



UNIVERSITY  
of HAWAI'I®  
WEST O'AHU



UNIVERSITY of HAWAI'I®  
**KAPI'OLANI**  
COMMUNITY COLLEGE

**UNIVERSITY OF HAWAI'I  
MEMORANDUM OF AGREEMENT**

**BACHELOR OF APPLIED SCIENCE WITH A  
CONCENTRATION IN CULINARY MANAGEMENT**

The purpose of this Agreement is to facilitate the transfer of Associate in Science, Food Service with a Specialization in Culinary Arts students at Kapi'olani Community College (KCC) to the Bachelor of Applied Science with a Concentration in Culinary Management Program (BAS-CULN) at the University of Hawai'i-West O'ahu (UHWO) under the *Mānanawai Dual Admission and Dual Enrollment Program*. Requirements for both the AS degree at KCC and the BAS-CULN degree are provided as attachments, and form the basis for this agreement (see Attachments I, II, III, and IV). The attachments provide guidance on course selection options which will minimize total overall credits towards graduation, while maximizing General Education, Focus, and Program credits that meet both the AS and BAS-CULN requirements. Subsequent changes to the curricular requirements of either program may require revisions to this agreement.

Under the terms of this Agreement, the University of Hawai'i-West O'ahu agrees to:

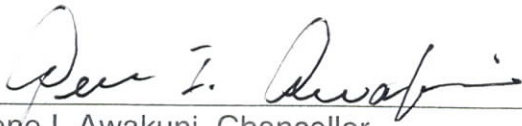
- Offer the courses to complete the BAS with a concentration in Culinary Management,
- Offer the capstone course in consultation with the KCC culinary program for the practicum placement,
- Identify a Student Services advisor(s) at UHWO who will partner with KCC's counselor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other related advising information,
- Work jointly with KCC to recruit students and market the AS and BAS programs,
- Identify a UHWO faculty member who will serve as the faculty advisor to students in the Culinary Management Concentration,
- Meet with KCC faculty and/or administration on an annual, or as needed basis, to discuss potential and planned curricular changes.

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

- Offer an 18-credit Advanced Culinary Professional Development Certificate (300-level courses),
- Identify a counselor at KCC who will partner with UHWO advisor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other relevant advising information,
- Identify a KCC faculty member who will serve as the faculty advisor to students interested in pursuing the BAS with a concentration in Culinary Management at UHWO, and consult with UHWO's admissions personnel regarding students on an as needed basis,

- Identify a counselor at KCC who will partner with UHWO advisor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other relevant advising information,
- Identify a KCC faculty member who will serve as the faculty advisor to students interested in pursuing the BAS with a concentration in Culinary Management at UHWO, and consult with UHWO's admissions personnel regarding students on an as needed basis,
- Work jointly with UHWO to recruit students and market the AS and BAS-CULN programs,
- Meet with UHWO faculty and/or administration on an annual, or as needed basis, to discuss potential and planned curricular changes.

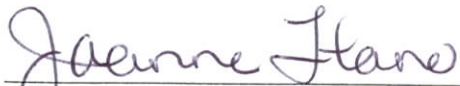
This Agreement will be reviewed as necessary, in order to support the transfer, matriculation and graduation of Culinary students from both KCC and UHWO.



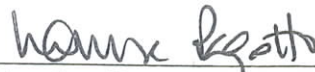
Gene I. Awakuni, Chancellor



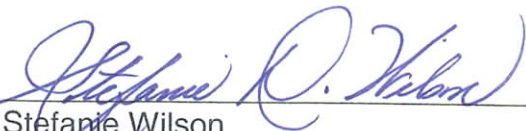
Leon Richards, Chancellor



Joanne Itano, Interim Vice-Chancellor  
Chancellor for Academic Affairs



Louise Pagotto, Interim Vice-Chancellor for Academic Affairs



Stefanie Wilson  
Assistant Professor of Business



Ron Takahashi  
Professor, Culinary Arts

Date of Agreement: 5/6/08

## Culinary Management Attachment I

**Bachelor of Applied Science with a Concentration in Culinary Management**  
**Kapi'olani Community College**  
**Associate in Science, Food Service with a Specialization in Culinary Arts\***

### **Food Service Hospitality Education Courses (52 credits)**

2	FSHE 102	Introduction to Culinary Industry/Career Preparation
2	FSHE 103	Sanitation and Safety
5	FSHE 110	Fundamentals of Cookery
5	FSHE 119	Intermediate Cookery
2	FSHE 120	Menu Merchandising
5	FSHE 122	Fundamentals of Baking
5	FSHE 128	Dining Room Service/Stewarding Procedures
5	FSHE 209	Garde Manger
5	FSHE 212	Continental Cuisines
5	FSHE 216	Asian Pacific Cuisines
5	FSHE 241	Hospitality Purchasing and Cost Control
3	HOST 290	Hospitality Management
3	HOST 293E	Hospitality Internship

### **General Education Requirements (18 credits)**

3	ENG 100	Composition I (FW)
3	AS Arts and Humanities coursework from the following list: ENG 257B Themes in Literature: Multiethnic, ENG 257M Themes in Literature: Cross-Cultural (DL and H Focus); HIST 284 Hawaiian History, HIST 288 Survey of Pacific Islands History, HWST 107 Hawai'i: Center of the Pacific (DH and H Focus)	
3	FSHE 185	The Science of Human Nutrition (DB)
3	MATH 103	Fundamentals of College Algebra (FS)
3	AS/SS designated elective (excluding SSCI 260) (DS)	
3	SP 151	Personal and Public Speaking (DA and O Focus)

### **Additional General Education Requirements (10 credits)**

6	Global Multi-cultural Perspectives (two different groups represented) (FGA, FGB, or FGC)
3	AS/NS elective from the following: ASTR, BIOC, CHEM, GEOG 101, GG 103, PHYS (DP)
1	Any science lab course designated Diversification Lab (DY)

**Total: 80 credits**

\*Note: FSHE alpha will change to CULN beginning Fall 2008.

## Culinary Management Attachment I

### Bachelor of Applied Science with a Concentration in Culinary Management Kapi'olani Community College Associate in Science, Food Service with a Specialization in Culinary Arts

#### **Food Service Hospitality Education Courses (52 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 270	Hospitality Purchasing and Cost Control
3	HOST 290	Hospitality Management
3	HOST 293E	Hospitality Internship

#### **General Education Requirements (18 credits)**

3	ENG 100	Composition I (FW)
3	AS Arts and Humanities coursework from the following list: ENG 257B Themes in Literature: Multiethnic, ENG 257M Themes in Literature: Cross-Cultural (DL and H Focus); HIST 284 Hawaiian History, HIST 288 Survey of Pacific Islands History, HWST 107 Hawai'i: Center of the Pacific (DH and H Focus)	
3	FSHE 185	The Science of Human Nutrition (DB)
3	MATH 103	Fundamentals of College Algebra (FS)
3	AS/SS designated elective (excluding SSCI 260) (DS)	
3	SP 151	Personal and Public Speaking (DA and O Focus)

#### **Additional General Education Requirements (10 credits)**

6	Global Multi-cultural Perspectives (two different groups represented) (FGA, FGB, or FGC)
3	AS/NS elective from the following: ASTR, BIOC, CHEM, GEOG 101, GG 103, PHYS (DP)
1	Any science lab course designated Diversification Lab (DY)

**Total: 80 credits**

## Culinary Management Attachment II

### University of Hawai'i-West O'ahu Bachelor of Applied Science with a Concentration in Culinary Management

#### **Bachelor of Applied Science Core (15 credits)**

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 (DS)
3	BUSA 481	Ethics and Administration (E Focus)
3	BAS 490	Senior Practicum

#### **Culinary Management Concentration (33 credits)**

3	BUSA 304	Consumer Behavior
3	BUSA 310	Concepts in Accounting
3	BUSA 324	Business Law
3	BUSA 351	Human Resources Administration
3	BUSA 386	Global Management and Organizational Behavior
3	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 Cuisine

#### **Additional UHWO Graduation Requirement (3 credits)**

3	ENG 200	Composition II
---	---------	----------------

**Total: 51 credits**

## Culinary Management Attachment III

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

<b>Course</b>	<b>Title</b>	<b>Credits</b>
ENG 200*	Composition II	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
BAS 490	Senior Practicum	3
BUSA 304	Consumer Behavior	3
BUSA 310	Concepts in Accounting	3
BUSA 324	Business Law	3
BUSA 351	Human Resources Administration	3
BUSA 386	Global Management and Organizational Behavior	3

#### **UHWO Credits: 33 (residency)**

<b>Course</b>	<b>Title</b>	<b>Credits</b>
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 Cuisine	3

#### **Total Upper-division Credits: 48 credits (18 at Kapi'olani; 30 at UHWO)**

\*Note: ENG 200 Composition II, or equivalent coursework (e.g. ENG 215) may be taken at UHWO or at Kapiolani CC.

## Culinary Management Attachment IV

### Bachelor of Applied Science with a Concentration in Culinary Management General Education and Focus Requirements

#### **Core and Foundation (12 credits)**

Written Communication (FW)	ENG 100	Composition I
Symbolic Reasoning (FS)	MATH 103	Fundamentals of College Algebra
Global Multi-Cultural Perspectives (FGA, FGB, FGC)		6 credits: 2 different groups represented

#### **Diversification (19 credits)**

Arts, Humanities, Literature: 6 credits (3 credits with SP 151 and 3 credits from DL or DH)		
Arts (DA)	SP 151	Personal and Public Speaking
Literature (DL)	ENG 257B	Themes in Literature: Multi-cultural <b>or</b>
	ENG 257M	Themes in Literature: Cross-cultural <b>or</b>
Humanities (DH)	HIST 284	Hawaiian History <b>or</b>
	HIST 288	Survey of Pacific Island History <b>or</b>
	HWST 107	Hawai'i: Center of the Pacific
Social Sciences: 6 credits	SSCI 301	Methods and Techniques in Social Science Research
		Social Science elective (DS designated)
Biological Science (DB)	FSHE 185	The Science of Human Nutrition
Physical Science (DP)		AS/NS elective from the following: ASTR, BIOC, CHEM, GEOG 101, GG 103, PHYS
Science Lab (DY)		Any science lab course designated Diversification Lab

#### **Focus**

Ethics	BUSA 481	Ethics and Administration
Oral Communication	SP 151	Personal and Public Speaking
Hawaiian, Asian, Pacific	ENG 257B	Themes in Literature: Multi-Cultural <b>or</b>
	ENG 257M	Themes in Literature: Cross-cultural <b>or</b>
	HIST 284	Hawaiian History <b>or</b>
	HIST 288	Survey of Pacific Island History <b>or</b>
	HWST 107	Hawai'i: Center of the Pacific
Writing-Intensive		9 credits at the upper-division level with no more than 3 credits from capstone (BAS 490)