



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 Bristol Community College, a Massachusetts nonprofit corporation, with a principal place of business located at 777 Elsbree Street, Fall River, MA 02720 (“Bristol” 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 Bristol 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 programs 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 Bristol 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 Bristol 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 department chair of each Party 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 the proper awarding of transfer credit.

- B. Only courses with an earned grade of “C” (2.0) or higher will be accepted in transfer.
- C. Students must complete and have been awarded their Culinary Arts or Culinary Arts (Baking and Pastry Concentration) Associate in Applied Science degree as indicated in Exhibit A.
- D. Developmental and ESL classes will not be accepted.
- E. Students are responsible for meeting JWU prerequisites, if any.
- F. JWU will evaluate credit transfers course-by-course to reflect students’ chosen majors and JWU shall retain authority to make all credit transfer decisions.
- G. Course credit hours must equate to the course credit hours assigned to JWU courses.
- H. The application and distribution of credits transferred may vary depending on the programs of study the Bristol student chooses to pursue.
- I. Bristol 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. Bristol 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 Bristol students. Scholarships may be available to outstanding, accepted incoming transfer students who plan to continue their education in JWU bachelor’s degree program. These awards vary and may be renewable in JWU’s sole discretion. Eligibility is determined during JWU’s 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, NEITHER 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](mailto:OGC.JWU@jwu.edu)  
Telephone: 401- 598-5155

If to Partner:

Bristol Community College  
Stefanie Deprey  
777 Elsbree Street  
Fall River, MA 02720  
E-mail: [Stefanie.Deprey@bristolcc.edu](mailto:Stefanie.Deprey@bristolcc.edu)  
Telephone: 774-357-2229

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 in accordance with 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 no 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.

<b>JOHNSON &amp; WALES UNIVERSITY (signature):</b>
Name: Richard Wiscott, Ph.D.
Title: Provost
Date:

<b>Bristol Community College (signatures):</b>
Name: Steve Kenyon
Title: Interim President of Bristol Community College
Date:
Name: Andrew Fisher, Ed.D.

Title: Vice President of Academic Affairs
Date:
Name: Kate O'Hara, MBA, M.Ed.
Title: Vice President of Student Services and Enrollment Management
Date:
Name: Ray Franke, Ph.D.
Title: Interim Dean of Business and Experiential Education
Date:
Name: Esteban Martinez
Title: Department Chair of Culinary Arts
Date:

### Exhibit A

The articulations set forth below are 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.

#### Culinary Arts B.S.

Students from Bristol who receive a Culinary Arts A.A.S. will be eligible to enter the Culinary Arts B.S. program at JWU.

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

<b>Bristol Community College</b> <i>Culinary Arts A.A.S.</i>	<b>Sem.</b> <b>Crs.</b>	<b>Johnson &amp; Wales University</b> <i>Culinary Arts B.S.</i>	<b>Sem.</b> <b>Crs.</b>
<b>Program Courses</b>			
CUL100 Introduction to the College/Culinary Experience	1	CUL2999 Culinary Arts AAS earned FSM1165 The Food Safety Manager Free Electives	21 1 11
CUL111 Fundamental Culinary Skills and Techniques	4		
CUL112 Garde Manger and Banquets	4		
CUL113 Baking and Pastry Fundamentals	2		
CUL114 Dining Room Management	3		
CUL123 Wine and Bar Management	2		
CUL140 Food Safety Management*	2		
CUL216 Culinary Capstone Experience	3		
CUL245 Modern Cooking Techniques	3		
CUL248 Restaurant a la Carte Cooking	3		
CUL261 Classical Cuisine	3		
CUL262 International Cuisine	3		
CUL240 Purchasing, Menu Planning and Cost Control	3		
<b>General Courses</b>			
BIO140 Culinary Nutrition	3	SCI1050 Nutrition	3
CIS113 Hospitality Management Information Systems	3	Free Elective	3
COM104 Fundamentals of Public Speaking	3	ENG1030 Communication Skills	3
ENG101 Composition I: College Writing	3	ENG1020 Rhetoric & Composition I	3
HST226 Food History	3	HIST2050 Food in World History (EEXP)	3
INT210 Internship Experience I	3	CUL2999 Culinary Arts AAS earned	3
MTH115 Culinary Math	3	ASCI1999 Arts & Science Elective	3
SOC252 The Sociology of Human Relations	3	SOC2999 Sociology Elective (EASC)	3
<b>Total Semester Credits Earned</b>	<b>60</b>	<b>Total Semester Credits Accepted</b>	<b>60</b>

\* Students must pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection.



Students from Bristol with a **Culinary Arts A.A.S.** will be required to complete the following courses at JWU to receive their **Culinary Arts B.S.** Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University Culinary Arts B.S.</b>	<b>Sem. Credits</b>
<b>Related Professional Studies</b>	
FSM3035 Supervision for Food Service Professionals	3
FSM3040 Food Service Financial Systems	3
FSM3175 Advanced Food Safety, HACCP, and Special Processes	3
FSM3215 Culinary Operations and Facility Management	3
<b>Major Courses</b>	
CUL3131 Chef-Driven Contemporary Casual Concepts	3
CUL3141 Corporate Dining Concepts	3
CUL3151 Chef-Driven Fine Dining Concepts	3
CUL4115 Culinary Capstone: The Professional Kitchen	3
<b>Applied/Experiential Learning</b>	
CFIT4799 College of Food Innovation & Technology Advanced Internship	12
<b>Free Electives</b>	1
<b>University Core Curriculum</b>	
<i>Communicating</i>	
ENG1021 Rhetoric & Composition II	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>	
MATH1002 A Survey of College Mathematics (or higher, based on placement)	3
MATH2001 Statistics I	3
<i>Interacting</i>	
SOC3020 Culture and Food	3
One Interacting course in a different discipline	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>

**Food & Beverage Industry Management BS (2+2) B.S.**

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

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

<b>Bristol Community College</b>		<b>Johnson &amp; Wales University</b>	
<i>Culinary Arts A.A.S.</i>	<b>Sem. Crs.</b>	<i>Food &amp; Beverage Industry Management (2+2) B.S. (Culinary Option)</i>	<b>Sem. Crs.</b>
<b>Program Courses</b>		FSM1165 The Food Safety Manager CUL2999 Culinary Arts AAS earned	1 32
CUL100 Introduction to the College/Culinary Experience	1		
CUL111 Fundamental Culinary Skills and Techniques	4		
CUL112 Garde Manger and Banquets	4		
CUL113 Baking and Pastry Fundamentals	2		
CUL114 Dining Room Management	3		
CUL123 Wine and Bar Management	2		
CUL140 Food Safety Management*	2		
CUL216 Culinary Capstone Experience	3		
CUL245 Modern Cooking Techniques	3		
CUL248 Restaurant a la Carte Cooking	3		
CUL261 Classical Cuisine	3		
CUL262 International Cuisine	3		
CUL240 Purchasing, Menu Planning and Cost Control	3	FSM2045 Introduction to Menu Planning & Cost Control	3
<b>General Courses</b>			
BIO140 Culinary Nutrition	3	SCII050 Nutrition	3
CIS113 Hospitality Management Information Systems	3	Free Elective	3
COM104 Fundamentals of Public Speaking	3	ENG1030 Communication Skills	3
ENG101 Composition I: College Writing	3	ENG1020 Rhetoric & Composition I	3
HST226 Food History	3	HIST2050 Food in World History (EEXP)	3
INT210 Internship Experience I	3	CUL2999 Culinary Arts AAS earned	3
MTH115 Culinary Math	3	ASCI1999 Arts & Science Elective	3
SOC252 The Sociology of Human Relations	3	SOC2999 Sociology Elective	3
<b>Total Semester Credits Earned</b>	<b>60</b>	<b>Total Semester Credits Accepted</b>	<b>60</b>

\* Students must pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection.

Students from Bristol 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.

<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Industry Management (2+2) B.S. (Culinary Option)</i>	<b>Sem. Credits</b>
<b>Business Foundations</b>	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Financial Management for Hospitality Service Organizations	3
LAW2005 Hospitality Law	3
<b>Major Courses</b>	
FSM2007 Food and Beverage Technology & Applications 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
HOSP2040 Human Resource Management in Service Organizations	3
HOSP3053 Hospitality Strategic Management	3
<b>Free Electives</b>	7
<b>University Core Curriculum</b>	
<i>Communicating</i>	
ENG1021 Rhetoric & Composition II	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>	
MATH1002 A Survey of College Mathematics (or higher, based on placement)	3
MATH2001 Statistics I	3
<i>Interacting</i>	
LEAD1010 Foundations of Leadership Studies	3
<i>Arts &amp; Science Electives</i>	
ECON1001 Macroeconomics	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>

**Food & Beverage Industry Management (2+2) B.S.**

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

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

<b>Bristol Community College</b> <i>Culinary Arts A.A.S.</i> <i>Baking and Pastry Arts Concentration</i>	<b>Sem. Crs.</b>	<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Industry Management (2+2) B.S. (Baking Option)</i>	<b>Sem. Crs.</b>
<b>Program Courses</b>			
CUL100 Introduction to the College/Culinary Experience	1	PBA2999 Baking & Pastry Arts AAS earned FSM1165 The Food Safety Manager	32 1
CUL140 Food Safety Management*	2		
CUL151 Essentials of Baking and Pastry	3		
CUL153 Baking Technologies	3		
CUL155 Cooking Skills for Bakers	2		
CUL156 Artisan Bread	3		
CUL157 French Pastries	3		
CUL216 Culinary Capstone Experience	3		
CUL251 Advanced Pastry Arts	4		
CUL253 the Art of the Cake	3		
CUL254 Contemporary Plated Desserts	3		
CUL255 Chocolate, Pastillage, and Mignardises	3		
CUL240 Purchasing, Menu Planning and Cost Control	3	FSM2045 Introduction to Menu Planning & Cost Control	3
<b>General Courses</b>			
BIO140 Culinary Nutrition	3	SCI1050 Nutrition	3
CIS113 Hospitality Management Information Systems	3	Free Elective	3
COM104 Fundamentals of Public Speaking	3	ENG1030 Communication Skills	3
ENG101 Composition I: College Writing	3	ENG1020 Rhetoric & Composition I	3
HST226 Food History	3	HIST2050 Food in World History (EEXP)	3
INT210 Internship Experience I	3	CUL2999 Culinary Arts AAS earned	3
MTH115 Culinary Math	3	ASCI1999 Arts & Science Elective	3
SOC252 The Sociology of Human Relations	3	SOC2999 Sociology Elective	3
<b>Total Semester Credits</b>	<b>60</b>	<b>Total Semester Credits</b>	<b>60</b>

\* Students must pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection.

Students from Bristol with a **Culinary Arts (Baking and Pastry Concentration) A.A.S.** will be required to complete the following courses at JWU to receive their **Food & Beverage Industry Management (2+2) B.S. (Baking Option)**

Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Industry Management (2+2) B.S. (Baking Option)</i>	<b>Sem. Credits</b>
<b>Business Foundations</b>	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Financial Management for Hospitality Service Organizations	3
LAW2005 Hospitality Law	3
<b>Major Courses</b>	
FSM2007 Food and Beverage Technology & Applications 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
HOSP2040 Human Resource Management in Service Organizations	3
HOSP3053 Hospitality Strategic Management	3
<b>Free Electives</b>	7
<b>University Core Curriculum</b>	
<i>Communicating</i>	
ENG1021 Rhetoric & Composition II	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>	
MATH1002 A Survey of College Mathematics (or higher, based on placement)	3
MATH2001 Statistics I	3
<i>Interacting</i>	
LEAD1010 Foundations of Leadership Studies	3
<i>Arts &amp; Science Electives</i>	
ECON1001 Macroeconomics	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>

## Food & Beverage Entrepreneurship B.S.

Students from Bristol 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

<b>Bristol Community College</b>		<b>Johnson &amp; Wales University</b>	
<i>Culinary Arts A.A.S.</i>	<b>Sem. Crs.</b>	<i>Food &amp; Beverage Entrepreneurship B.S. (Culinary Option)</i>	<b>Sem. Crs.</b>
<b>Program Courses</b>			
CUL100 Introduction to the College/Culinary Experience	1	CUL2999 Culinary Arts Associates Earned FSM1165 The food Safety Manager* Free Electives Major Electives (CFIT2799 College of Food Innovation & Technology Intermediate Internship)	15
CUL111 Fundamental Culinary Skills and Techniques	4		
CUL112 Garde Manger and Banquets	4		
CUL113 Baking and Pastry Fundamentals	2		
CUL114 Dining Room Management	3		
CUL123 Wine and Bar Management	2		
CUL140 Food Safety Management*	2		
CUL216 Culinary Capstone Experience	3		
CUL245 Modern Cooking Techniques	3		
CUL248 Restaurant a la Carte Cooking	3		
CUL261 Classical Cuisine	3		
CUL262 International Cuisine	3		
CUL240 Purchasing, Menu Planning and Cost Control	3	FSM2045 Introduction to Menu Planning & Cost Control	3
<b>General Courses</b>			
BIO140 Culinary Nutrition	3	SCI1050 Nutrition	3
CIS113 Hospitality Management Information Systems	3	Free Elective	3
COM104 Fundamentals of Public Speaking	3	ENG1030 Communication Skills	3
ENG101 Composition I: College Writing	3	ENG1020 Rhetoric & Composition I	3
HST226 Food History	3	HIST2050 Food in World History (EEXP)	3
INT210 Internship Experience I	3	CUL2999 Culinary Arts AAS earned	3
MTH115 Culinary Math	3	ASCI1999 Arts & Science Elective	3
SOC252 The Sociology of Human Relations	3	SOC2999 Sociology Elective	3
<b>Total Semester Credits Earned</b>	<b>60</b>	<b>Total Semester Credits Accepted</b>	<b>60</b>

\* Students must pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection.

Students from Bristol 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 any course prerequisites.

<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Entrepreneurship B.S. (Culinary Option)</i>	<b>Sem. Credits</b>
<b>Major Courses</b>	
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
<b>Free Electives</b>	7
<b>University Core Curriculum</b>	
<i>Communicating</i>	
ENG1021 Rhetoric & Composition II	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>	
MATH1002 A Survey of College Mathematics (or higher, based on placement)	3
MATH2001 Statistics I	3
<i>Interacting</i>	
ECON1002 Microeconomics	3
<i>Arts &amp; Science Electives</i>	
ECON1001 Macroeconomics	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>

## Food & Beverage Entrepreneurship B.S.

Students from Bristol who receive a Culinary Arts A.A.S. *Baking and Pastry Arts Concentration* will be eligible to enter the Food & Beverage Entrepreneurship B.S.(Baking 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

<b>Bristol Community College</b> <i>Culinary Arts A.A.S.</i> <i>Baking and Pastry Arts Concentration</i>	<b>Sem. Crs.</b>	<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Entrepreneurship B.S.</i> <i>(Baking Option)</i>	<b>Sem. Crs.</b>
<b>Program Courses</b>			
CUL100 Introduction to the College/Culinary Experience	1	BPA2999 Baking & Pastry Arts AAS Earned FSM1165 The food Safety Manager* Free Electives Major Electives (CFIT2799 College of Food Innovation & Technology Intermediate Internship)	15 1 5 12
CUL140 Food Safety Management*	2		
CUL151 Essentials of Baking and Pastry	3		
CUL153 Baking Technologies	3		
CUL155 Cooking Skills for Bakers	2		
CUL156 Artisan Bread	3		
CUL157 French Pastries	3		
CUL216 Culinary Capstone Experience	3		
CUL251 Advanced Pastry Arts	4		
CUL253 The Art of the Cake	3		
CUL254 Contemporary Plated Desserts	3		
CUL255 Chocolate, Pastillage, and Mignardises	3		
CUL240 Purchasing, Menu Planning and Cost Control	3	FSM2045 Introduction to Menu Planning & Cost Control	3
<b>General Courses</b>			
BIO140 Culinary Nutrition	3	SCI1050 Nutrition	3
CIS113 Hospitality Management Information Systems	3	Free Elective	3
COM104 Fundamentals of Public Speaking	3	ENG1030 Communication Skills	3
ENG101 Composition I: College Writing	3	ENG1020 Rhetoric & Composition I	3
HST226 Food History	3	HIST2050 Food in World History (EEXP)	3
INT210 Internship Experience I	3	BPA2999 Baking & Pastry Arts AAS earned	3
MTH115 Culinary Math	3	ASCI1999 Arts & Science Elective	3
SOC252 The Sociology of Human Relations	3	SOC2999 Sociology Elective	3
<b>Total Semester Credits Earned</b>	<b>60</b>	<b>Total Semester Credits Accepted</b>	<b>60</b>

\* Students must pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection.



Students from Bristol 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. (Baking Option)**

Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Entrepreneurship B.S. (Baking Option)</i>	<b>Sem. Credits</b>
<b>Major Courses</b>	
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
<b>Free Electives</b>	<b>7</b>
<b>University Core Curriculum</b>	
<i>Communicating</i>	
ENG1021 Rhetoric & Composition II	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>	
MATH1002 A Survey of College Mathematics (or higher, based on placement)	3
MATH2001 Statistics I	3
<i>Interacting</i>	
ECON1002 Microeconomics	3
<i>Arts &amp; Science Electives</i>	
ECON1001 Macroeconomics	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>