

**Transfer Articulation Agreement for Baccalaureate Degree**  
between  
**Southern Maine Community College**  
and  
**University of Southern Maine**

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**Statement of Purpose**

Southern Maine Community College (SMCC) and the University of Southern Maine (USM) have entered into this transfer articulation agreement. The purpose of this agreement is to facilitate student academic transfer and provide a smooth transition from a two-year community college to a university. It is recognized that this agreement shall describe the required program of study at SMCC for admission eligibility to USM and the Baccalaureate Degree Program indicated.

**Terms and Conditions of Academic Credit Transfer**

**To:** **Bachelor of Arts in Tourism and Hospitality-Cultural and Culinary Tourism Concentration**  
(Name of USM Academic Program/Degree)

**From:** **Associate in Applied Science in Culinary Arts**  
(Name of SMCC Academic Program/Degree)

The evaluation and transfer of earned college credits shall be in compliance with state and federal education policies and institutional and academic program accreditation standards pertaining to undergraduate academic transfer. Current students and graduates who have earned degrees from Southern Maine Community College shall be eligible for credit evaluation under the terms of this agreement.

Transfer students will be accorded the same standards and criteria for admission to a major degree sequence as USM students. All applicants accepted to USM's Baccalaureate programs must fulfill the graduation requirements of the granting institution as identified in Appendices A, B & C.

- \* Appendix A Contains Admission & Graduation Requirements of the Receiving Institution
- \* Appendix B Contains Side By Side Course Equivalency Tables for the academic program listed above
- \* Appendix C Contains a four semester map of remaining courses to be taken at USM

(Important Note: The information contained in Appendices A, B, & C is accurate for Catalog Year 2015-2016 and the current transfer equivalency listing. For up to date information please check

[https://peportal.maine.edu/psp/PAPRD89/EMPLOYEE/EMPL/h/?tab=PAPP\\_GUEST](https://peportal.maine.edu/psp/PAPRD89/EMPLOYEE/EMPL/h/?tab=PAPP_GUEST) for transfer equivalencies and <http://usm.maine.edu/catalogs> for the current course catalog year.



## **Transfer Articulation Agreement for Baccalaureate Degree**

### **MEMORANDUM OF UNDERSTANDING**

**between**

**Southern Maine Community College**

**and**

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## **APPENDIX A**

This agreement includes specific requirements for admission into a program, outlines requirements, and indicates which degree or diploma can be used to meet program prerequisites as well as general education, major or program, and graduation requirements.

Admissions requirements: Successful completion of the Associate in Applied Science in Culinary Arts, submission of completed admission application, transcripts and other supporting materials. For coursework to transfer to USM, a student must earn a grade of C- or better.  
For a list of application instructions and checklist: <http://usm.maine.edu/admit/application-instructions>

Requirements for the Bachelor of Arts in Tourism and Hospitality: Cultural and Culinary Concentration: Remaining required coursework is listed in Appendix C. Student must maintain a cumulative GPA of 2.0 in order to graduate.  
USM Residency Requirement: At minimum, thirty (30) of the last forty-five (45) credits of a student's baccalaureate course load must be completed at USM.

## APPENDIX B

SMCC Courses AA Transfer track			USM Equivalency		
Course	Title	Credits	Course	Title	Credits
ENGL 100	English Composition	3	ENG 100	College Writing (CORE: COLLEGE WRITING)	3
ENGL 115	Introduction to Literature	3	ENG 140	Reading Literature (CORE: CULTURAL INTERPRETATION)	3
FIGS 100	Freshman Interest Groups	1	GEL 1XX	General Elective	1
Mathematics Elective	Rec'd: MATH 220 Finite Math Or MATH 230 Statistics	3	MAT 1xx or MAT 120	Math Elective (CORE: QUANTITATIVE REASONING) or MAT 120 Intro to Stats (CORE: QUANTITATIVE REASONING)	3
NUTR 110	Normal Nutrition & Lab	4	CON 252	Human Nutrition (will satisfy one course in cluster alternative)	4
CULA 230	Advanced Pastry & Baking	3	COR 2XX	Advanced Pastry & Baking (CORE: CREATIVE EXPRESSION)	3
PSYC 100	Introduction to Psychology	3	PSY 101	General Psychology I	3
Social Science Elective	Rec'd: POLS 110 Intro International Relations	3	POS 104	International Relations (CORE: SOCIO-CULTURAL AND DIVERSITY)	3
<b>Total credits</b>		<b>23</b>	<b>Total credits accepted</b>		<b>23</b>

Major Requirements			Major Requirements		
Course	Title	Credits	Course	Title	Credits
ACCT 105	Financial Accounting	3	ACC 110	Financial Accounting Information for Decision Making	3
BUSN 255	Human Resource Management	3	COR 2XX	Cluster: Prof Practices (will satisfy 1 course in the cluster alternative)	3
CULA 100	Introduction to Culinary Arts	3	TAH 26X	TAH Elective/Cultural-Culinary Concentration	3
CULA 110	Culinary Skills	4	TAH 26X	TAH Elective/Cultural-Culinary Concentration	3
CULA 120	Basic Food Preparation	4	TAH 26X	TAH Elective/Cultural-Culinary Concentration	3
CULA 130	Basic Baking	4	TAH 26X	TAH Elective/Cultural-Culinary Concentration	3
CULA 140	Food & Beverage Purchasing	4	TAH 299	Topics in Tourism and Hospitality	3
CULA 200	Culinary Arts Internship	3	TAH 209	Internship I	3

CULA 210	Buffet Preparation Techniques	4	TAH 26X	TAH Elective/Cultural-Culinary Concentration	3
CULA 220	Advanced Cooking Specialties	4	TAH 26X	TAH Elective/Cultural-Culinary Concentration	3
CULA 240	Planning/Dining Room Service	4	TAH 340	Topics in Event Planning	3
CULA 250	Food Service Management	3	TAH 222	Food and Beverage Management	3
<b>Total credits</b>		<b>43</b>	<b>Total credits accepted</b>		<b>36</b>

**Total overall SMCC credits accepted for USM Core, General electives, and TAH major: 59**

## APPENDIX C Remaining USM Degree Requirements

Year Three Fall		Year Three Spring	
Course	Credit	Course	Credit
TAH 101 Introduction to Tourism and Hospitality <b>(required)</b>	3	TAH 305 Culture and Communication in the Travel Industry <b>(required)</b>	3
TAH 150 Professional Practices Immersion <b>(required-in process of being developed for F2016)</b>	3	USM Elective or Diversity (Core)	3
TAH Elective	3	TAH Elective	3
Science Exploration (Core)	4	TAH or USM Elective	3
TAH 264 or TAH 261 Introduction to Culinary Tourism or Introduction to Cultural Tourism <b>(required)</b>	3	TAH 221 or TAH 211 Tourism and Hospitality Management or Tourism Entrepreneurship <b>(required)</b>	3
<b>Semester Credits</b>	<b>16</b>	<b>Semester Credits</b>	<b>15</b>

Year Four Fall		Year Four Spring	
Course	Credit	Course	Credit
TAH 2 <sup>nd</sup> Concentration Intro Class (TAH 231, 241, 250, or 251) or TAH elective	3	TAH 301 Global Tourism <b>(required; also satisfies Core Ethical Inquiry and International requirements)</b>	3
TAH 2 <sup>nd</sup> concentration class or TAH elective	3	TAH 406, 407, 408, or 409 Capstone	3
TAH 2 <sup>nd</sup> concentration class or TAH elective	3	TAH 2 <sup>nd</sup> concentration class or TAH elective	3
USM Elective (must be 200 level or above to complete third course in cluster alternative)	3	USM or TAH elective	3
USM elective	3	USM or TAH elective	3
<b>Semester Credits</b>	<b>15</b>	<b>Semester Credits</b>	<b>15</b>
<b>Total credits: 61</b>			