



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

**KAPI'OLANI COMMUNITY COLLEGE  
UNIVERSITY OF HAWAI'I at MĀNOA**

**Associate in Science, Culinary Arts with a concentration in Institutional Food  
Service Management  
Bachelor of Science in Food Science and Human Nutrition with a Culinology  
Option**

The purpose of this agreement is to facilitate the successful transfer of students in the Associate in Science (AS) Culinary Arts with a concentration in Institutional Food Service Management program at Kapi`olani Community College (KCC) to the Bachelor of Science (BS) in Food Science and Human Nutrition with a Culinology Option at the University of Hawaii at Mānoa (UHM). The goals of this partnership are to: 1) use resources at both institutions more efficiently and effectively to focus on transfer issues; 2) establish shared program responsibilities for student recruitment, academic advising and support to make the process of moving from one campus to the next as smooth as possible; and 3) expand student options for college success and curriculum by expanding on-campus services from UHM and KCC.

Students must graduate from Kapi`olani Community College with the articulated AS degree in Culinary Arts with a concentration in Institutional Food Service Management, be identified as Articulation Agreement students and complete the Ka`ie`ie application process to be eligible for the benefits of this agreement. Students transferring to UHM without graduating with the Articulated AS degree in Culinary Arts with a concentration in Institutional Food Service Management may be required to complete additional coursework for the BS degree at UHM.

Requirements of both the Associate in Science (AS) degree and Bachelor of Science (BS) degree are provided below (Attachments I-V). These documents 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 Ka`ie`ie Agreement between KCC and UHM, and under the terms of this Agreement, the University of Hawai`i at Mānoa agrees to:

1. Identify a student services advisor(s) at UHM who will partner with KCC's advisor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and related matters.
2. Identify a UHM faculty member who will serve as the faculty advisor to students in the Culinology Option.
3. Meet with KCC faculty and/or administration at least 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 improve the matriculation and transfer processes for Culinary Arts Institutional Food Service Management students between UHM and KCC.

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


1. Identify a Student Services Advisor(s) at KCC who will partner with UHM's advisor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and related matters.
2. Identify a KCC faculty member who will serve as the faculty advisor to students in the AS in Culinary Arts program and consult with UHM's admissions personnel when necessary.
3. Submit a letter of notification to the UHM Office of Admissions, signed by a counselor or faculty advisor, identifying AS in Culinary Arts with a concentration in Institutional Food Service Management students who intend to enroll in and complete this UHM articulation option.
4. Meet with UHM faculty and/or administration at least every two years, or on an as needed basis, to discuss potential and planned curricular changes.
5. Cooperate with UHM on dual enrollment processes to improve the matriculation and transfer processes for Culinary Arts and Culinology students.

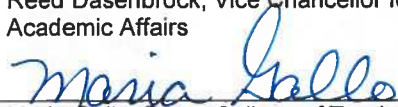
This agreement is effective beginning Fall 2015 and is based on the General Education Core, Focus, and HSL requirements in effect at UHM for 2015-2016. This agreement will be reviewed at least every two years or as necessary, in order to support the transfer, matriculation and graduation of Culinary Arts and Culinology students from both the University of Hawai'i at Mānoa and Kapiolani Community College. Should both parties agree to terminate the agreement, UHM will honor the agreement stipulations for students enrolled in the program at the time of termination.

#### Approvals

University of Hawai'i Mānoa

  
Robert Bley-Vroman, Interim Chancellor

  
Reed Dasenbrock, Vice Chancellor for Academic Affairs

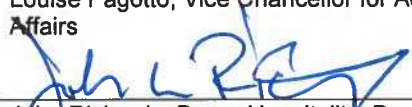
  
Maria Gallo, Dean, College of Tropical Agriculture and Human Resources

  
Halina Zaleski, Department Chairperson, Human Nutrition, Food & Animal Sciences

Kapi'olani Community College

  
Leon Richards, Chancellor

  
Louise Pagotto, Vice Chancellor for Academic Affairs

  
John Richards, Dean, Hospitality, Business & Legal Programs

  
Ron Takahashi, Professor, Department Chairperson, Culinary Arts

Date of Agreement: \_\_\_\_\_

Effective Date/Semester: Fall 2015

**Kapi`olani Community College**  
**Associate in Science Degree in Culinary Arts with a concentration in Institutional Food**  
**Service Management**  
**University of Hawai`i at Mānoa Bachelors of Science Degree in Food Science and Human**  
**Nutrition with a Culinology Option Requirements**  
**Catalog Year 2015-2016**

**Culinary Arts Education Courses (46 credits)**

*\*In Fall 2015, CULN 120, 130, 150, 160, 221 and 271 will switch from 5 credits to 4 or 6 credits.*

2	CULN 111	Introduction to Culinary Arts/Career Preparation
2	CULN 112	Sanitation & Safety
2	CULN 115	Menu Merchandising
4	CULN 120	Fundamentals of Cookery
4	CULN 130	Intermediate Cookery
4	CULN 150	Fundamentals of Baking
4	CULN 160	Dining Room Service/ Stewarding Procedures
4	CULN 221	Continental Cuisine
4	CULN 231	Food Innovation
4	CULN 240	Garde Manger
6	CULN 271	Hospitality Purchasing & Cost Control
3	HOST 290	Hospitality Management
3	HOST 293E	Hospitality Internship

**Kapi`olani General Education Requirements (18 Credits)**

3	ENG 100 (FW)	Composition I
	ESL 100 (FW)	Composition I
3	MATH 100 (FS) or	Survey of Mathematics
	MATH 140 (FS) or	Trigonometry/Analytical Geometry
	PHIL 110 (FS)	Intro. to Deductive Logic
3	FSHE 185 (DB)	The Science of Human Nutrition
3	HWST 107 (H, DH)	Hawaiian Studies ( <i>Recommended</i> )
3	Elective (FGA, FGB, or	Global, Multi-Cultural Perspectives Elective
	FGC)	
3	SP 181(DS, O)	Interpersonal Communication( <i>Recommended</i> )

**Total Credits: 64 Credits**

**University of Hawai'i at Mānoa**  
**Bachelor of Science in Food Science and Human Nutrition with a Culinology Option**  
**Catalog Year 2015-2016**

**Additional General Education Requirements for BS at Either KCC or UHM (21 Credits)**

3	Arts & Hum. Elective (DH, DL).	AS Arts and Humanities Elective -Needs to be 300+ level	UHM
3	Social Sci Elective (DS)	Social Science Elective - Needs to be 300+ level	UHM
3	FGA, FGB, OR FGC	Global, Multi-Cultural Perspectives with TWO (2) different groups represented	KCC or UHM
3	300+ Level Ethics course (E)	MBBE 304.	UHM
3	MICRO 130 (DB)	General Microbiology	KCC or UHM
2	MICRO 140 L (DY)	General Microbiology Lab	KCC or UHM
3	CHEM 161 (DP)	General Chemistry I	KCC or UHM
		<i>If taking at UHM, a placement test is necessary.</i>	UHM
1	CHEM 161 L (DY)	General Chemistry I Lab	KCC or UHM

**Core Bachelor of Science Courses and CTAHR Requirements (3 credits)**

3	NREM 310	Statistics in Agriculture and Human Resources
(3)	SP/COMG 181	Public Speaking Course if this has not been taken at KCC
(3)	FSHN 492 or FSHN 494	Capstone Course.

**Culinology Option (21 Credits)**

*Courses necessary for accreditation by the Research Chefs Association (RCA)*

4	FSHN 381 (DB/WI)	Experimental Foods
3	FSHN 403 (WI)	Microbiology of Foods
3	FSHN 430 (DP)	Food Chemistry
1	FSHN 430 L (DY)	Food Chemistry Lab
3	FSHN 460	Food Processing Operations
4	FSHN 492 (WI)	Field Experience
3	FSHN 494 (WI) O(pending)	Food Product Development Capstone

**Food Science/Business Elective Courses (12 Credits)**

3	FSHN 411(DB/WI)	Food Engineering
3	FSHN 440 (DB)	Food Safety
3	FSHN 445	Food Quality Control
2	FSHN 477	Food Analysis
2	FSHN 477 L (DY)	Food Analysis Lab
3	FSHN 494	Food Product Development Capstone (repeatable once)
3	BUS 312	Principles of Marketing
3	BUS 315	Global Management and Organizational Behavior
3	TIM 313	Food Service Management
3	TIM 315	Quantity Food Management
4	FSHN 312/TIM 319	Quantity Foods and Institutional Purchasing
3	FSHN 322	Marketing Nutrition and Food
3	FSHN 350 (WI)	Humans, Food, and Animals: Ethics, Issues, and Controversies
3	FSHN 475	Human Applied Nutrition
variable	FSHN 499	Directed Reading and Research
		Other FSHN 300/400 Nutrition Courses

**Total Credits: 57 Credits**

**UNIVERSITY OF HAWAII at MĀNOA and KAPIOLANI COMMUNITY COLLEGE**  
**Associate in Science, Culinary Arts with a concentration in Institutional Food Service**  
**Management Articulated to the Bachelor of Science in Food Science and Human**  
**Nutrition with a Culinology Option**  
**General Education, Focus, Writing Skill and Graduation Requirements**

**General Education (33 credits)****FOUNDATIONS**

WRITTEN COMMUNICATION (FW)	1 COURSE (3 Credits)	ENG 100, ESL 100
SYMBOLIC REASONING (FS)	1 COURSE (3 Credits)	MATH 100, MATH 140, PHIL 110

**GLOBAL & MULTICULTURAL**

PERSPECTIVES (FGA, FGB, FGC)	2 COURSES (6 Credits)	Two courses from different groups.
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**DIVERSIFICATION**

ARTS (DA), HUMANITIES (DH), LITERATURE (DL)	2 COURSES (6 Credits)	Two courses from different groups.
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**BIOLOGICAL SCIENCES (DB)**

1 COURSE (3 Credits)

FSHE 185

**PHYSICAL SCIENCE (DP)**

1 COURSE (3 Credits)

CHEM 161

**NATURAL SCIENCE LABORATORY (DY)**

1 COURSE (3 Credits)

CHEM 161L, MICRO 140 L

**SOCIAL SCIENCES (DS)**2 COURSES (FROM DIFF  
DEPTS) (6 Credits)Two courses from different subject  
areas**Focus Requirement**

Focus courses change each semester. They are not available in catalog, but are in the Class Availability:

<https://www.sis.hawaii.edu/uhdad/avail.classes?i=MAN>

HAWAIIAN, ASIAN, AND PACIFIC ISSUES (H, HAP)	1 COURSE	Courses designated by KCC or any UH campus as Hawaiian, Asian and Pacific Issues courses. Can also count as a DA, DH, or DL.
CONTEMPORARY ETHICAL ISSUES (E, ETH),	1 COURSE	300+ level Ethics course
ORAL COMMUNICATION (O) 300+ LEVEL	1 COURSE	Can also count as a DA, DH, or DL.
WRITING INTENSIVE (W, WI) 5 TOTAL	5 COURSES	At least 2 courses at the 300+ level. FSHN 381, FSHN 403, FSHN 492, FSHN 494

**CTAHR Requirements:**

PUBLIC SPEAKING	1 COURSE	SP 151, or 181, or 251
STATISTICS OR RESEARCH METHODOLOGY	1 COURSE	NREM 310
CAPSTONE/INTERNSHIP	1 COURSE	FSHN 492 or FSHN 494



**Human Nutrition and Food Science  
University of Hawaii at Manoa**

**Advising Checklist for Food Science with a Culinology Option**

**Student Name:** \_\_\_\_\_ **Mentor:** \_\_\_\_\_ **Date:** \_\_\_\_\_

List courses and/or semester taken (3 credits/course unless indicated otherwise)

**I. University Core Requirements (UHM)**

**A. Foundations**

Written Communication (ENG 100) \_\_\_\_\_  
 Symbolic Reasoning (MATH 100) \_\_\_\_\_  
 Global & Multicultural Perspectives (6 cr.) \_\_\_\_\_

**B. Diversification**

Arts, Humanities & Literature (6 cr.) \_\_\_\_\_  
 Social Sciences (6 cr.) \_\_\_\_\_  
 Natural Sciences: MICRO 130 and Micro 140L (7 cr.) \_\_\_\_\_  
 CHEM 161 and CHEM 161L (1) \_\_\_\_\_

**C. Special Graduation**

Hawaiian, Asian & Pacific (H) \_\_\_\_\_  
 Contemporary Ethical Issues (E) \_\_\_\_\_  
 Oral Communications (O) \_\_\_\_\_  
 Writing Intensive (W) (5 courses, 2 non-introductory) \_\_\_\_\_

(FSHN 381 , FSHN 493, FSHN 492, FSHN 494, plus 1 other) \_\_\_\_\_

**D. Hawaiian/Second Language alternative**

Any four-course combination of Language, Natural Science, and Social Science with a maximum of 2  
 Social Science courses \_\_\_\_\_

**II. College Requirements (CTAHR)**

\_\_\_\_ NREM 310 Statistics in Agriculture or \_\_\_\_ FAMR 380 (3) & Lab (1) Research Methodology  
 \_\_\_\_ FSHN 492 Internship (4)

**III. Major Requirements (FSHN)**

Culinology Option-Required Courses (take all)

\_\_\_\_ FSHN 381 Experimental Foods (4)  
 \_\_\_\_ FSHN 403 Microbiology of Foods (3)  
 \_\_\_\_ FSHN 430 Food Chemistry (3)  
 \_\_\_\_ FSHN 430 L Food Chemistry Lab (1)  
 \_\_\_\_ FSHN 460 Food Processing Operations (3)  
 \_\_\_\_ FSHN 492 Field Experience (4)  
 \_\_\_\_ FSHN 494 Food Product Development Capstone (3)

Elective courses (12 credits)

- \_\_\_\_\_ FSHN 411 Food Engineering (3)
- \_\_\_\_\_ FSHN 440 Food Safety (3)
- \_\_\_\_\_ FSHN 445 Food Quality Control (3)
- \_\_\_\_\_ FSHN 477 Food Analysis (2)
- \_\_\_\_\_ FSHN 477L Food Analysis Lab (2)
  
- \_\_\_\_\_ FSHN 494 Food Product Development Capstone (3)
- \_\_\_\_\_ BUS 312 Principles of Marketing (3)
- \_\_\_\_\_ BUS 315 Global Management and Organizational Behavior (3)
- \_\_\_\_\_ TIM 313 Food Service Management (3)
- \_\_\_\_\_ TIM 315 Quantity Food Management (3)
- \_\_\_\_\_ FSHN 312 Quantity Foods and Institutional Purchasing (4)
- \_\_\_\_\_ FSHN 322 Marketing Nutrition and Food (3)
- \_\_\_\_\_ FSHN 350 Humans, Food, and Animals: Ethics, Issues, and Controversies
- \_\_\_\_\_ FSHN 475 Human Applied Nutrition
- \_\_\_\_\_ FSHN 499 Directed Reading and Research

**Total Credit Requirement: 121**

**Fall 2015**



University of Hawai'i at Mānoa  
 College of Tropical Agriculture and Human Resources Program Sheet 2015-2016  
**Bachelor of Science (BS) in Food Science and Human Nutrition**  
 Track: Food Science, Option: Culinology  
 Admissions: Freshmen = Open / Transfer = Min. Criteria Process: Declaration  
 Min. total Credits: 121

**UHM General Education Core Requirements**
**Foundations**

- FW
- FS
- FG (A / B / C)
- FG (A / B / C)

**Diversification**

- DA / DH / DL
- DB
- DP
- DS
- DS

**UHM Graduation Requirements**
**Focus**

- H
- E (300+)
- O (300+)
- W
- W
- W
- W (300+)
- W (300+)

**Hawaiian / Second Language**

- The Hawaiian or Second Language requirement is **not** required for students admitted to the Food Science and Human Nutrition program.

**Credit Minimums**

- 121 total applicable
- 30 in residence at UHM
- 45 upper division (300+ level) credits

**Grade Point Average**

- 2.0 cumulative or higher (*Note: Other GPAs may be required*)
- Good academic standing

**College Requirements**
**CTAHR Required Set of Interrelated Courses**

- COMG 151\*<sup>DA</sup> or 181\*<sup>DS</sup> or 251\*<sup>DA</sup>
- NREM 310
- Internship or capstone course (FSHN 494)

**Credit Minimums**

- 121 total applicable

## Major Requirements for BS in Food Science and Human Nutrition

Admission: Freshmen = Open; Transfer = Min. entrance GPA of 2.5 and have taken FSHN 185 (with a "B" or better) and CHEM 161/161L, and MATH 100 (or higher) (with a "C" or better).

Application: Freshmen = NA; Transfer = Must meet with FSHN advisor.

Min. major credits: Culinology Option = 21

Min. C grade (not C-) in all courses

### Requirements

#### Food Science and Human Nutrition Required Supporting Courses (12 credits)

- CHEM 161 DP / CHEM 161L DY
- MICRO 130 DB / MICRO 140L DY
- MATH 100 or above

#### Food Science Courses for Culinology Option (24 credits)

All of the following:

- FSHN 185\*DB FSHN 381 DB (WI) FSHN 403 (WI)
- FSHN 430 DP FSHN 430L DY
- FSHN 460 FSHN 492 (WI) FSHN 494 (WI)

#### Culinology Electives (12 credits)

- FSHN 411 DB (WI) FSHN 440 DB FSHN 445
  - FSHN 477 FSHN 477L DY FSHN 494 (repeatable once)
  - BUS 312 BUS 315 TIM 313 TIM 315
  - FSHN 312 FSHN 350 (WI) FSHN 475 FSHN 499
- (12 credits; see department for other approved courses)

### Notes

CTAHR Office of Academic and Student Affairs: Gilmore 210; (808) 956-8183/(808) 956-6733;  
acadaff@ctahr.hawaii.edu; www.ctahr.hawaii.edu

FSHN Program: AgSci 216; (808) 956-7095; hnfas@ctahr.hawaii.edu; www.ctahr.hawaii.edu/hnfas

FSHN Undergraduate Advisor: Soojin Jun, PhD; AgSci 302F; (808)956-8283; soojin@hawaii.edu