

**Transfer Articulation Agreement**  
**between**  
**STATE UNIVERSITY OF NEW YORK AT COBLESKILL**  
**and**  
**JEFFERSON COMMUNITY COLLEGE**

*March 2015*

This agreement establishes procedures to promote the easy transition of qualified Hospitality and Tourism: Wine Management and Marketing Concentration Associate in Applied Science degree graduates from Jefferson Community College (JCC) to the Food Systems and Technology Bachelor of Technology (BT) degree program at State University of New York at Cobleskill (SUNY Cobleskill).

Objectives of the Agreement

1. To provide a transfer path to qualified JCC graduates who want to enhance their education and careers by pursuing a bachelor's degree.
2. To assist academic advisors with pertinent academic information for students who wish to continue their education in an upper-division program.
3. To attract qualified students to JCC and SUNY Cobleskill.
4. To facilitate the exchange of information between faculty and administrators in order to improve both programs and streamline the transfer process.

Terms of the Agreement

1. Students from JCC, who complete the A.A.S. degree in Hospitality and Tourism: Wine Management and Marketing Concentration and the courses outlined in the Addendum, with a minimum 2.25 cumulative grade point average, will be guaranteed admission into the Food Systems and Technology BT program with full junior status.
2. Transfer students must complete and file the SUNY Admissions Application indicating transfer to SUNY Cobleskill prior to November 15 for spring semester entry, and prior to May 1 for fall semester entry.
3. Courses with grades of C- or better will be accepted for transfer credit. Courses with grades of D+ or D, may be accepted for credit.
4. Students who do not meet the requirements of this agreement will also be considered for admission. They will be evaluated on an individual basis.

Review and Revision of the Agreement

This agreement will be reviewed when substantial changes are made in the curriculum on either campus. At the request of either party, a review of the Transfer Articulation Agreement will be conducted by both institutions.

Termination

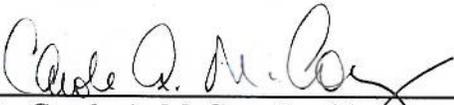
This agreement shall remain in force from the date on which it is signed until such time as either institution elects to terminate it. Termination by either institution will be announced with sufficient anticipation to assure any students enrolled the opportunity to be admitted to SUNY Cobleskill under its terms.

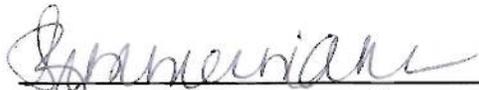
Effective Date and Signatures

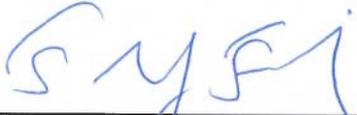
This agreement will become effective March 2015, upon acceptance of Agreement with appropriate signatures.

JEFFERSON  
COMMUNITY COLLEGE

SUNY COBLESKILL

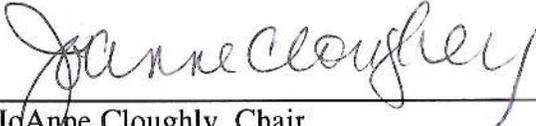
  
\_\_\_\_\_  
Dr. Carole A. McCoy, President

  
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Dr. Susan J. Zimmermann, Provost  
and Vice President for Academic Affairs

  
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Thomas J. Finch, Vice President  
Academic Affairs

  
\_\_\_\_\_  
Timothy W. Moore, Dean  
School of Agriculture & Natural Resources

 3/18/15  
\_\_\_\_\_  
Linda C. Dittrich, Associate Vice President  
Math/Science, Technology, Health and Business

  
\_\_\_\_\_  
JoAnne Cloughly, Chair  
Department of Agriculture & Food Management

  
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Alexander Pope Vickers, Chair  
Hospitality & Tourism Department

  
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Anita D. Wright, Director  
Professional & Continuing Education

**JEFFERSON COMMUNITY COLLEGE**  
**HOSPITALITY & TOURISM AAS: WINE MANAGEMENT & MARKETING CONCENTRATION**  
**TO**  
**STATE UNIVERSITY OF NEW YORK AT COBLESKILL**  
**FOOD SYSTEMS AND TECHNOLOGY - BACHELOR OF TECHNOLOGY**

**ADDENDUM**

	<b>Jefferson Course</b>			<b>Cobleskill Equivalent</b>	
ENG 101	Research & Composition	3*	ENGL 101	LAS (GE CM) Composition I	3
	English Elective- Course to satisfy SUNY Humanities Gen Ed	3*	ENGLXXX Equivalent	LAS (GE HU) Equivalent Humanities	3
MATH 144 or higher	Math Elective - Elementary Statistics	3*	MATH 125	LAS (GE MA) Statistics	3
BIO 131	Lab Science Elective- Principles of Biology 1	4*	BIOL 111/X	LAS (GE SC) Biology I w/lab	4
	Social Sci. Elective – SUNY-GER - Am. His. / West. Civ. / Other World Civ. Course	3*	Equivalent	LAS (GE AH/ WC/ WO)	3
	Humanities Elective – Course to satisfy SUNY GE The Arts or Foreign Language course	3*	Equivalent	LAS ( GE AR or FL)	3
	Liberal Arts Elect.-SUNY Gen Ed course in any category not satisfied	3*	Equivalent	LAS - (GE ) Equivalent course	3
CUL 120	Free Elective - Nutrition	3	NTRN 122	LAS (GE SC) Nutrition	3
BUS 124 or BUS 131	Marketing or Principles of Management	3	BADM 134or BADM 249	TE-FSM– Principles of Marketing or Management	3
BUS 221	Human Resource Mgmt.	3	BADM 310	TE-FSM Human Resource Mgmt.	3
ECO 101	Business Elective –Macroeconomics	3*	ECON 124	LAS (GE SS) Macro- Economics	3
CUL 102 & CUL 130	Intro. to Culinary Theory & Practice & Sanitation & Safety	2 1	CAHT 104 & CAHT 103	TE – FSP Service for Restaurant Prof TE – FSP Food Service Sanitation &	3
HOS 101	Introduction to Hospitality & Tourism	3			
HOS 251	Event Management	3	CAHT 235	EL -Catering	3
CUL 212 or HOS 275	Quantity Food Production or Jefferson Practicum	2	CAHT 2XX	TE – FSP Quantity Foods or TE - Practicum	2
ECO 102 & WIN 100 & BUS/WIN 153	Hosp. or Bus. Elective – Microeconomics & Restrictive Elective- Northern NY Agriculture & Free Elective -Intro to Winery Operations	3 & 3 & 1	ECON 123 & & ABGU 104	EL – Micro-Economics & MF –Introduction to Agribusiness & Agricultural Economics	3 & 4
WIN 154 & WIN 201	Viticulture & Winery Marketing & Management	2 3	AGRN 251 & ABU 1XX	MF - Fruit Science & EL - Winery Marketing & Mgmt.	3 2
HRM 152	Wine Selection & Appreciation	3	CAHT 1XX	TE- FSP Wine Select. & Appreciation	3
HOS/WIN 155	Enology	2	CAHT 1XX	TE – FSP Enology	2

The credits from the courses above in the AAS Hospitality & Tourism – Winery Management and Marketing Concentration will transfer to the Bachelor of Technology degree in Food Systems and Technology in the following categories:

Major Field Requirements .....	7
Technical Electives .....	16
Liberal Arts & Sciences Requirements .....	28
General Electives .....	8
<b>Total Credits Transferred</b>	<b>59</b>

\* Seven SUNY GER categories are satisfied with 24 credits.

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**HOSPITALITY & TOURISM AAS: WINE MANAGEMENT & MARKETING CONCENTRATION**  
**TO**  
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**FOOD SYSTEMS AND TECHNOLOGY – BACHELOR OF TECHNOLOGY**

59 credits will transfer to the 120 credit requirement for the Food Systems and Technology - Bachelor of Technology degree program. 61 credits of the following coursework will need to be satisfied to complete the degree requirements:

**Major Field Requirements: 50 Credits**

AGBU 160	Introduction to Food Systems	3
AGBU 330	Commodity Supply & Marketing	3
AGBU 380	Internship Orientation	1
AGBU 395/X	Value-Added Ag Production & Marketing w/Lab	4
AGBU 340	Food Systems Regulation	3
AGBU 420	Agricultural & Environmental Policy	4
AGBU 450	Internship in Ag. Business	12
AGEN 299	Food Processing Tech & Engineering	3
ANSC 310 /X/Y	Managing the Multicultural Workforce in Ag + Labs	5
CAHT 105 /X	Intro. Food Science I w/Lab	3
CAHT 302/X	Dairy Fermentation & Processing Technology w/Lab	3
CAHT 400/X	Food Science II w/Lab	3
Select one of the following:		3
AGRN 252	Vegetable Production	3
ANSC 107/X	Meat Products w/Lab	3

**Technical Electives:** 6 credits with 4 credits upper-level (300-499)

Sustainability Core from AGEN, AGRN, AGSC, or SUST	6
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**Liberal Arts & Sciences:** 4 credits including:

CHEM111/X	General Chemistry I w/Lab	4
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**General Electives:** 1 credit including:

PHED	Physical Education	1
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