precalculus Algebra	3	Measuring	3

Major Requirements/Other Major Requirements/Other Required Course			
Take 23 credits: BPA150 Artisan & Specialty Bread BPA210 Cake Design & Decorating BPA250 Dessert/Bread Production CUL160 Baking I Work Based Learning Take 2 credits WBL111Y Work-Based Learning I WBL112Y Work-Based Learning I WBL121Y Work-Based Learning II Other Major Requirements BPA120 Petit Fours & Pastries BPA130 European Cakes and Tortes BPA165 Hot and Cold Desserts BPA220 Confection Artistry BPA230 Chocolate Artistry BPA230A Chocolate Artistry Lab BPA240 Plated Desserts CUL260 Baking II WBL110 World of Work WBL115Y Work-Based Learning Seminar	41	Major Courses BPA1701 Foundations of Baking and Pastry BPA1710 Principles of Cake Production and Design BPA1720 Plated Desserts BPA1730 Artisan Bread & Viennoiserie I BPA1740 Artisan Bread & Viennoiserie II BPA1750 Chocolate, Confections & Mignardise BPA2710 Advanced Pastry Applications BPA2720 Artisan Café Applied/Experiential Learning CFIT2699 College of Food Innovation & Technology Intermediate Internship	36
CUL110 Sanitation & Safety*	2	FSM1165 The Food Safety Manager	1
CIS111 Basic PC Literacy	2	One Free Elective Course	3
HRM245 Human Resource Mgmt-Hosp	3	HOSP2040 Human Resource Management in Service Organizations	3
BPA260 Pastry & Baking Marketing	3	HOSP3053 Hospitality Strategic Marketing	3
Total Semester Credits	66	Total Semester Credits	61

* Students must be 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.

Some courses listed in this agreement are either **recommended** or **not recommended** for maximum transfer credit based on the chosen JWU major; however, if the recommended course is not taken, it will be evaluated on an individual basis to ensure the proper awarding of transfer credit, if applicable.

Students from CFCC with a **Baking and Pastry Arts A.A.S.** will be required to complete the following courses at JWU to receive their **Food & Beverage Industry Management B.S. (2+2 Program) – Baking & Pastry Option**. Students are responsible for meeting course prerequisites, if any.

Johnson & Wales University Food & Beverage Industry Management B.S. (2+2 Program) – Baking & Pastry Option	Sem. Credits
Major Courses	

FSM2007 Food and Beverage Technology & Application Systems	3
FSM2055 Beverage Appreciation	3
FSM4061 Advanced Food Service Operations Management	3
FSM4160 Food and Beverage Strategies and Logistics	3
FSM4880 Beverage Operations Management	3
Related Professional Studies	
FSM2045 Introduction to Menu Planning & Cost Controls	3
Business Foundations	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Financial Management for Hospitality Service Organizations	3
LAW2005 Hospitality Law	3
Free Electives	
Two Courses- Free Elective	6
University Core Curriculum	
<i>Communicating</i>	
ENG1030 Communication Skills	3
<i>Connecting</i>	
One Course at the 2000-level (ECNG)	3
One Course at the 4000-level (ECNG)	3
<i>Experiencing</i>	
PHIL3240 Ethics: A Global Perspective	3
<i>Measuring</i>	
MATH2001 Statistics I	3
<i>Exploring</i>	
SCI1050 Nutrition	3
<i>Interacting</i>	
LEAD1010 Foundations of Leadership Studies	3
<i>Arts & Science Elective</i>	
ECON1001 Macroeconomics	3
One Arts & Science Course	3
Total Semester Credits Remaining	60

