

Individual Program Transfer Articulation Agreement
Between Eastern Maine Community College
And
The University of Maine System acting by and through
The University of Maine
For Transfer From
Associate in Applied Science Culinary Arts
To
Bachelor of Science in Food Science and Human Nutrition
Food Management Concentration

This Transfer Articulation Agreement is governed by the general Transfer Articulation Agreement Memorandum of Understanding between Eastern Maine Community College (EMCC) and the University of Maine (UMaine). Current students and graduates who have been enrolled in or earned the identified degree from EMCC and are admissible to the University shall be eligible for credit evaluation under the terms of this agreement.

Admissions requirements: Successful Completion of the Associate in Applied Science in Culinary Arts and a complete application for admission.

Scholarships and Financial Aid dates: Applying before June 1st for a fall entry allows students to be considered for transfer merit awards, June 1st is also the on-time FAFSA filing date for fall transfers

Side by Side Course Equivalency Table as of April 2024

Identifies how courses in the Associate in Applied Science in Culinary Arts at EMCC transfer to the Bachelor of Science in Food Science and Human Nutrition/Human Nutrition and Dietetics Concentration at UMaine when the required grade is earned in each course, minimum C- (C for English Composition and C in any FSN course that transfers to UMaine with a FSN designator or is used to substitute for a FSN designated course).

First Semester

EMCC Courses:		Cr	UMaine Transfer Equivalent:		Cr
CUL 112	Culinary Skills Development	3	FSN 100X	Food Science & Nutrition elective	3
CUL 126	Culinary Arts Instruction I	0.5	FSN 100X	Food Science & Nutrition elective	0.5
CUL 127	Culinary Arts I	5.5	FSN 100X	FSN Elective – when taken with CUL 129 it transfers in as several UMaine courses – see CUL 129 for course listing for combined course and credit count.	See CUL 129
CUL 131	Culinary Sanitation & Theory	3	FSN 236 FSN 100X	Intro to Food Safety & Sanitation Food Science & Nutrition Elective – starting in Spring 2023 when these courses will first be offered at	1 2
ENG 101	English Composition (ENG 100 not accepted for transfer credit)	3	ENG 101	English Composition – meets UM Gen Ed Writing Competency requirement	3
Credits		15	Credits		9.5

Second Semester

EMCC Courses:		Cr	UMaine Transfer Equivalent:		Cr
CUL 128	Culinary Arts Instruction II	0.5	FSN 100X	Food Science & Nutrition elective	0.5
CUL 129	Culinary Arts II – when combined with CUL 127	5.5	FSN 103 FSN 104 FSN 305 FSN 100X	Science of Food Preparation Science of Food Preparation Lab Food Laboratory Food Science & Nutrition elective	3 1 1 6
CUL 141	Food Service Management	3	FSN 202	Food Service Management	3
Math or Science Elective at 100-level or higher	Select: BIO 109 Principles of Biology I with Lab	4	BIO 100	Basic Biology – meets UM Gen Ed Lab Science requirement	4
SPE 101	Oral Communications	3	CMJ 103	Public Speaking – meets UM Gen Ed Social Contexts requirement	3
Credits		16	Credits		21.5

Summer Term

EMCC Courses:		Cr	UMaine Transfer Equivalent:		Cr
CUL 215	Culinary Externship	3	FSN 396	Field Experience – listed as Prior Learning Credit Eligible in UM transfer Equivalency Tool – credit for FSN 396 will be awarded as a result of this agreement	3
Credits		3	Credits		3

Third Semester

EMCC Courses:		Cr	UMaine Transfer Equivalent:		Cr
CUL 214	Advanced Culinary Skills	3	FSN 200X	FSN Elective	3
CUL 262	Classical French Cuisine	5	FSN 200X	Food Science & Nutrition Elective – meets UM Gen Ed Cultural Diversity requirement	5
ENG 215	Business & Technical Writing@	3	ENG 317	Business & Technical Writing – meets UM Gen Ed Writing Intensive requirement	3

Transfer Articulation Agreement for EMCC AAS in Culinary Arts and UMaine BS in Food Science and Human Nutrition – Food Management Concentration

EMCC Courses:		Cr	UMaine Transfer Equivalent:		Cr
Humanities or Social Science	Select: PSY 101 – General Psychology	3	PSY 100	General Psychology – meets UM Gen Ed Social Context requirement	3
Credits		14	Credits		14

Fourth Semester

EMCC Courses:		Cr	UMaine Transfer Equivalent:		Cr
CUL 218	Classical European Pastry Arts	3	FSN 200X	Food Science & Nutrition Elective – meets UM Gen Ed Artistic & Creative Exp requirement	3
CUL 264	International Cuisine	5	FSN 200X	Food Science & Nutrition Elective – meets UM Gen Ed Cultural Diversity requirement	5
NUT 221	Nutrition@	4	FSN 101	Intro to Food & Nutrition – meets UM Gen Ed Appl of Science requirement FSN Elective	3
			FSN 100X		1
Humanities or Social Science	Select a Humanities or Social Science course that meet the UMaine Western Cultural Gen Ed requirement	3	Gen Ed	Select a course that meet the UMaine Western Cultural Gen Ed requirement	3
Credits		15	Credits		15
Total Credits:		63			63
Credit Transfer Totals:					

Special Notes

A minimum grade of C- (or C for English Composition) is required for transfer credit to be awarded. In addition, any courses that transfer to UMaine with a FSN designator or are used to substitute for a FSN designated course must have a grade of C or better to be applied to the Food Science and Nutrition / Human Nutrition and Dietetics Concentration degree.

Courses taken at EMCC in which the student did not earn the required grade to satisfy either transfer credit or degree requirements would need to be retaken at either UMaine or EMCC in order to earn the grade needed to count toward the degree at UMaine. Once enrolled at UMaine, the student would need to seek permission from his or her advisor and complete a domestic study away form to alert Student Records if they plan to take any courses at EMCC.

Suggested course sequence for the last 4 semesters at UMaine as of April 2024

For those who have earned their associate degree in EMCC's Associate in Applied Science in Culinary Arts – courses may vary for students who transfer before earning their associate degree.

Semester 5		Cr	Semester 6		Cr
INV 121	Fundamentals of Innovation	3	BIS 235	Digital Business Transformation	3
Cos 103	Introduction to Spreadsheets	1	MAT 115	Applied Math for Business & Econ	3
BMB 207	Fundamentals of Chemistry	3	BMB 208	Elementary Physical Chemistry	3
BMB 209	Fundamentals of Chemistry Lab	1	BMB 210	Elem Physical Chemistry Lab	1
FSN 330	Introduction to Food Science	3	FSN 265	Applic of Nutritional Principles	3
FSN 340	Food Processing Laboratory	1	ACC 201	Principles of Financial Accounting	3
FSN 270	World Food and Culture	3			
	Credits	16		Credits	16

Semester 7		Cr	Semester 8		Cr
MGT 325	Prin of Managemt & Organizations	3	FSN 436	Food Law and Regulations	3
FSN 520	Food Product Development (offered in even years)	3	FSN 440	Utilization of Aquatic Food Resources	3
ECO 120	Prin of Microeconomics	3	STS 132	Intro to Statistics	3
PSE 105	Principles of Sustainable Agriculture	3	ECO 121	Principles of Macroeconomics	3
FSN 425	Contemporary Issues in Food Industry	1	ECO 154	Small Business Econ & Management	3
			FSN 415	Food Safety Systems Process Controls for Human Food	1
	Credits	13		Credits	16

Degree Requirement Notes:

The UMaine course sequence may vary for students choosing to transfer in the spring semester.

Students may choose to take any unmet general education requirements at EMCC or at UMaine during the summer, winter, or May terms to reduce their semester course loads. Once enrolled at UMaine, the student would need to seek permission from his or her advisor and complete a domestic study away form to alert Student Records if they plan to take any courses at EMCC.

Total minimum degree credit hours required for the Bachelor of Science in Food Science and Human Nutrition with a concentration in Food Management is **120 credits** consisting of specific degree requirements, specific elective requirements, and general education requirements.

Other concentrations in Food Science and Human Nutrition are available – please see the BS in Food Science and Human Nutrition web page for details: <https://umaine.edu/foodandagriculture/bs-fsn/>.

Transfer Articulation Agreement for EMCC AAS in Culinary Arts and UMaine BS in Food Science and Human Nutrition – Food Management Concentration

Transfer students will be accorded the same standards and criteria for admission to a major degree sequence as UMaine students. All applicants accepted to UMaine's baccalaureate programs must fulfill the graduation requirements as identified in UMaine's academic catalog. For up-to-date degree information please check UMaine's online catalog at <http://catalog.umaine.edu/>. The most recent transfer credit equivalency information is available through the online transfer equivalency listing located at <https://peportal.maine.edu/>. See appendix A for complete degree requirements.

Contacts/designee at each campus for more information:

Eastern Maine Community College

Chef Nathan Scott
Chair, Culinary Arts
207.974.4822
nscott@emcc.edu

Katie White
Dir of Learning & Assessment
kwhite@emcc.edu
207.974.4680

University of Maine:

Sharon Oliver
Director of Transfer Admission
207.581.1561
smoliver@maine.edu

Karyn Soltis-Habeck
Assoc Dir of Transfer, Non-Traditional & Veteran Adm
karyn.soltis@maine.edu
207. 581.1568

Articulation Implementation and Agreement Review

The Chief Academic Officer designee of the collaborating institutions shall be responsible for implementing this agreement, for identifying and incorporating any changes into subsequent agreements, and for conducting a periodic review of this agreement.

Signatures to this Agreement


This agreement becomes effective on April 8, 2024 and will be reviewed in July 2029 for renewal discussion.

Eastern Maine Community College:

Elizabeth Russell
President

 4/8/24
Signature date

Nathan Scott
Chair, Culinary Arts

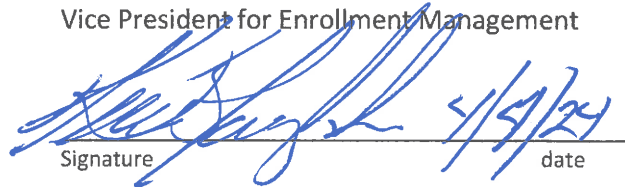
 4/8/24
Signature date

University of Maine:


John C. Volin
Exec. VP for Academic Affairs & Provost

 4/12/24
Signature date

Kevin Coughlin
Vice President for Enrollment Management

 4/9/24
Signature date

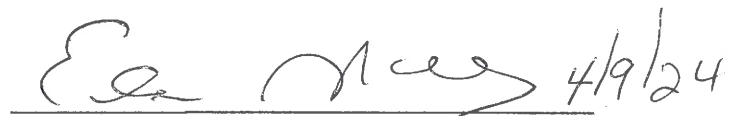
Diane Rowland
Dean, College of Natural Science, Forestry &
Agriculture

 4/9/24
Signature date

Bryan Peterson
Director of the School of Food and Agriculture

 4/9/24
Signature date

Eileen Molloy,
Director of the Didactic Program in Nutrition and
Dietetics and Undergraduate Program Coordinator

 4/9/24
Signature date

Appendix A

University of Maine Bachelor of Science Degree in Food Science and Nutrition
Food Management Concentration – April 2024

First Semester

Second Semester

UMaine		Cr			Cr
BIO 100	Basic Biology	4	CMJ 103	Public Speaking	3
ENG 101	English Composition	3	ECO 120	Principles of Microeconomics	3
FSN 101	Intro to Food and Nutrition	3	FSN 103 FSN 104	Science of Food Preparation Science of Food Preparation Lab	4
NFA 117	Issues and Opportunities*	1	MAT 115	Applied Math for Business & Econ	3
PSY 100	General Psychology	3	ELEC	General Elective	3
		14			16

Third Semester

Fourth Semester

UMaine		Cr			Cr
ECO121	Principles of Macroeconomics	3	BMB 208 BMB 210	Elem Physiological Chemistry Elem Physiological Chemistry Lab	4
BMB 207 BMB 209	Fundamentals of Chemistry Elem Fundamentals of Physical Chemistry Lab	4	ECO 154	Small Business Economics & Management.	3
FSN 202	Food Service Management	3	FSN 265	Applic of Nutritional Principles	3
FSN 330	Intro to Food Science	3	Gen Ed	Western Cultural Tradition	3
FSN 340	Food Processing Lab	1	Elective	General Elective	3
COS 103	Intro to Spreadsheets	1			
		15			16

Fifth Semester

Sixth Semester

UMaine		Cr			Cr
ACC 201	Principles of Financial Accounting	3	ENG 317	Business & Technical Writing	3
FSN 202	Foodservice Management	3	BIS 235	Digital Business Transformation	3
FSN 305	The Foods Laboratory	1	Elective	General Elective	3
ELEC	General Elective	3	STS 132	Prin of Statistical Inference	3
INV 121	Fundamentals of Innovation	3	Gen Ed	Artistic & Creative Expression	3
FSN 425	Contemp Issues in the Food Industry	1			
		14			15

Seventh Semester

Eighth Semester

UMaine		Cr			Cr
MGT 325	Prin of Management & Organ	3	FSN 436	Food Law	3
FSN 270	World Food & Culture	3	FSN 440	Utilization of Aquatic Food Resources	3
FSN 396	Field Experience in FSN	1	FSN 236	Int Food Safety & Process Sanitation	1
FSN 520	Food Product Dev (even years)	3	FSN 415	Food Safety Syst - PC for Human Food	1
Elective	General Elective	3	Elective	General Elective	3
Elective	General Elective	3	Elective	General Elective	3
		16			14

Minimum Program Credits required for the degree: 120 credits - Students are encouraged to declare a minor related to business or sustainable food systems in consultation with advisor. * NFA 117 is waived for transfer students

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