



**UNIVERSITY
of HAWAII**
WEST O'AHU



UNIVERSITY of HAWAII
KAPI'OLANI
COMMUNITY COLLEGE

**University of Hawai'i
Articulation Agreement**

**Kapi'olani Community College
University of Hawai'i—West O'ahu**

**Associate in Science in Culinary Arts
Bachelor of Applied Science with Concentration in Culinary Management**

The purpose of this agreement is to continue partnership and collaboration between Kapi'olani Community College and the University of Hawai'i--West O'ahu (UHWO), in order to facilitate a smooth transition for students in the Associate in Science (AS) in Culinary Arts as they work toward obtaining the Bachelor of Applied Science (BAS) with Concentration in Culinary Management.

Students must graduate from Kapi'olani Community College with the articulated AS degree in Culinary Arts (with Advanced Professional Certificate) and meet the UHWO institutional requirements for transfer admission to be eligible for the benefits of this Agreement. Requirements for the BAS degree, specific to AS graduates participating in this Agreement, are listed as Attachments II and III, and in the Articulation Pathway Advising Worksheet. Completion of the articulated AS degree program (with Advanced Professional Certificate) will enable students to meet the UHWO general education, focus, and graduation requirements in place on the Effective Date of this agreement. Students participating in this articulation agreement will follow the specific BAS Core and Culinary Management Concentration requirements outlined in Attachment II and III. Students may use dual enrollment as a method of completing the required coursework outlined in the attachments to this agreement, contingent upon eligibility, deadlines, and established procedures. Participation in the University of Hawai'i Automatic Admissions transfer process is possible for students planning to complete the articulated AS in Culinary Arts provided that eligibility, deadlines and procedures established for the designated term of entry are met. Students who complete an associates degree in Culinary Arts degree from an institution accredited by the American Culinary Federal Education Foundation (ACFEF) may also be eligible to participate in this Agreement, pending approval by the Culinary Arts program at Kapi'olani Community College. Interested students should seek advising from the Culinary Arts program at Kapi'olani Community College and enroll in the Advanced Professional Certificate coursework offered.

The UHWO Articulation Option Recommendations listed in Attachment I to this agreement represent the most efficient coursework progression from the AS to the BAS program. Students are advised to complete the recommended coursework and consult with a Counselor or Program Advisor at their respective Community College or a Student Services Specialist at UHWO for the most efficient transfer possible. For students who complete the articulated AS degree without all of the recommended coursework, as well as students completing an associates degree in Culinary Arts from an ACFEF accredited program, additional lower division coursework may be required. Although individual course substitutions may be made on a case-by-case basis, all UHWO core, general education, focus, and graduation requirements must still be met in those individual cases. Students who do not complete the articulated AS degree in Culinary Arts at the Kapi'olani Community College (with Advanced Professional Certificate) will not have the benefits of this

Agreement and will be required to meet catalog requirements upon admission to UHWO.

Requirements for both the BAS with Concentration in Culinary Management and the AS in Culinary Arts (with Advanced Professional Certificate) form the basis for this Agreement; subsequent changes to the curricular requirements of either program may require revisions to this Agreement.

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

1. Offer an 18 credit Advanced Professional Certificate (300 level courses)
2. A counselor at Kapi'olani Community College will partner with UH West O'ahu advisor(s) and follow the Advisement Document to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other relevant advising information. The counselor will also provide advising for student who are a part of the articulation.
3. Provide advising to graduates who completed an associates degree in Culinary Arts from other ACFEF accredited institutions who are interested in enrolling in the Advanced Professional Certificate at Kap'iolani Community College and participating in this Agreement.
4. Place a notation in the advisor notes in STAR which identifies AS in Culinary Arts students intending to transfer to UHWO who are in the process of completing the AS degree and are a part of this articulation.
5. Meet with UH West O'ahu faculty and/or administration as needed to discuss potential and planned curricular changes.

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

1. Academic advisor(s) at UH West O'ahu will partner with Kapi'olani Community College's counselor(s) to ensure timely and accurate advising information on pre-admission, admission, degree requirements, and other related advising information.
2. A UH West O'ahu faculty member will serve as the faculty advisor to students who are part of the articulation option (initial point of contact will be Stefanie Wilson).
3. Meet with Kapi'olani Community College faculty and/or administration as needed to discuss potential and planned curricular changes.

This Articulation Agreement is effective beginning Fall 2015 and is based on the General Education and Focus requirements in effect at UHWO for the Fall 2015-2016 academic year. This Agreement will remain in effect through Spring 2018 and will be subject to review following the Spring 2017 semester. A review may be prompted sooner, if any significant changes in curriculum to either program should occur. Should both parties agree to terminate the Agreement, UHWO will honor the Agreement stipulations for identified students currently enrolled in this articulation option at the time of termination.

Approvals

University of Hawai'i-West O'ahu

Kapiolani Community College

Rockne Freitas **NOV 20 2015**
Rockne C. Freitas Date
Chancellor

Leon Richards 12/10/15
Leon Richards Date
Chancellor

Doris Ching 11-11-15
Doris Ching Date
Interim Vice Chancellor for Academic Affairs

Louise Pagotto 12/2/15
Louise Pagotto Date
Vice Chancellor for Academic Affairs

Derrek Choy 11/10/15
Derrek Choy, Chair Date
Business Division

John Richards 12/1/15
John Richards Date
Dean of Hospitality, Business and Legal Programs

Stefanie Wilson 11/4/2015
Stefanie Wilson, Professor Date
Business Administration

Ron Takahashi 12/1/15
Ron Takahashi, Chair Date
Culinary Arts

Date of Agreement: 12-10-2015

Effective: Fall 2015

Original: 05.06.08
Revised: 10.04.10
06.13.11
11.04.15

ATTACHMENT I:

Based on 2015-2016 Catalog
Kapi'olani Community College
 Associate in Science in Culinary Arts

(with Concentration in Culinary Arts, Pastry Arts, or Institutional Food Service Management): Select one
 University of Hawai'i West O'ahu Articulation Option Recommendations

Required courses for AS in Culinary Arts with Concentration in Culinary Arts (64-65 credits)

	Recommended KapCC course	A.S. Requirement	UHWO Designation
General Education Requirements (18 Credits)			
3	ENG 100	Composition I or ESL 100 Composition I	FW
3	MATH 103	MATH 103 Fundamentals of College Algebra	FS
3	SP 151 or SP 251	Personal and Public Speaking or SP 251 Principles of Effective Public Speaking	DA, OC
3	HWST 107	AS Arts & Humanities Elective: HWST 107 <i>strongly recommended</i>	DH, HAP
3	Select one	AS Social Sciences Elective: Select a course that also carries a DS designation	DS
3	FSHE 185	The Science of Human Nutrition	DB
Culinary Arts & Hospitality Courses (46-47 Credits)			
2	CULN 111	Introduction to Culinary Industry/Career Preparation	
2	CULN 112	Sanitation and 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 222	Asian/Pacific Cuisine	
4	CULN 240	Garde Manger	
6	CULN 271	Hospitality Purchasing and Cost Control	
3	HOST 290	Hospitality Management	
3-4	HOST 293E or CULN 207	Hospitality Internship or Principles of Culinary Competition I	

Required courses for AS in Culinary Arts with Concentration in Pastry Arts (60-61 credits)

	Recommended KapCC course	A.S. Requirement	UHWO Designation
General Education Requirements (18 Credits)			
3	ENG 100	Composition I or ESL 100 Composition I	FW
3	MATH 103	MATH 103 Fundamentals of College Algebra	FS
3	SP 151 or SP 251	Personal and Public Speaking or SP 251 Principles of Effective Public Speaking	DA, OC
3	HWST 107	AS Arts & Humanities Elective: HWST 107 <i>strongly recommended</i>	DH, HAP
3	Select one	AS Social Sciences Elective: Select a course that also carries a DS designation	DS
3	FSHE 185	The Science of Human Nutrition	DB
Culinary Arts & Hospitality Courses (42-43 Credits)			
2	CULN 111	Introduction to Culinary Industry/Career Preparation	
2	CULN 112	Sanitation and Safety	
2	CULN 115	Menu Merchandising	
4	CULN 120	Fundamentals of Cookery	
4	CULN 150	Fundamentals of Baking	
4	CULN 155	Intermediate Baking	
4	CULN 160	Dining Room Service/Stewarding Procedures	
4	CULN 252	Patisserie	
4	CULN 253	Confiserie	
6	CULN 271	Hospitality Purchasing and Cost Control	
3	HOST 290	Hospitality Management	
3-4	HOST 293E	Hospitality Internship or CULN 207 Principles of Culinary Competition I	

ATTACHMENT I (continued):

Required courses for AS in Culinary Arts with Concentration in Institutional Food Service Management (64 credits)

	Recommended KapCC course	A.S. Requirement	UHWO Designation
General Education Requirements (18 Credits)			
3	ENG 100	Composition I or ESL 100 Composition I	FW
3	MATH 103	MATH 103 Fundamentals of College Algebra	FS
3	Select one	Select one from the following: ANTH 151 Emerging Humanity (FGA) ANTH 152 Global Perspectives on Humanity (FGB) GEOG 102 World Regional Geography (FGB) GEOG 151 Geography and Contemporary Society (FGC) HIST 151 World History to 1500 (FGA) HIST 152 World History since 1500 (FGB) MUS 107 Music in World Cultures (FGC) REL 150 Introduction to World's Major Religions (FGC)	FGA or FGB or FGC
3	HWST 107	Hawai'i Center of the Pacific (required)	DH, HAP
3	SP 181	Interpersonal Communication (required)	DS, OC
3	FSHE 185	The Science of Human Nutrition	DB
Culinary Arts & Hospitality Courses (46 Credits)			
2	CULN 111	Introduction to Culinary Industry/Career Preparation	
2	CULN 112	Sanitation and 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 Cuisines	
4	CULN 231	Food Innovation	
4	CULN 240	Garde Manger	
6	CULN 271	Hospitality Purchasing and Cost Control	
3	HOST 290	Hospitality Management	
3	HOST 293E	Hospitality Internship	

Additional lower division course work for UHWO Gen Ed Requirements (10 credits):

Courses can be completed prior to, or after transfer to UH West O'ahu

	Recommended KapCC course	UHWO Gen Ed requirement	UHWO Designation
3	*Select one	Foundations Multicultural Perspectives (FGA, FGB, or FGC) (For concentration in Culinary Arts or Pastry Arts only)	FGA, FGB or FGC
3	*Select one	Foundations Multicultural Perspectives (FGA, FGB, or FGC): Area different from above	Different from above
		Diversification Arts, Humanities, & Literature (DA or DL) (For concentration in Institutional Food Service Management only)	DA or DL
3	*Select one	Diversification Natural Sciences: Physical Sciences:	DP
1	*Select one	Diversification Lab	DY

** Students should select a course carrying the Gen Ed Designation indicated in the last column. UHWO will honor the Gen Ed designation of the campus where the course was completed.*

Concentration	AS	Additional Gen Ed	BAS Core, Conc, Capstone	Expected Total
Culinary Arts	64-65	10	54	128-129
Pastry Arts	60-61	10	54	124-125
IFSM	64	10	54	128

ATTACHMENT II

UNIVERSITY OF HAWAII WEST O'AHU

Bachelor of Applied Science

Culinary Management

Major and Concentration Requirements

**For students graduating from Kapi'olani CC with the articulated AS in Culinary Arts
Effective Fall 2015**

Bachelor of Applied Science Core Courses (15 credits)

- 3 ENG 200 Composition II or ENG 209, ENG 210, or ENG 215
- 3 ICS 101 Digital Tools for the Information World, or PUBA 335 Technology in Public Administration
- 3 BUSA 320 Statistics for Decision-Making (Pre: MATH 103 or equivalent)

- 3 SSCI 301 Methods and Teaching in Social Science Research (also an upper division DS course)
- 3 MGT 301 Business Ethics (ETH) or BUSA/PHIL/PUBA 481 Ethics and Administration

Capstone requirements (3 credits): Three credits from the following, to be taken in the senior year:

- 3 WI APSC 486M Senior Project or WI APSC 490M Senior Practicum

Lower Division Program Requirement (3 credits)

- 3 ACC 201 Introduction to Financial Accounting (taken at KapCC or UHWO)

Culinary Management Concentration Requirements (33 credits)

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

- CULN 310 Current Trends in the Culinary Industry
- CULN 321 Contemporary Cuisines
- CULN 322 Advanced Asian Cuisines
- CULN 330 Special Culinary Topics
- CULN 360 Beverage Service Management
- CULN 380 Nutritional Cuisines
- 3 BUSA 304 Consumer Behavior
- 3 BUSA 324 Business Law
- 3 BUSA 386 Global Management and Organizational Behavior
- 3 MGT 310 Principles of Management
- 3 MGT 330 Human Resources Management or BUSA/PUBA 351 Human Resources Administration

NOTES:

Credit Requirements for graduation from UHWO include a minimum of 120 total credits, which includes a minimum of 45 upper division credits and a minimum of 30 credits earned "in residence" through courses taken at UHWO.

If students select the upper division course option when given the choice, they should meet the Residency and Upper Division Credit Requirements for UHWO graduation with a total of 30 UHWO Credits and 45 Upper Division Credits earned.

ATTACHMENT III contains details on the suggested pattern of coursework to meet UHWO Credit Requirements for graduation

UNIVERSITY OF HAWAI‘I WEST O‘AHU
Bachelor of Applied Science
Culinary Management
Upper Division and UHWO Residency Credit Requirements
For students graduating from Kapi‘olani CC with the articulated AS in Culinary Arts

Required UHWO Coursework

Course	Title	Credits
PUBA 335	Technology in Public Administration or ICS 101 Digital Tools for the Information World	3
BUSA 320	Statistics for Decision Making	3
SSCI 301	Methods and Teaching in Social Science Research	3
MGT 301	Business Ethics or BUSA/PHIL/PUBA 481 Ethics and Administration	3
WI APSC 386M or WI APSC 490M	Senior Project or Senior Practicum	3
BUSA 304	Consumer Behavior	3
BUSA 324	Business Law	3
BUSA 386	Global Management and Organizational Behavior	3
MGT 310	Principles of Management	3
MGT 330	Human Resources Management or BUSA/PUBA 351 Human Resources Administration	3
Total UHWO Credits: 30		
Total Upper Division UHWO Credits: 27-30		

Required KapCC Coursework (Advanced Professional Certificate)

Course	Title	Credits
CULN 310	Current Trends in the Culinary Industry	3
CULN 321	Contemporary Cuisines	3
CULN 322	Advanced Asian Cuisines	3
CULN 330	Special Culinary Topics	3
CULN 360	Beverage Service Management	3
CULN 380	Nutritional Cuisines	3
Total Upper Division KapCC Credits: 18		

Note: Students who opt to not follow the suggested pattern of Upper Division and UHWO coursework indicated above will still need to meet the Residency and Upper Division Credit Requirements for UHWO graduation with minimum of 30 UHWO Credits and 45 Upper Division Credits earned.

UNIVERSITY OF HAWAI'I WEST O'AHU**Bachelor of Applied Science****Culinary Management****General Education, Focus, Writing Skills and Graduation Requirements****Based on 2015-2016 Catalog****UHWO Articulation Option Recommendations****For students graduating from Kapi'olani CC with the articulated AS in Culinary Arts****General Education 31 credits:****Foundations Requirement:**

- 3 cr Written Communication (FW):
 3 cr Symbolic Reasoning (FS):
 6 cr Global & Multi-cultural Perspectives:
 6 credits in FG; 2 different groups
 represented (FGA, FGB, FGC)

Diversification Requirement:

- 6 cr Humanities, Arts, or Literature:
 (DA, DH, or DL)

- 6 cr Social Sciences (DS):

- 7 cr Natural Sciences:
 Biological Sciences (DB):
 Physical Sciences (DP):
 Science Lab (DY):

Focus Requirement:*

- *Can be met in combination with other requirements
 Oral Communication (OC):

Ethics (ETH)

Hawaiian, Asian, Pacific (HAP):

Upper Division Requirement:**Writing Skills Requirement:****Writing Intensive Requirement (WI):****Recommended KapCC coursework****ENG 100 Composition I****MATH 103, 135 or higher**

Group A: Primarily before 1500 CE: HIST 151, ANTH 151

Group B: Primarily after 1500 CE: HIST 152, ANTH 152, GEOG 102

Group C: Pre-History to Present

IFSM Concentration should follow coursework recommendations for 3 sem credits of Global & Multicultural Perspectives listed in Attachment I

Strongly recommended:**HWST 107 (DH, HAP)**

SP 151 (DA) or SP 251 (DA) is strongly recommended for Culinary Arts or Pastry Arts

Courses (DS) from two different areas

Area 1: **SP 181** is recommend for **IFSM concentration**,
or any DS not from SSCI discipline is recommended for Culinary Arts or Pastry Arts

Area 2: **SSCI 301** (at UHWO)

3 credits Biological Science (**FHSE 185**)

3 credits Physical Science (**Any DP course**)

1 credit science lab (**Take DY lab as part of DB or DP requirement**)

Recommended KapCC coursework

SP 151 or SP 251 recommended for Culinary Arts or Pastry Arts
or SP 181 is required for IFSM concentration

MGT 301 (at UHWO) is recommended

HWST 107 is strongly recommended

Minimum of 45 credits of upper division coursework
 or coursework at the 300 or 400 level must be completed

ENG 200 Composition II (or equivalent) or **ENG 209** Business Writing

3 classes at the upper division level. A minimum of two classes must come from course work outside of the Capstone class (**APSC 386M or APSC 490M** at UHWO).

NOTE: A minimum of 120 total credits must be earned which includes a minimum of 45 upper division credits. A minimum of 30 credits must be earned "in residence" through courses taken at UHWO.

**Kapi'olani CC's Associate in Science in Culinary Arts (Pastry Arts)
with Advanced Professional Certificate-Culinary Arts
Articulated Transfer Pathway
to the Bachelor of Applied Science with concentration in Culinary Management**

(This is a worksheet for purposes of the articulation agreement. Official program advising sheets will be developed once the articulation has been approved.)

GENERAL EDUCATION REQUIREMENTS (31 credits)

Credits	Course Alpha/Number/Title
3	Foundations Written Communication (FW):ENG 100 Composition I or ESL 100 Composition I /KapCC
3	Foundations Symbolic Reasoning (FS): MATH 103, 135, or higher /KapCC
3	Foundations Multicultural Perspectives (FG) 6 credits total from two <i>different</i> groups (FGA, FGB, FGC):
3	Foundations Multicultural Perspectives (FG): Group different from above
3	Diversification Arts, Humanities & Literature (DA, DH, DL): 6 credits total from two <i>different</i> areas <i>Strongly recommended: SP 151 (DA,OC) or SP 251 (DA, OC) / KapCC</i>
3	Diversification Arts, Humanities & Literature: Area different from above <i>Strongly recommended: HWST 107 (DH, HAP) / KapCC</i>
3	Diversification Social Sciences (DS): 6 credits total from two <i>different</i> areas SSCI 301 at UHWO meets 3 of the 6 credits required in this required area
3	Diversification Social Sciences (DS): Select a course carrying the Gen Ed designation indicated (DS) from a discipline other than SSCI <i>Strongly recommended: A DS courses that also meets the AS Social Sciences Elective requirement for KapCC's AS in Culinary Arts</i>
3	Diversification Natural Sciences: Biological Sciences (DB): FSHE 185 /KapCC meets this requirement
3	Diversification Natural Sciences Physical Sciences (DP): <i>Select a course carrying the Gen Ed designation indicated (DP)</i>
1	Diversification Natural Science laboratory (DY): <i>Select a lab carrying the Gen Ed designation (DY)</i>

UHWO WRITING SKILLS REQUIREMENT (3 credits)

Credits	Course Alpha/Number/Title
3	ENG 200 Composition II (or equivalent) or ENG 209 Business Writing

Lower Division Program Requirement (3 credits)

Credits	Course Alpha/Number/Title
3	ACC 201 Introduction to Financial Accounting (taken at KapCC or UH West O'ahu)

**BAS CORE REQUIREMENTS (12 credits): 9-12 Upper Division
*Upper Division coursework options are strongly recommended***

Credits	Course Alpha/Number/Title
3	MGT 301 Business Ethics <i>OR</i> BUSA/PHIL/PUBA 481 Ethics and Administration
3	SSCI 301 Methods & Techniques in Social Science Research (DS)
3	ICS 101 Digital Tools for the Information World <i>OR</i> PUBA 335 Technology in Public Administration
3	BUSA 320 Statistics for Decision-Making (Pre: MATH 103 or equivalent)

CULINARY MANAGEMENT CONCENTRATION REQUIREMENTS (33 credits): 30 Upper Division

COURSEWORK OFFERED AT KAPI'OLANI COMMUNITY COLLEGE	
3	CULN 310 Current Trends in the Culinary Industry
3	CULN 321 Contemporary Cuisines
3	CULN 322 Advanced Asian Cuisines
3	CULN 330 Special Culinary Topics
3	CULN 360 Beverage Service Management
3	CULN 380 Nutritional Cuisines

UHWO COURSEWORK

3	BUSA 304 Consumer Behavior
3	BUSA 324 Business Law
3	BUSA 386 Global Management and Organizational Behavior
3	MGT 310 Principles of Management
3	MGT 330 Human Resources Management or BUSA/PUBA 351 Human Resources Administration

CAPSTONE REQUIREMENT (3 credits): 3 Upper Division

Credits	Course Alpha/Number/Title
3	WI APSC 486M Senior Project or WI APSC 490M Senior Practicum

*ELECTIVES

**Students should meet with a UHWO Student Services advisor the number of Lower & Upper Division Elective credits needed.*

Credits	Course Alpha/Number/Title
Lower Division Program Coursework at KapCC	
Pastry Arts Concentration (42-43 credits)	
2	CULN 111 Introduction to the Culinary Industry/Career Preparation
2	CULN 112 Sanitation and Safety
2	CULN 115 Menu Merchandising
4	CULN 120 Fundamentals of Cookery
4	CULN 150 Fundamentals of Baking
4	CULN 155 Intermediate Baking
4	CULN 160 Dining Room Service/Stewarding Procedures
4	CULN 252 Patisserie
4	CULN 253 Confiserie
6	CULN 271 Hospitality Purchasing and Cost Control
3	HOST 290 Hospitality Management
3-4	HOST 293E Hospitality Internship or CULN 207 Principles of Culinary Competition I

Graduation Requirements (see the current catalog for any additional graduation requirements):

- | | | |
|--|---|--|
| <input type="checkbox"/> 45 Upper Division Credits Minimum | <input type="checkbox"/> 3 Upper Division Writing Intensive Courses | <input type="checkbox"/> 2.0 OVERALL GPA |
| <input type="checkbox"/> 120 Total Credits Minimum | <input type="checkbox"/> Focus Requirements (OC, HAP, ETH) | <input type="checkbox"/> 2.0 UHWO GPA |
| <input type="checkbox"/> 30 UHWO Credits | <input type="checkbox"/> 2.0 CONCENTRATION GPA | |

Note: Courses highlighted in grey are those that fulfill requirements for the Associate in Science (AS) in Culinary Arts plus Advanced Professional Certificate in Culinary Arts at Kapi'olani Community College. The UHWO BAS with Concentration in Culinary Management requirements in those highlighted areas are anticipated to be completed once a student graduates from the AS program in Culinary Arts (with concentration in Pastry Arts), with the recommended coursework for UHWO.

Kapi'olani CC's Associate in Science in Culinary Arts (Institutional Food Service Management)**with Advanced Professional Certificate-Culinary Arts****Articulated Transfer Pathway****to the Bachelor of Applied Science with concentration in Culinary Management**

(This is a worksheet for purposes of the articulation agreement. Official program advising sheets will be developed once the articulation has been approved.)

GENERAL EDUCATION REQUIREMENTS (31 credits)

Credits	Course Alpha/Number/Title
3	Foundations Written Communication (FW):ENG 100 Composition I or ESL 100 Composition I /KapCC
3	Foundations Symbolic Reasoning (FS): MATH 103,135, or higher /KapCC
3	Foundations Multicultural Perspectives (FG) 6 credits total from two <i>different</i> groups (FGA, FGB, FGC): Select one from the following list of KapCC courses: ANTH 151 (FGA), ANTH 152 (FGB), GEOG 102 (FGB), GEOG 151 (FGC), HIST 151 (FGA), HIST 152 (FGB), MUS 107 (FGC), or REL 150 (FGC) /KapCC
3	Foundations Multicultural Perspectives (FG): Group different from above
3	Diversification Arts, Humanities & Literature (DA, DH, DL): 6 credits total from two <i>different</i> areas <i>Strongly recommended: HWST 107 (DH, HAP) / KapCC</i>
3	Diversification Arts, Humanities & Literature: Area different from above
3	Diversification Social Sciences (DS): 6 credits total from two <i>different</i> areas SSCI 301 at UHWO meets 3 of the 6 credits required in this required area
3	Diversification Social Sciences (DS): Select a course carrying the Gen Ed designation indicated (DS) from a discipline other than SSCI <i>Strongly recommended: SP 181 (DS, OC) /KapCC</i>
3	Diversification Natural Sciences: Biological Sciences (DB): FSHE 185 /KapCC meets this requirement
3	Diversification Natural Sciences Physical Sciences (DP): <i>Select a course carrying the Gen Ed designation indicated (DP)</i>
1	Diversification Natural Science laboratory (DY): <i>Select a lab carrying the Gen Ed designation (DY)</i>

UHWO WRITING SKILLS REQUIREMENT (3 credits)

Credits	Course Alpha/Number/Title
3	ENG 200 Composition II (or equivalent) or ENG 209 Business Writing

Lower Division Program Requirement (3 credits)

Credits	Course Alpha/Number/Title
3	ACC 201 Introduction to Financial Accounting (taken at KapCC or UH West O'ahu)

BAS CORE REQUIREMENTS (12 credits): 9-12 Upper Division
Upper Division coursework options are strongly recommended

Credits	Course Alpha/Number/Title
3	MGT 301 Business Ethics OR BUSA/PHIL/PUBA 481 Ethics and Administration
3	SSCI 301 Methods & Techniques in Social Science Research (DS)
3	ICS 101 Digital Tools for the Information World OR PUBA 335 Technology in Public Administration
3	BUSA 320 Statistics for Decision-Making (Pre: MATH 103 or equivalent)

CULINARY MANAGEMENT CONCENTRATION REQUIREMENTS (33 credits): 30 Upper Division

Credits	Course Alpha/Number/Title
COURSEWORK OFFERED AT KAPI'OLANI COMMUNITY COLLEGE	
3	CULN 310 Current Trends in the Culinary Industry
3	CULN 321 Contemporary Cuisines
3	CULN 322 Advanced Asian Cuisines
3	CULN 330 Special Culinary Topics
3	CULN 360 Beverage Service Management
3	CULN 380 Nutritional Cuisines

UHWO COURSEWORK	
3	BUSA 304 Consumer Behavior
3	BUSA 324 Business Law
3	BUSA 386 Global Management and Organizational Behavior
3	MGT 310 Principles of Management
3	MGT 330 Human Resources Management or BUSA/PUBA 351 Human Resources Administration

CAPSTONE REQUIREMENT (3 credits): 3 Upper Division

Credits	Course Alpha/Number/Title
3	WI APSC 486M Senior Project or WI APSC 490M Senior Practicum

***ELECTIVES**

**Students should meet with a UHWO Student Services advisor the number of Lower & Upper Division Elective credits needed.*

Credits	Course Alpha/Number/Title
Lower Division Program Coursework at KapCC	
IFSM--Institutional Food Service Management (46 credits)	
2	CULN 111 Introduction to the Culinary Industry/Career
2	CULN 112 Sanitation and 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 Manager
6	CULN 271 Hospitality Purchasing and Cost Control
3	HOST 290 Hospitality Management
3	HOST 293E Hospitality Internship

Graduation Requirements (see the current catalog for any additional graduation requirements):

- | | | |
|--|---|--|
| <input type="checkbox"/> 45 Upper Division Credits Minimum | <input type="checkbox"/> 3 Upper Division Writing Intensive Courses | <input type="checkbox"/> 2.0 OVERALL GPA |
| <input type="checkbox"/> 120 Total Credits Minimum | <input type="checkbox"/> Focus Requirements (OC, HAP, ETH) | <input type="checkbox"/> 2.0 UHWO GPA |
| <input type="checkbox"/> 30 UHWO Credits | <input type="checkbox"/> 2.0 CONCENTRATION GPA | |

Note: Courses highlighted in grey are those that fulfill requirements for the Associate in Science (AS) in Culinary Arts plus Advanced Professional Certificate in Culinary Arts at Kapi'olani Community College. The UHWO BAS with Concentration in Culinary Management requirements in those highlighted areas are anticipated to be completed once a student graduates from the AS program in Culinary Arts (Institutional Food Service Management), with the recommended coursework for UHWO.

**Kapi'olani CC's Associate in Science in Culinary Arts (Culinary Arts)
with Advanced Professional Certificate-Culinary Arts
Articulated Transfer Pathway
to the Bachelor of Applied Science with concentration in Culinary Management**

(This is a worksheet for purposes of the articulation agreement. Official program advising sheets will be developed once the articulation has been approved.)

GENERAL EDUCATION REQUIREMENTS (31 credits)

Credits	Course Alpha/Number/Title
3	Foundations Written Communication (FW):ENG 100 Composition I or ESL 100 Composition I /KapCC
3	Foundations Symbolic Reasoning (FS): MATH 103, 135, or higher /KapCC
3	Foundations Multicultural Perspectives (FG) 6 credits total from two <i>different</i> groups (FGA, FGB, FGC):
3	Foundations Multicultural Perspectives (FG): Group different from above
3	Diversification Arts, Humanities & Literature (DA, DH, DL): 6 credits total from two <i>different</i> areas <i>Strongly recommended: SP 151 (DA,OC) or SP 251 (DA, OC) / KapCC</i>
3	Diversification Arts, Humanities & Literature: Area different from above <i>Strongly recommended: HWST 107 (DH, HAP) / KapCC</i>
3	Diversification Social Sciences (DS): 6 credits total from two <i>different</i> areas SSCI 301 at UHWO meets 3 of the 6 credits required in this required area
3	Diversification Social Sciences (DS): Select a course carrying the Gen Ed designation indicated (DS) from a discipline other than SSCI <i>Strongly recommended: A DS courses that also meets the AS Social Sciences Elective requirement for KapCC's AS in Culinary Arts</i>
3	Diversification Natural Sciences: Biological Sciences (DB): FSHE 185 /KapCC meets this requirement
3	Diversification Natural Sciences Physical Sciences (DP): <i>Select a course carrying the Gen Ed designation indicated (DP)</i>
1	Diversification Natural Science laboratory (DY): <i>Select a lab carrying the Gen Ed designation (DY)</i>

UHWO WRITING SKILLS REQUIREMENT (3 credits)

Credits	Course Alpha/Number/Title
3	ENG 200 Composition II (or equivalent) or ENG 209 Business Writing

Lower Division Program Requirement (3 credits)

Credits	Course Alpha/Number/Title
3	ACC 201 Introduction to Financial Accounting (taken at KapCC or UH West O'ahu)

**BAS CORE REQUIREMENTS (12 credits): 9-12 Upper Division
*Upper Division coursework options are strongly recommended***

Credits	Course Alpha/Number/Title
3	MGT 301 Business Ethics <i>OR</i> BUSA/PHIL/PUBA 481 Ethics and Administration
3	SSCI 301 Methods & Techniques in Social Science Research (DS)
3	ICS 101 Digital Tools for the Information World <i>OR</i> PUBA 335 Technology in Public Administration
3	BUSA 320 Statistics for Decision-Making (Pre: MATH 103 or equivalent)

CULINARY MANAGEMENT CONCENTRATION REQUIREMENTS (33 credits): 30 Upper Division

Credits	Course Alpha/Number/Title
COURSEWORK OFFERED AT KAPI'OLANI COMMUNITY COLLEGE (Advanced Professional Certificate)	
3	CULN 310 Current Trends in the Culinary Industry
3	CULN 321 Contemporary Cuisines
3	CULN 322 Advanced Asian Cuisines
3	CULN 330 Special Culinary Topics
3	CULN 360 Beverage Service Management
3	CULN 380 Nutritional Cuisines

UHWO COURSEWORK	
3	BUSA 304 Consumer Behavior
3	BUSA 324 Business Law
3	BUSA 386 Global Management and Organizational Behavior
3	MGT 310 Principles of Management
3	MGT 330 Human Resources Management or BUSA/PUBA 351 Human Resources Administration

CAPSTONE REQUIREMENT (3 credits): 3 Upper Division

Credits	Course Alpha/Number/Title
3	WI APSC 486M Senior Project or WI APSC 490M Senior Practicum

***ELECTIVES**

**Students should meet with a UHWO Student Services advisor the number of Lower & Upper Division Elective credits needed.*

Credits	Course Alpha/Number/Title
Lower Division Program Coursework at KapCC	
Culinary Arts Concentration (46-47 credits)	
2	CULN 111 Introduction to the Culinary Industry/Career Preparation
2	CULN 112 Sanitation and 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 222 Asian/Pacific Cuisine
4	CULN 240 Garde Manager
6	CULN 271 Hospitality Purchasing and Cost Control
3	HOST 290 Hospitality Management
3-4	HOST 293E Hospitality Internship or CULN 207 Principles of Culinary Competition I

Graduation Requirements (see the current catalog for any additional graduation requirements):

- | | | |
|--|---|--|
| <input type="checkbox"/> 45 Upper Division Credits Minimum | <input type="checkbox"/> 3 Upper Division Writing Intensive Courses | <input type="checkbox"/> 2.0 OVERALL GPA |
| <input type="checkbox"/> 120 Total Credits Minimum | <input type="checkbox"/> Focus Requirements (OC, HAP, ETH) | <input type="checkbox"/> 2.0 UHWO GPA |
| <input type="checkbox"/> 30 UHWO Credits | <input type="checkbox"/> 2.0 CONCENTRATION GPA | |

Note: Courses highlighted in grey are those that fulfill requirements for the Associate in Science (AS) in Culinary Arts plus Advanced Professional Certificate in Culinary Arts at Kapi'olani Community College. The UHWO BAS with Concentration in Culinary Management requirements in those highlighted areas are anticipated to be completed once a student graduates from the AS program in Culinary Arts (with concentration in Culinary Arts), with the recommended coursework for UHWO.