

# ARTICULATION AGREEMENT

between

Brookdale Community College  
*Culinary Arts Major (A.A. S.)*

and

Pennsylvania College of Technology  
*Culinary Arts and Systems (B. S.) Major*

## I. PURPOSE

This agreement establishes a mechanism for graduates of the Culinary Arts major at Brookdale Community College to transfer specific earned credits into the Bachelor of Science in Culinary Arts and Systems at Pennsylvania College of Technology.

## II. GOALS

- A. To provide a well-defined mechanism for graduates of the Culinary Arts major at Brookdale Community College to begin the B.S. in Culinary Arts and Systems at the appropriate entry point.
- B. To recruit associate-degree graduates whose career goals include acquisition of a baccalaureate degree.

## III. TRANSFER/ENROLLMENT REQUIREMENTS

Pennsylvania College of Technology will accept Brookdale Community College graduates into the Culinary Arts and Systems major if they meet the following requirements and adhere to the Admission Procedures (Part V).

- A. Brookdale Community College applicants must have a final cumulative GPA of 2.0 or higher. Accreditation or discipline requirements may require that all courses eligible for transfer be completed with a "C" or higher.
- B. Coursework fulfilled through credit-by-exam, prior learning assessment, work/life experience, CLEP, and/or College Board's Advanced Placement and applied to the graduation requirements for the A.A.S. degree at Brookdale Community College will be accepted for transfer if course fulfills baccalaureate degree requirements at Penn College.
- C. To fulfill graduation requirements, student must complete a minimum of 36 credits at Penn College for coursework prescribed in the final four semesters of the student's baccalaureate profile.

D. Students transferring to Penn College are eligible and will be considered for scholarship opportunities the same as currently enrolled students. Application deadline for scholarships is April 15 for fall enrollment and October 1 for spring enrollment. Student must have paid tuition deposit to be eligible.

#### IV. ARTICULATED COURSES AND PROGRAM SPECIFICS

- A. For those students who meet the Transfer Requirements (Part III), course equivalencies based on Brookdale Community College associate degree program will be applied to Penn College's graduation requirements as listed in Appendix A.
- B. Appendix B includes a suggested sequence for degree completion at Penn College. Students interested in taking coursework included in Appendix B at Brookdale CC, should consult a Penn College advisor before scheduling or use the Transfer Course Equivalency tool on the Penn College website.

#### V. ADMISSION PROCEDURES

- A. Individual must submit a completed Application for Admission. The application fee will be waived if a paper application is submitted and this agreement noted. Application fees are also waived if application is submitted electronically during an Open House visit or by attending an official campus visit. Applications submitted online will require a \$50 nonrefundable fee.
- B. Applicant must provide an **official** transcript of all college course work.
- C. Students may apply up to two years prior to expected enrollment at Penn College. Upon payment of tuition deposit, students will be afforded the opportunity to access Penn College advisors and additional Penn College resources.

## Appendix A

### Career Studies Coursework Equivalencies

Brookdale	Credits	Penn College	Credits
CULA 105 Intro to Culinary Arts	1.5	FHD 106 Intro to Hospitality Mgt	1
CULA 107 Culinary Math	1.5	No equivalency	
CULA 111, 112 Basic Food Skills I & II	6	FHD101 Found of Prof Cooking	4
CULA 115 Sanitation & Safety	1.5	FHD 118 Sanitation	1
CULA 127 Ala Carte Lunch	3	FHD211 Found of Food Prep and Production	4
CULA 126 Brunch/Bufferet Production	3		
CULA 131 Nutrition in the Culinary Arts	3	FHD 116 Nutrition Applications	3
CULA 133 Storeroom/Purchasing Operations	2	FHD 117 Purchasing	2
CULA 141 Dining Room I	2	FHD142 Professional Table Service	2
CULA 151 Baking Skills I	3	FHD 137 Intro Baking	3
CULA 241 Dining Room II/Wines	3	FHD220 Hosp Bev Mgt Service and Controls	4
CULA 251 Patisserie	3	FHD 281, 283 Baking & Pastry App Lecture/Lab	2
CULA 266 Meat & Seafood Science	3	FHD 311 Meat and Seafood Fabrication	2
CULA 267 American Regional Cuisine	3	FHD320 Regional American Cuisines	4
CULA 271 Advanced Classical Cuisine	3	HD415 Classical Cuisines of World	4
CULA 272 Advanced Dining Room III/Spirits	3	FHD255 Adv Dining Rm Mgt	3
CULA 275 International Regional Cuisine	3	FHD 206	2
CULA 299 Externship	3	FHD 269 – SU internship	1
Total Credits	50.5	Total Credits	42

### Required General Education Requirements

Brookdale		Penn College	
	Credits		Credits
COMP 129 Information Technology	<b>3</b>	CSC 124 Information, Technology, and Society	<b>3</b>
ENGL 121 English Composition: The Writing Process	<b>3</b>	ENL111 English Composition	<b>3</b>
ENVR 105 Environmental Studies	<b>3</b>	SCI 100 Environmental Science (fulfills OEA Open Elective)	<b>3</b>
SOCI 105 Intercultural Communications	<b>3</b>	CMM Communication Transfer Elective (fulfills OEA Open Elective)	<b>3</b>
SPCH 115 Public Speaking	<b>3</b>	SPC 101 Fundamentals of Speech	<b>3</b>
General Education: Penn College recommends MTH 131, 136 or 137	<b>3-4</b>	MTH Elective	<b>3</b>
General Education: Penn College recommends SPAN 101 (or other coursework as listed in Appendix B)	<b>3-4</b>	SPA 111 Beginning Spanish	<b>3</b>
Total Credits	<b>20-22</b>	Total Credits	<b>21</b>

**Advising Notes:**

- To fulfill the summer internship requirement (FHD 304), students are encouraged to begin the baccalaureate program in the summer. Students should contact a Penn College advisor to confirm.
- A Cultural Diversity course is required at Penn College and may be fulfilled with an appropriate elective in semesters 5 – 8.

## Appendix B

### Suggested Sequence at Penn College

Summer Internship II: FHD 304	
<b>5th Semester - Fall</b>	<b>Credits</b>
FHD 307 Wines of the World	3
FHD 266 Catering	3
FHD 415 Classical Cuisines of the World	4
SCL Science Elec with Lab	4
Total credits	14
<b>6<sup>th</sup> Semester – Spring</b>	
FHD 125 Menu Planning & Cost Control	3
FHD 268 Facilities Planning	3
FHD277 Advanced Garde Manger	1
FHD 404 Hospitality Systems Management	3
ENL 121 Or ENL 201	3
FHD420 Culinary Leadership Training	1
SPA 121 Beginning Spanish II	3
Total Credits	17
Summer Internship III: FHD 450	2
<b>7<sup>th</sup> Semester - Fall</b>	
FHD 222 Diet Therapy and Appl	3
FHD 310 Legal Issues and Appl in Hospitality	3
BCA Elective	1
ENL 211 Craft of Research	1
HRT 260 Art of Floral Design	3
MTH Elective	3
Total Credits	14
<b>8<sup>th</sup> Semester - Spring</b>	
FHD 281 Baking and Pastry Appl for Culinary	1
FHD 283 Baking and Pastry Appl for Culinary/Lab	1
FHD 410 Culinary Competition and Skills	1
FHD 496 Culinary Senior Project	3
MGT 115 Principles of Management	3
Humanities Elective	3
SCI 260 Biology and Modern Society	3
FIT 204 First Aid, Responding to Emergencies	2
Total Credits	17