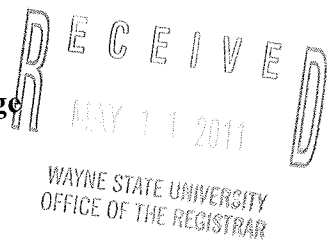


**Articulation Agreement**  
**Between**  
**Wayne State University & Macomb Community College**  
**Linking MCC's**  
**Culinary Arts Department**  
**With Wayne State's**  
**Nutrition and Food Sciences Department**



This agreement made this 24th day of April, 2011 is by and between Wayne State University (*WSU*) and Macomb Community College (*MCC*).

Wayne State University and Macomb Community College wish and intend by this Agreement to set forth the terms and conditions of engaging in an educational program, to facilitate the transfer of students in either of the two paths: 1) students who earn a Certificate in Culinary Arts – Culinary Management at *MCC* to complete a Bachelor of Arts with a major in Nutrition and Food Sciences (NFS) degree from *WSU*, Department of Nutrition and Food Sciences; 2) Students who earn a BA or BS in Nutrition and Food Science or Dietetics at *WSU* and transfer to *MCC* to complete the Certificate in Culinary Arts – Culinary Management.

**Article I**  
**Agreement on Program Integrity**

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*WSU* and *MCC* will maintain the integrity of their separate programs and enter into this agreement as equal and cooperating partner institutions.

**Article II**  
**Agreement on Principle**

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This agreement between *WSU* and *MCC* is intended to provide a smooth and seamless curriculum transition for Macomb students that transfer to Wayne State to earn a BA in NFS degree or transfer to *MCC* to earn a Certificate. For students transferring from *MCC* to *WSU*, the credits transferred from the Certificate, as outlined in the appendices to this document, will be included in the total credit hours required for the *WSU* baccalaureate degree. The agreement is designed for students who follow a prescribed plan of study leading to a Certificate and BA or BS degree.

Students transferring from *WSU* to *MCC* to complete the Certificate will have an earned BA or BS degree in NFS or dietetics, and will be required to complete only the specific culinary arts courses required to complete the Certificate. All other standard admission, curriculum, and graduation requirements of *MCC* and *WSU* must also be met.

**Article III**  
**Agreement of Program Articulation**

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*MCC* and *WSU* agree that any student, who has earned the aforementioned Certificate, may transfer the credits from their program at *MCC* to the College of Liberal Arts and Sciences at

*WSU* toward the BA in NFS degree. The Bachelor's degree requirements for students who follow this articulation agreement are as follows:

See Attachment A for degree program and requirements.

*MCC* and *WSU* agree that any student who has earned a BA or BS in NFS or Dietetics at *WSU* may transfer to *MCC* to complete the aforementioned Certificate. See above-referenced Attachment A for details.

#### **Article IV Agreement on Student Support**

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*WSU* and *MCC* agree to track the progress and success of articulation participants. Responsibility for this tracking rests with the Department of Nutrition and Food Science at Wayne State. A mechanism will be developed to track and report on *MCC* students' use of this Articulation.

#### **Article V Agreement on Communication**

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*MCC* and *WSU* agree to cooperate in communication with each other and with common and respective publics concerning the established relationships between the two institutions. Communication will include the development of various kinds of publications to inform those who might benefit from the opportunities provided by this articulation agreement. The appropriate faculty and staff in both institutions will share the information in this agreement with interested and qualified students. Both institutions will provide academic counseling to students and prospective students. Joint efforts in marketing the program and student recruiting will be pursued.

*WSU* and *MCC* further agree to communicate annually concerning curriculum changes that may affect the agreed upon program relationship. Responsibility for communication related to this agreement will rest with the individuals appointed under Article VI.

#### **Article VI Agreement and Review Body Procedures**

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Each institution will appoint one or more faculty administrators to act as agents for the implementation of this agreement, and communicate changes to respective faculty members, advisors, and others to whom the information is pertinent. Responsibility for the oversight of this agreement rests with the Office of Articulation & Transfer at *MCC* and with the Chair of the Nutrition and Food Science Department at *WSU*.

**Article VII**  
**Regarding Independent Relationship**

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In the performance of their respective duties and obligations under this Agreement, each party is an independent contractor and neither is the agent, employee, or servant of the other, and each is responsible only for its own conduct. Each institution is solely responsible for the development and design of its own curriculum. Changes on the part of either party will/may necessitate review of this document.

**Article VIII**  
**Agreement not to Discriminate**

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Each party covenants and agrees that it does not discriminate on the basis of race, creed, color, age, sex, or national origin and it complies with the Americans with Disabilities Act of 1990, and that it does not discriminate on the basis of "physical or mental handicap" except where there exists a bona fide academic qualification.

Each party shall be separately responsible for compliance with all federal and state laws, including nondiscrimination laws and all applicable sections of the Michigan Handicapper's Civil Rights Act. Illegal discrimination by either party may be considered a material breach of this Agreement.

**Article IX**  
**Entire Agreement**

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This Agreement constitutes the entire agreement between the parties, and all prior discussions, agreements, and understandings, whether verbal or in writing, are hereby merged into this Agreement.

**Article X**  
**Amendment/Modifications/or Terminations Provision**

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*MCC* and *WSU* agree to the terms of this Agreement. No amendment or modification to this Agreement, including any modification or amendment of this paragraph, shall be effective unless the same is in writing and signed by all parties or their Successors.

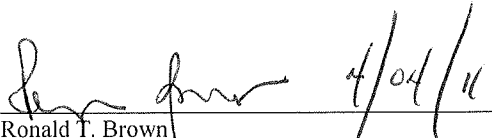
This cooperative arrangement will be in effect immediately upon signature and will be subject to review for continuance after a period of three (3) years. Renewal will be for three years unless either party notifies the other in writing by December 31 of the year preceding the last year of the agreement of their intention to renegotiate or of non-renewal of this agreement.


This Agreement is effective immediately upon approval by *WSU* and *MCC* and shall remain in effect unless terminated by either party providing six months advance written notice. In the event that this Agreement must be terminated, all students currently enrolled in the program shall be allowed to complete the program as described.


**Articulation Agreement**

***Between***  
**Wayne State University & Macomb Community College**  
***Linking MCC's***  
**Culinary Arts – Culinary Management Department**  
***With Wayne State's***  
**Department of Nutrition and Food Science**

Signatories for Wayne State University:


  
\_\_\_\_\_  
Ronald T. Brown  
Provost & Senior V.P. for Academic Affairs

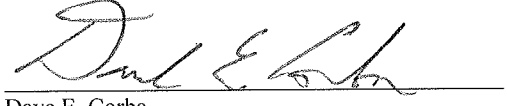
  
\_\_\_\_\_  
Robert L. Thomas  
Dean, College of Liberal Arts and Sciences


  
\_\_\_\_\_  
K-L Catherine Jen  
Chairperson, Nutrition and Food Science Department

Date: 4/4/11

Signatories for Macomb Community College:

  
\_\_\_\_\_  
James O. Sawyer, IV  
Provost

  
\_\_\_\_\_  
Dave E. Corba  
Dean of Business Administration, Information Technology,  
Macomb Culinary Institute

  
\_\_\_\_\_  
David F. Schneider  
Culinary Department Coordinator

Date: 4/29/11

FORM APPROVED  
PG  
08 FEB 2011  
OFFICE OF THE  
GENERAL COUNSEL

Attachment A

**Curriculum Requirements**

The first proposed program will have 2 components: the MCC component and WSU component. The WSU component will also be based at MCC. The detailed description and course sequences in each component are listed as follows:

**(1) Macomb Community College Component - Certificate in Culinary Arts - Culinary Management plus MACRAO**

This articulated plan of study combines completion of a Certificate in Culinary Arts – Culinary Management and MACRAO General Education certification from MCC.

**Certificate in Culinary Arts – Culinary Management Requirements:**

<b>Required Courses</b>	<b>Course Titles</b>	<b>Cr. Hrs.</b>
CULH 1050	Culinary Techniques	4
CULH 1155	Sanitation	2
CULH 1200	Cost Control	3
CULH 1250	Table Service	3
CULH 1310	Culinary Skills Development	4
CULH 1400	Supervision	3
CULH 1420	Purchasing	3
CULH 1430	Menu Planning	3
CULH 2010	A la Carte Dining	4
MGMT 1210	Entrepreneurship & Small Business Management	3
<b>Total Certificate Credits</b>		<b>32</b>

**Prescribed Plan to satisfy MACRAO General Education Requirements:**

<b>MACRAO Category</b>	<b>Macomb Courses</b>	<b>Cr. Hrs.</b>
<b>English</b>	ENGL 1210 and ENGL 1220	6
<b>Science/Math</b>	BIOL 1000 and MATH 1410*	8
<b>Social Science</b>	GEOG 2000, ECON 1170**, or SOCY 1010 (2 of 3)	8
<b>Visual &amp; Perf. Arts</b>	ARTT 1610, 2610, 2620; HIST 2330; HUMN 1210, 1300, 1460, 1472, 1473, 1474, 1476, or 1479	3-4
<b>Philosophy &amp; Letters</b>	ENGL1730, 2510, 2520, 2710, 2720, 2730, 2850; HUMN 1750; PHIL 2010, 2100, or 2120	3
<b>Historical Studies</b>	ANTH 2220; HIS 1500, 1600, 1700, or 2000	3-4
<b>American Societies &amp; Institutions</b>	HIST 2360; POLS 1000	3-4
<b>Minimum Credits Required for MACRAO</b>		<b>34-37</b>

**\*Note:** There is a Math Competency Requirement at WSU. Students can either pass the WSU Competency Exam or take approved coursework. (MATH 1410 at Macomb can be used).

**\*\*Note:** ECON 1170 has a prerequisite of ECON 1160 but the prerequisite can be waived by the Macomb Associate Dean responsible for Social Sciences.

**Additional Science Requirements:**

The following Macomb science courses may be completed at MCC as pre-requisites for the BA degree courses. **Please note that WSU does not offer these courses at MCC campus.**

Required Courses	Course Titles	Cr. Hrs.	WSU Equivalents
BIOL 2400	General Microbiology	4	BIO 2200
CHEM 1170	General Chemistry 1	4	CHM 1220 + 1230
CHEM 2260	Organic Chemistry 1	4	CHM 1240
	<b>Total Science Credits</b>	<b>12</b>	

**Macomb Transfer Credit Total = 78 -81 Semester Hours**

**(2) WSU component - Bachelor of Arts in Nutrition & Food Science**

Wayne State University courses in this plan of study combined with a MCC Certificate in Culinary Arts – Culinary Management, MACRAO General Education Certification, and prescribed science courses to complete a Bachelor of Arts in Nutrition & Food Science at Wayne State.

The courses which follow, round out remaining WSU Competency and General Education Requirements as well as the requirements for the NFS major.

Nutrition and Food Science

Competency Requirements	Competency Requirement Details	Credit Hours
WI Writing Intensive	Satisfied by a course in the major	0
MC Mathematics Competency	Pass the WSU Competency Examination or approved coursework at Macomb	0
CT Critical Thinking	B A 1010; COM 2110; PHI 1050 or pass Critical Thinking Competency Exam (no credit)	0-3
CL Computer Literacy	B E 1200, COM 3210; CSC 1000, 1050, or High school course work (one semester; no credit) or pass a college-level computer literacy exam (no credit)	0-4

<b>OC</b> Oral Communication	COM 1010; ENG 3060, or High School course work (2 semesters; no credit), or pass the Oral Communication Competency Exam (no credit)	0-3
<b>Remaining General Education</b>	<b>General Education Requirement Details</b>	<b>Credit Hours</b>
<b>FC</b> Foreign Culture	FRE, GER, ITA, or SPA, up to 2010 (2 semesters)	8
<b>CS</b> Civilizations & Societies	Select with adviser assistance	3-4
<b>Combined Credit Total</b>		<b>11-22</b>

### **Nutrition & Food Science Major Requirements**

<b>Course Number</b>	<b>Course Name</b>	<b>Credit Hours</b>
NFS 2030	Nutrition and Health	3
NFS 2130	Introduction to Food Science	3
NFS 2140	Introduction to Food Science Laboratory	1
NFS 2220	Human Nutrition Laboratory	1
NFS 3230	Human Nutrition	3
NFS 4150	Advanced Food Science	3
NFS 6160	Food Laws / Regulations	3
NFS 5160	Functional Foods for Health	3
NFS 5230	Nutrition and Metabolism	3
NFS 5250	Nutrition and Diseases	4
NFS 5350	Organization Management Food Services	4
NFS 6030	Microbiological Safety of Foods	3
NFS 6850	Controversial Issues (WI)	2
<b>Total Credits</b>		<b>36</b>

**Total Credits at Wayne State University = 47-58 Semester Hours.**

### **BA/BS in NFS or Dietetics to Culinary Arts Certificate**

The second proposed program will also have 2 components: The first 4 years spent at WSU to complete and receive BA or BS degree in NFS or Dietetics will be earned as usual. Then the students will enroll in the MCC Certificate in Culinary Arts program as listed above for one year to complete the requirements for the Certificate as shown above in **Certificate in Culinary Arts – Culinary Management Requirements**.