



**UNIVERSITY
of HAWAII®**
WEST O'AHU



UNIVERSITY of HAWAII®
KAPI'OLANI
COMMUNITY COLLEGE

UNIVERSITY OF HAWAII`I MEMORANDUM OF AGREEMENT

**KAPI`OLANI COMMUNITY COLLEGE
UNIVERSITY OF HAWAII`I-WEST O`AHU**

Associate in Science, Culinary Arts with a Specialization in Culinary Arts Bachelor of Applied Science with a Concentration in Culinary Management

The purpose of this degree pathway is to facilitate a smooth transition for students entering Kapi`olani Community College or the University of Hawai`i-West O`ahu as they work towards obtaining the Bachelor of Applied Science (BAS) with a concentration in Culinary Management. This pathway is designed to produce multiple entry and exit points to flexibly serve student career and educational objectives. In particular, this Agreement will facilitate the transfer of students in the Associate in Science (AS), Culinary Arts, with a specialization in Culinary Arts program at Kapi`olani Community College (KCC) to the Bachelor of Applied Science (BAS) with a concentration in Culinary Management at the University of Hawai`i-West O`ahu (UHWO).

Requirements of both the Associate in Science (AS) degree and the Bachelor of Applied Science (BAS) degree are provided as attachments and form the basis of this agreement. Subsequent changes to the curricular requirements of either program may require revisions to this agreement.

As part of the Mānanawai Agreement between KCC and UHWO, and under the terms of this Agreement, the University of Hawai`i-West O`ahu agrees to:

1. Identify a Student Services Advisor(s) at UHWO who will partner with KCC's advisor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other related advising information. [Initial point of contact will be Janice Takaki].
2. Identify a UHWO faculty member who will serve as the faculty advisor to students in the Culinary Management concentration. [Initial point of contact will be Stefanie Wilson].
3. Meet with KCC faculty and/or administration minimally every two years, or on an as needed basis, to discuss potential and planned curricular changes.
4. Cooperate with KCC on dual enrollment processes to benefit the matriculation and transfer processes for Culinary Arts and Culinary Management students.

Under the terms of this Agreement, Kapi`olani Community College agrees to:

1. Offer an 18 credit Advanced Culinary Professional Development Certificate (300 level courses)
2. Identify a Student Services Advisor(s) at KCC who will partner with UHWO's advisor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other related advising information. [Initial point of contact will be Lori Maehara].
3. Identify a KCC faculty member who will serve as the faculty advisor to students in the AS in Culinary Arts program and consult with UHWO's admissions personnel on students as needed [Initial point of contact will be Lori Maehara].
4. Submit a letter of notification to the UHWO Student Services office, signed by a counselor or faculty advisor, identifying AS in Culinary Arts students who intend to enroll in and complete this UHWO articulation option.
5. Meet with KCC faculty and/or administration minimally every two years, or on an as needed basis, to discuss potential and planned curricular changes.
6. Cooperate with KCC on dual enrollment processes to benefit the matriculation and transfer processes for Culinary Arts and Culinary Management students.

This Articulation Agreement is effective beginning Fall 2010 and is based on the General Education and Focus requirements in effect at UHWO for 2010-2011. This Agreement will be reviewed minimally every two years or as necessary, in order to support the transfer, matriculation and graduation of Culinary Arts and Culinary Management students from both the University of Hawai`i-West O`ahu and Kapi`olani Community College. Should both parties agree to terminate the Agreement, UHWO will honor the Agreement stipulations for students currently enrolled in the program at the time of termination.

Approvals

University of Hawai`i-West O`ahu


Gene I. Awakuni, Chancellor


Linda M. Randall, Vice-Chancellor
for Academic Affairs


Stefanie Wilson, Associate Professor
Professional Studies/Business Administration

Date of Agreement: OCT 26 2010
Effective Date of Agreement: AUGUST 2010

Kapi`olani Community College


Leon Richards, Chancellor


Louise Pagotto, Vice-Chancellor
for Academic Affairs


Frank Haas, Dean
Hospitality, Business & Legal Programs


Ron Takahashi, Associate Professor
Culinary Arts

Kapi`olani Community College

Associate in Science, Culinary Arts with a Specialization in Culinary Arts

University of Hawai`i-West O`ahu Culinary Management Concentration Option Requirements

Culinary Arts Education Courses (52-54 credits)

2	CULN 111	Introduction to Culinary Industry/Career Preparation
2	CULN 112	Sanitation and Safety
2	CULN 115	Menu Merchandising
5	CULN 120	Fundamentals of Cookery
5	CULN 130	Intermediate Cookery
5	CULN 150	Fundamentals of Baking
5	CULN 160	Dining Room Service/Stewarding Procedures
5	CULN 221	Continental Cuisines
5	CULN 222	Asian-Pacific Cuisines
5	CULN 240	Garde Manger
5	CULN 271	Hospitality Purchasing and Cost Control
3	HOST 290	Hospitality Management
3-5	HOST 293E	Hospitality Internship, or
	CULN 207	Principles of Culinary Competition I

General Education Requirements (18 credits)

3	ENG 100	Composition I (FW)
3	Arts & Humanities elective (DA, DH, DL) Recommended: HWST 107 (DH) or any HAP focus DH or DL course	
3	Social Science elective (excluding SSCI 260) (DS)	
3	MATH 103	Fundamentals of College Algebra (FS)
3	FSHE 185	The Science of Human Nutrition (DB)
3	SPH 151	Personal and Public Speaking (DA and OC)

Additional General Education Requirements (10 credits)

6	Global, Multi-cultural Perspectives (FGA, FGB or FGC with 2 different groups represented)	
3	Natural Science elective from the following: ASTR, BIOC, CHEM, GEOG101, GG103, PHYS (DP)	
1	Any science lab course designated Diversification Lab (DY)	

Total: 80 credits

University of Hawai'i-West O`ahu
Bachelor of Applied Science with a Concentration in Culinary Management
Catalog Year 2010-2011

Core Bachelor of Applied Science Courses (18 credits)

3	ENG 200	Composition II (or equivalent)
3	BUSA/PUBA 330	Computer Skills for Administrators
3	BUSA 320	Statistics for Decision-Making
3	SSCI 301	Methods and Techniques in Social Science Research (Upper-division DS)
3	BUSA 481	Ethics and Administration (ETH)
3	APSC 486	Senior Project or
	APSC 490	Senior Practicum

Culinary Management Concentration (33 credits)

18 credits of 300-level courses from KCC in Culinary Arts (CULN) including:

3	CULN 310	Current Trends in the Culinary Industry
3	CULN 321	Contemporary Cuisine
3	CULN 322	Advanced Asian Cuisines
3	CULN 330	Special Culinary Topics
3	CULN 360	Beverage Service Management
3	CULN 380	Nutritional Cuisines
3	BUSA 304	Consumer Behavior
3	BUSA 396	Accounting for Entrepreneurs
3	BUSA 324	Business Law
3	BUSA 351	Human Resources Administration
3	BUSA 386	Global Management and Organizational Behavior

Total: 51 credits

**Bachelor of Applied Science with a Concentration in Culinary Management
Upper-Division and UHWO Residency Credit Requirements**

Course	Title	Credits
ENG 200*	Composition II (or equivalent)	3
BUSA/PUBA 330	Computer Skills for Administrators	3
BUSA 320	Statistics for Decision-Making	3
SSCI 301	Methods and Techniques in Social Science Research	3
BUSA 481	Ethics and Administration	3
APSC 386 or 490	Senior Project or Senior Practicum	3
BUSA 304	Consumer Behavior	3
BUSA 396	Accounting for Entrepreneurs	3
BUSA 324	Business Law	3
BUSA 351	Human Resources Administration	3
BUSA 386	Global Management and Organizational Behavior	3

UHWO Credits: 33 (residency)

Course	Title	Credits
CULN 310	Current Trends in the Culinary Industry	3
CULN 321	Contemporary Cuisine	3
CULN 322	Advanced Asian Regional Cuisines	3
CULN 330	Special Culinary Topics	3
CULN 360	Beverage Service Management	3
CULN 380	Nutritional Cuisines	3

Total Upper-division Credits: 48 credits (18 at KCC and 30 at UHWO*)

Note: ENG 200 Composition II or equivalent coursework (e.g. ENG 215) may be taken at UHWO or KCC

Culinary Management Attachment IV

UNIVERSITY OF HAWAII – WEST O`AHU and KAPI`OLANI COMMUNITY COLLEGE
Bachelor of Applied Science with a Concentration in Culinary Management
Articulated to the Associate in Science, Culinary Arts with a Specialization in Culinary Arts
General Education, Focus and Writing Intensive Requirements

General Education 31 credits:

Foundations:

Written Communication (FW):	ENG 100 Composition I
Symbolic Reasoning (FS):	MATH 103 College Algebra or higher level math
Global & Multi-cultural Perspectives:	Group A: Primarily before 1500 CE: HIST 151, ANTH 151
6 credits in FG; 2 different groups represented (FGA, FGB, FGC)	Group B: Primarily after 1500 CE: HIST 152, ANTH 152, GEOG 102
	Group C: Pre-History to Present

Diversification:

Humanities, Arts, or Literature:	6 credits in DH, DA, or DL with 2 different groups represented
Social Sciences (DS):	3 credits: SSCI 301 Methods and Techniques in Social Science Research
6 credits in DS; 2 different subject areas represented	3 credits: elective in an area other than SSCI

Diversification Biological Science, Physical Science, and Science Lab: total 7 credits

Biological Sciences (DB):	FSHE 185 The Science of Human Nutrition (DB)
Physical Sciences (DP):	Elective requirement (DP)
Science Lab (DY):	It is highly recommended that students take a lab as part of either the DB or DP requirement

Focus Requirements:

Oral Communication (OC):	Any course designated by KCC or UHWO as an Oral Communications course. Can also count as a DA, DH, or DL.
Ethics (ETH):	BUSA 481 Ethics and Administration
Hawaiian, Asian, Pacific (HAP):	Any course designated by KCC or UHWO as a Hawaiian, Asian and Pacific Issues course. Can also count as a DA, DH, or DL.

Writing Intensive Graduation Requirement:

Writing Intensive (WI):	ENG 200 Composition II or equivalent coursework (e.g. ENG 215)
	9 credits at the upper-division level; no more than 3 credits from capstone (BUSA 486/490)