

JOHNSON & WALES UNIVERSITY  
TRANSFER ARTICULATION AGREEMENT

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

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

NOW, THEREFORE, in consideration of 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. As set forth in Exhibit A, this agreement is based on JWU’s most current, presently applicable catalog, subject to change annually.
2. The same course from CPCC may be accepted in transfer for a different course within different majors at JWU.

B. Exhibit B: Scholarship Awards

**II. Nature of Agreement**

A. As noted above, the purpose of this agreement is to enable the efficient transfer of CPCC 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 education 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 have a 2.5 GPA.
- B. Students must select a major to ensure the proper awarding of transfer credit.
- 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 Baking and Pastry Arts A.A.S. or Culinary Arts A.A.S., as applicable.
- E. Developmental and ESL classes will not be accepted.
- F. Students are responsible for meeting prerequisites, if any.
- G. JWU will evaluate course-by-course to reflect students’ chosen major.
- 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 program of study the CPCC student chooses to pursue.
- J. CPCC students must otherwise meet the admissions standards and comply with the admissions procedures of JWU.

### **IV. Communications and Advising**

- 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. CPCC 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 CPCC students. Scholarships are available to undergraduate day students based on grade point average (GPA) at the time of acceptance according to the table in Exhibit B.

### **VI. Term and Termination**

- A. This Agreement will commence on the Effective Date and will terminate on May 1, 2025, unless earlier terminated by either Party as set forth herein.
- 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.

## **VII. 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, 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.

## **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: [mtristaorocha@jwu.edu](mailto:mtristaorocha@jwu.edu)  
Telephone: 401-598-4437

With a copy to:

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

If to CPCC:

Central Piedmont Community College  
Attn: Dr. Edith McElroy  
P.O. Box 35009  
Charlotte, NC 28235  
E-mail: [Edith.McElroy@cpcc.edu](mailto:Edith.McElroy@cpcc.edu)  
Telephone: 704-330-6121

**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, nor 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 North Carolina (“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>Central Piedmont Community College (signatures):</b>
Name: Heather Hill, Ed.D.
Title: Provost and Vice-President of Academic Affairs
Date:
Name: Marcia Colson

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

### Exhibit A

The articulations set forth below are based on the JWU 2022-23 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. (Baking & Pastry Arts Option)

Students from CPCC who receive a Baking and Pastry Arts A.A.S. will be eligible to enter the Applied Food Science B.S. (Baking & Pastry Arts 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.

Central Piedmont Community College <i>Baking and Pastry Arts A.A.S.</i>	Sem. Crs.	Johnson & Wales University <i>Applied Food Science B.S.</i>	Sem. Crs.
<b>General Education Requirements</b>			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
Select 3 credits of the following: ENG112 Writing and Research in the Disciplines ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS131, HIS132, POL120, PSY150, SOC210	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171	3	Mathematics	3
<b>Major Requirements</b>			
ACA122 College Transfer Success	1	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	39
BPA120 Petit Fours and Pastries	3		
BPA130 European Cakes and Tortes	3		
BPA150 Artisan & Specialty Bread	4		
BPA165 Hot and Cold Desserts	3		
BPA210 Cake Design and Decorating	3		
BPA230 Chocolate Artistry	3		
BPA230A Chocolate Artistry Lab	1		
BPA240 Plated Desserts	3		
BPA250 Dessert and Bread Production	5		



BPA260 Pastry and Baking Marketing	3	BPA2710 Advanced Pastry Applications BPA2720 Artisan Café CFIT2699 College of Food Innovation & Technology Intermediate Internship FSM2025 Food & Beverage Cost Control	
CUL111 Success in Hospitality Studies	1		
CUL142 Fundamentals of Food	5		
CUL160 Baking I	3		
WBL112 Work-Based Learning I	2		
HRM220 Cost Control-Food and Beverage	3		
<b>CUL110 Sanitation and Safety*</b>	2	<b>FSM1165 The Food Safety Manager*</b>	1
CUL112 Nutrition for Foodservice	3	ASCI1999 Arts & Science Elective	3
HRM245 Human Resource Management Hospitality	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
<b>Total Semester Credits</b>	<b>69</b>	<b>Total Semester Credits</b>	<b>61</b>

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

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

Students from CPCC 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.** Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University Applied Food Science B.S.</b>	<b>Sem. Credits</b>
<b>A &amp; S Core Experience</b>	
ENG0001 Writing Workshop	0
ENG1030 Communication Skills	3
ILS2000 Integrative Learning – 2000 Level	3
ILS4000 Integrative Learning – 4000 Level	3
PHIL3240 Ethics: A Global Perspective	3
SCI Science Elective	3
MATH2001 Statistics I	3
PSYC1001 Introductory Psychology	3
Social Science Elective – Once course ANTH, ECON, GEND, LEAD, PSCI, RES, SOC	3
<b>Major Courses</b>	
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 Lab	1.5
FSC4010 Sensory Analysis	3
FSC4020 Principles of Food Processing	3

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

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

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

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

<b>Central Piedmont Community College</b>	<b>Sem. Crs.</b>	<b>Johnson &amp; Wales University</b>	<b>Sem. Crs.</b>
<i>Culinary Arts A.A.S.</i>		<i>Applied Food Science B.S.</i>	
<b>General Education Requirements</b>			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, HUM130, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS112, HIS131, HIS132, POL120, PSY150, SOC210	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171, MAT271	3	Mathematics	3
<b>Major Requirements</b>			
ACA122 College Transfer Success	1	CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Café CUL1320 Elements of à la Minute Cooking CUL1410 Contemporary Cooking & Leadership Functions CUL2510 Contemporary Restaurant Operations and Management CUL2610 Baking and Pastry Concepts for Culinary Operations CUL2710 Banquets and Catering CUL2810 Global à la Carte CFIT2799 College of Food Innovation & Technology Intermediate Internship	36
CUL111 Success in Hospitality Studies	1		
CUL135 Food and Beverage Service	2		
CUL135A Food and Beverage Service Lab	1		
CUL140 Culinary Skills I	5		
CUL140A Culinary Skills I Lab	1		
CUL240 Culinary Skills II	5		
CUL240A Culinary Skills II Lab	1		
CUL160 Baking I	3		
CUL160A Baking I Lab	1		
CUL260 Baking II	3		
CUL260A Baking II Lab	1		
CUL170 Garde Manger I	3		
CUL170A Garde Manger I Lab	1		
CUL270 Garde Manger II	3		
CUL270A Garde Manger II Lab	1		
CUL230 Global Cuisines	5		
CUL230A Global Cuisines Lab	1		
CUL273 Career Development	1		
WBL112 Work-Based Learning I	2		

Select 2-5 credits of the following: CUL150 Food Science CUL283 Farm-to-Table CUL285 Competition Fundamentals	2		
<b>CUL110 Sanitation and Safety*</b>	2	<b>FSM1165 The Food Safety Manager*</b>	1
CUL130 Menu Design	2	FSM2045 Introduction to Menu Planning and Cost Controls	3
HRM220 Cost Control-Food and Beverage	3	ASCI1999 Arts & Science Elective	3
CUL112 Nutrition for Foodservice	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
HRM245 Human Resource Management Hospitality	3		
<b>Total Semester Credits</b>	<b>72</b>	<b>Total Semester Credits</b>	<b>61</b>

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

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

Students from CPCC 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.** Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University Applied Food Science B.S.</b>	<b>Sem. Credits</b>
<b>A &amp; S Core Experience</b>	
ENG0001 Writing Workshop	0
ENG1030 Communication Skills	3
ILS2000 Integrative Learning – 2000 Level	3
ILS4000 Integrative Learning – 4000 Level	3
PHIL3240 Ethics: A Global Perspective	3
SCI Science Elective	3
MATH2001 Statistics I	3
PSYC1001 Introductory Psychology	3
Social Science Elective – Once Course ANTH, ECON, GEND, LEAD, PSCI, RES, SOC	3
<b>Major Courses</b>	
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 Lab	1.5
FSC4010 Sensory Analysis	3
FSC4020 Principles of Food Processing	3

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

### Food & Beverage Entrepreneurship B.S. (Baking & Pastry Arts Option)

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

Central Piedmont Community College <i>Baking and Pastry Arts A.A.S.</i>	Sem. Crs.	Johnson & Wales University <i>Food &amp; Beverage Entrepreneurship B.S.</i>	Sem. Crs.
<b>General Education Requirements</b>			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
Select 3 credits of the following: ENG112 Writing and Research in the Disciplines ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS131, HIS132, POL120, PSY150, SOC210	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171	3	Mathematics	3
<b>Major Requirements</b>			
ACA122 College Transfer Success	1	<b>Foundation Courses (21 credits)</b> <b>Baking &amp; Pastry Arts</b> 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 FSM2025 Food & Beverage Cost Control <b>Major Electives (12 credits)</b> CFIT2699 College of Food, Innovation & Technology Intermediate Internship <b>Free Electives (6 credits)</b> FSM1165 The Food Safety Manager*	39
BPA120 Petit Fours and Pastries	3		
BPA130 European Cakes and Tortes	3		
BPA150 Artisan & Specialty Bread	4		
BPA165 Hot and Cold Desserts	3		
BPA210 Cake Design and Decorating	3		
BPA230 Chocolate Artistry	3		
BPA230A Chocolate Artistry Lab	1		
BPA240 Plated Desserts	3		
BPA250 Dessert and Bread Production	5		
BPA260 Pastry and Baking Marketing	3		
CUL111 Success in Hospitality Studies	1		
CUL142 Fundamentals of Food	5		
CUL160 Baking I	3		
WBL112 Work-Based Learning I	2		
HRM220 Cost Control-Food and Beverage	3		
CUL110 Sanitation and Safety*	2		

CUL112 Nutrition for Foodservice	3	ASCI1999 Arts & Science Elective (Free Elective)	3
HRM245 Human Resource Management Hospitality	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
<b>Total Semester Credits</b>	<b>69</b>	<b>Total Semester Credits</b>	<b>61</b>

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

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

Students from CPCC 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.** Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University Food &amp; Beverage Entrepreneurship B.S.</b>	<b>Sem. Credits</b>
<b>A &amp; S Core Experience</b>	
ENG0001 Writing Workshop	0
ENG1030 Communication Skills	3
ILS2000 Integrative Learning – 2000 Level	3
ILS4000 Integrative Learning – 4000 Level	3
PHIL3240 Ethics: A Global Perspective	3
SCI Science Elective	3
MATH2001 Statistics I	3
ECON1002 Microeconomics	3
Social Science Elective – Once course ANTH, ECON, GEND, LEAD, PSCI, RES, SOC	3
ECON1001 Macroeconomics	3
<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 & Facility Management	3
LAW2001 The Legal Environment of Business I	3
<b>Related Professional Studies</b>	
CAR0010 Career Management	1
<b>Free Electives</b>	
One Course	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>

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

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

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

Central Piedmont Community College <i>Culinary Arts A.A.S.</i>	Sem. Crs.	Johnson & Wales University <i>Food &amp; Beverage Entrepreneurship B.S.</i>	Sem. Crs.
<b>General Education Requirements</b>			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, HUM130, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS112, HIS131, HIS132, POL120, PSY150, SOC210	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171, MAT271	3	Mathematics	3
<b>Major Requirements</b>			
ACA122 College Transfer Success	1	<b>Foundation Courses (18 credits)</b> <b>Culinary Arts</b> CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Café CUL1320 Elements of à la Minute Cooking CUL1410 Contemporary Cooking & Leadership Functions CUL2510 Contemporary Restaurant Operations and Management CUL2610 Baking and Pastry Concepts for Culinary Operations <b>Major Electives (12 credits)</b> CFIT2799 College of Food Innovation & Technology Intermediate Internship <b>Free Electives (6 credits)</b>	36
CUL111 Success in Hospitality Studies	1		
CUL135 Food and Beverage Service	2		
CUL135A Food and Beverage Service Lab	1		
CUL140 Culinary Skills I	5		
CUL140A Culinary Skills I Lab	1		
CUL240 Culinary Skills II	5		
CUL240A Culinary Skills II Lab	1		
CUL160 Baking I	3		
CUL160A Baking I Lab	1		
CUL260 Baking II	3		
CUL260A Baking II Lab	1		
CUL170 Garde Manger I	3		
CUL170A Garde Manger I Lab	1		
CUL270 Garde Manger II	3		
CUL270A Garde Manger II Lab	1		
CUL230 Global Cuisines	5		
CUL230A Global Cuisines Lab	1		
CUL273 Career Development	1		



WBL112 Work-Based Learning I	2		
Select 2-5 credits of the following: CUL150 Food Science CUL283 Farm-to-Table CUL285 Competition Fundamentals	2		
<b>CUL110 Sanitation and Safety*</b>	2	<b>FSM1165 The Food Safety Manager*</b>	1
CUL130 Menu Design	2	FSM2045 Introduction to Menu Planning and Cost Controls	3
HRM220 Cost Control-Food and Beverage	3		
CUL112 Nutrition for Foodservice	3	ASCI1999 Arts & Science Elective (Free Elective)	3
HRM245 Human Resource Management Hospitality	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
<b>Total Semester Credits</b>	<b>72</b>	<b>Total Semester Credits</b>	<b>61</b>

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

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

Students from CPEC 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.** Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University</b> <b><i>Food &amp; Beverage Entrepreneurship B.S.</i></b>	<b>Sem. Credits</b>
<b>A &amp; S Core Experience</b>	
ENG0001 Writing Workshop	0
ENG1030 Communication Skills	3
ILS2000 Integrative Learning – 2000 Level	3
ILS4000 Integrative Learning – 4000 Level	3
PHIL3240 Ethics: A Global Perspective	3
SCI Science Elective	3
MATH2001 Statistics I	3
ECON1002 Microeconomics	3
Social Science Elective – Once course ANTH, ECON, GEND, LEAD, PSCI, RES, SOC	3
ECON1001 Macroeconomics	3
<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 & Facility Management	3
LAW2001 The Legal Environment of Business I	3
<b>Related Professional Studies</b>	
CAR0010 Career Management	1
<b>Free Electives</b>	
One Course	3
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>

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

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

<b>Central Piedmont Community College</b> <i>Baking and Pastry Arts A.A.S.</i>	<b>Sem. Crs.</b>	<b>Johnson &amp; Wales University</b> <i>Food &amp; Beverage Industry Management (2+2) B.S.</i>	<b>Sem. Crs.</b>
<b>General Education Requirements</b>			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
Select 3 credits of the following: ENG112 Writing and Research in the Disciplines ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS131, HIS132, POL120, PSY150, SOC210	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171	3	Mathematics	3
<b>Major Requirements</b>			
ACA122 College Transfer Success	1	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 CFIT2699 College of Food Innovation & Technology Intermediate Internship FSM2025 Food & Beverage Cost Control	39
BPA120 Petit Fours and Pastries	3		
BPA130 European Cakes and Tortes	3		
BPA150 Artisan & Specialty Bread	4		
BPA165 Hot and Cold Desserts	3		
BPA210 Cake Design and Decorating	3		
BPA230 Chocolate Artistry	3		
BPA230A Chocolate Artistry Lab	1		
BPA240 Plated Desserts	3		
BPA250 Dessert and Bread Production	5		
BPA260 Pastry and Baking Marketing	3		
CUL111 Success in Hospitality Studies	1		
CUL142 Fundamentals of Food	5		
CUL160 Baking I	3		
WBL112 Work-Based Learning I	2		
HRM220 Cost Control-Food and Beverage	3		

<b>CUL110 Sanitation and Safety*</b>	2	<b>FSM1165 The Food Safety Manager*</b>	1
CUL112 Nutrition for Foodservice	3	ASCI1999 Arts & Science Elective (Free Elective)	3
HRM245 Human Resource Management Hospitality	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
<b>Total Semester Credits</b>	<b>69</b>	<b>Total Semester Credits</b>	<b>61</b>

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

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

Students from CPCC 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 (2+2) B.S.** Students are responsible for meeting any course prerequisites.

<b>Johnson &amp; Wales University</b> <b>Food &amp; Beverage Industry Management (2+2) B.S.</b>	<b>Sem. Credits</b>
<b>A &amp; S Core Experience</b>	
ENG0001 Writing Workshop	0
ENG1030 Communication Skills	3
ILS2000 Integrative Learning – 2000 Level	3
ILS4000 Integrative Learning – 4000 Level	3
PHIL3240 Ethics: A Global Perspective	3
SCI Science Elective	3
MATH2001 Statistics I	3
LEAD1010 Foundations of Leadership Studies	3
Social Science Elective – Once course ANTH, ECON, GEND, LEAD, PSCI, RES, SOC	3
ECON1001 Macroeconomics	3
<b>Business Foundations</b>	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Intermediate Accounting Theory and Practice I	3
CAR0010 Career Management	1
LAW2005 Hospitality Law	3
<b>Major Courses</b>	
FSM2007 Food and Beverage Technology & Application Systems	3
FSN2055 Beverage Appreciation	3
FSM4061 Advanced Food Service Operations Management	3
FSM4160 Food & Beverage Strategies & Logistics	3
FSM4880 Beverage Operations Management	3
HOSP3053 Hospitality Strategic Marketing	3
<b>Free Electives</b>	
Two Courses	6

<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>
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### Food & Beverage Industry Management (2+2) B.S. (Culinary Arts Option)

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

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

Central Piedmont Community College <i>Culinary Arts A.A.S.</i>	Sem. Crs.	Johnson & Wales University <i>Food &amp; Beverage Industry Management (2+2) B.S.</i>	Sem. Crs.
<b>General Education Requirements</b>			
ENG111 Writing and Inquiry	3	ENG1020 Rhetoric & Composition I	3
ENG114 Professional Research and Reporting	3	ENG1021 Rhetoric & Composition II	3
Select 3 credits of the following: ART111, ART114, ART115, DRA111, HUM120, HUM130, MUS110, MUS112, PHI215, PHI240, REL110	3	Arts & Humanities Elective	3
Select 3 credits of the following: ECO251, ECO252, HIS111, HIS112, HIS131, HIS132, POL120, PSY150, SOC210	3	Arts & Science Elective	3
Select 3 credits of the following: MAT110, MAT121, MAT143 (not recommended), MAT152, MAT171, MAT271	3	Mathematics	3
<b>Major Requirements</b>			
ACA122 College Transfer Success	1	CUL1100 Introduction to Culinary Skills and Techniques CUL1210 Breakfast & Lunch Café CUL1320 Elements of à la Minute Cooking CUL1410 Contemporary Cooking & Leadership Functions CUL2510 Contemporary Restaurant Operations and Management CUL2610 Baking and Pastry Concepts for Culinary Operations CUL2710 Banquets and Catering CUL2810 Global à la Carte CFIT2799 College of Food Innovation & Technology Intermediate Internship	36
CUL111 Success in Hospitality Studies	1		
CUL135 Food and Beverage Service	2		
CUL135A Food and Beverage Service Lab	1		
CUL140 Culinary Skills I	5		
CUL140A Culinary Skills I Lab	1		
CUL240 Culinary Skills II	5		
CUL240A Culinary Skills II Lab	1		
CUL160 Baking I	3		
CUL160A Baking I Lab	1		
CUL260 Baking II	3		
CUL260A Baking II Lab	1		
CUL170 Garde Manger I	3		
CUL170A Garde Manger I Lab	1		
CUL270 Garde Manger II	3		
CUL270A Garde Manger II Lab	1		
CUL230 Global Cuisines	5		
CUL230A Global Cuisines Lab	1		
CUL273 Career Development	1		

WBL112 Work-Based Learning I	2		
Select 2-5 credits of the following: CUL150 Food Science CUL283 Farm-to-Table CUL285 Competition Fundamentals	2		
<b>CUL110 Sanitation and Safety*</b>	2	<b>FSM1165 The Food Safety Manager*</b>	1
CUL130 Menu Design	2	FSM2045 Introduction to Menu Planning and Cost Controls	3
HRM220 Cost Control-Food and Beverage	3	ASCI1999 Arts & Science Elective (Free Elective)	3
CUL112 Nutrition for Foodservice	3	HOSP2040 Human Resource Management in Service Organizations (Free Elective)	3
HRM245 Human Resource Management Hospitality	3		
<b>Total Semester Credits</b>	<b>72</b>	<b>Total Semester Credits</b>	<b>61</b>

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

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

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

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

FSM2007 Food and Beverage Technology & Application Systems	3
FSN2055 Beverage Appreciation	3
FSM4061 Advanced Food Service Operations Management	3
FSM4160 Food & Beverage Strategies & Logistics	3
FSM4880 Beverage Operations Management	3
HOSP3053 Hospitality Strategic Marketing	3
<b>Free Electives</b>	
Two Courses	6
<b>Total Semester Credits Remaining to Complete</b>	<b>61</b>



**Exhibit B**

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

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