ARTICULATION/TRANSFER AGREEMENT

EAST TENNESSEE STATE UNIVERSITY

Bachelor of Applied Science//*Culinary Leadership*

SOUTHWEST VIRGINIA COMMUNITY COLLEGE

Introduction to Food Service Certificate

Southwest Virginia Community College

FALL	CH	SPRING	CH
SDV 101-College Success Skills	1	HRI 119-Applied Nutrition for Food Service	2
HRI 106-Principles of Culinary Arts I	3	HRI 122- Applied Nutrition for Food Service Laboratory	1
HRI 158-Sanitation and Safety	3	HRI 219-Stock, Soup, and Sauce Preparation	3
HRI 128-Principles of Baking	3	HRI 145-Grade Manger	3
	10		9

TOTAL HOURS: 19

Bridge: To be completed at SWCC or ETSU (40-41)

ENGL 111 (3); Artistic Awareness Course (3); Communication (3); Humanities (3); CSCI 1100/1150 (3)
Guided Electives (12); MATH 1530 (3); History (3); Natural Science (4); Social/Behavior or Natural Science (3-4)

East Tennessee State University

Fall	CH	Spring	CH	Fall	CH	Spring	CH
ANTH 3080	3	CDST 2200	1	CDST 3000	3	CDST 4210	3
NTFD 3250	3	Guided Elective [1]	9	CDST 4110	2	MGMT 3000	3
ENGL 1020	3	CDST 2300	1	LEAD 4467	3	CDST 4950	3
Critical Thinking Course	3	CDST 3100	3	Social & Behavioral Course	3	Guided Electives	3
Guided Elective	3			Humanities or History	3	Growing as an Individual	3
				Guided Elective	3		
	15		14		17		15

TOTAL HOURS: 61

TOTAL DEGREE CREDITS: 19+40-41+61=120-21

1 **Culinary Leadership Elective: CDST 3999; MKTG 3200; MGMT 3310; SALM 4105**

The Clemmer Office of Student Success:

423-439-7626

Courses at Southwest Virginia:	Equate to courses at ETSU:
SDV 100	GEEL 2002
HRI 106	Elective
HRI 158	Elective
HRI 128	Elective
HRI 145	Elective
HRI 219	Elective
HRI 119	Elective
HRI 122	Elective