**HOTEL & RESTAURANT MANAGEMENT ARTICULATION AGREEMENT GUIDE**

Schoolcraft College – **Associate in Applied Science in Culinary Arts**

Eastern Michigan University – **Bachelor of Science in Hotel & Restaurant Management**

<table>
<thead>
<tr>
<th>Schoolcraft College Courses</th>
<th>Transfer to Eastern Michigan University as:</th>
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</thead>
<tbody>
<tr>
<td><strong>Michigan Transfer Agreement (MTA) Requirements (30 credits)</strong></td>
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<tr>
<td>Students with the MTA endorsement on their community college transcript have satisfied EMU’s General Education Core Requirements and will be required to complete only the EMU General Education Application Requirements of one Perspectives on a Diverse World course, one Learning Beyond the Classroom experience, and one writing intensive course in the major. Courses listed below for the MTA will also satisfy requirements for the major at Schoolcraft or EMU. Students who started before fall 2014 may continue to follow the MACRAO Agreement until the end of summer 2019. A MACRAO version of this articulation guide is available at <a href="http://www.emich.edu/ccr/archartguide_macrao.php">http://www.emich.edu/ccr/archartguide_macrao.php</a>. For Schoolcraft courses approved to satisfy the MTA click on the link below: <a href="http://www.schoolcraft.edu/docs/default-source/default-document-library/michigan-transfer-agreement.pdf">http://www.schoolcraft.edu/docs/default-source/default-document-library/michigan-transfer-agreement.pdf</a>.</td>
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<tr>
<td>1. A Course in English Composition</td>
<td><strong>ENG 101 English Composition</strong> ........................................3 University Elective .................................................3</td>
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<tr>
<td>2. A Second Course in English Composition or a Course in Communication</td>
<td><strong>ENG 102 Intermediate English Composition</strong> ........................................3 University Elective .................................................3</td>
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<tr>
<td>3. A Course in Mathematics</td>
<td><strong>Choose from the approved MTA list</strong> ........................................4 University Elective .................................................4</td>
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<tr>
<td>4. Two courses in Natural Science from different disciplines (one lab required)</td>
<td><strong>Choose from the approved MTA list</strong> ........................................4 University Elective .................................................4</td>
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<tr>
<td>5. Two courses in Humanities from different disciplines</td>
<td><strong>ART 105 Basic Drawing (Program Elective)</strong> ........................................3 University Elective .................................................3</td>
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<td><strong>Choose from the approved MTA list</strong> ........................................3 University Elective .................................................3</td>
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<tr>
<td>6. Two courses in Social Science from different disciplines</td>
<td><strong>PSYCH 153 Human Relations</strong> .................................................3 University Elective .................................................3</td>
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<td></td>
<td><strong>Choose from the approved MTA list</strong> ........................................3 University Elective .................................................3</td>
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<tr>
<td>7. If needed, complete an additional course in any category above to satisfy the 30 credit minimum for the MTA.</td>
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<tr>
<td><strong>EMU’s Perspectives on a Diverse World requirement: Complete one course from the following list: These courses will also satisfy an MTA area above: Natural Science: BIOL 104; GEOG 212; Humanities: ENG 170, 275; HIST 138; HUM 150, 201, 202, 203, 204; Social Sciences: ANTH 112, 201, 214; GEOG 133; HIST 138; POLS 207, 209; SOC 210</strong></td>
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<tr>
<td><strong>Schoolcraft Program Requirements (53 credits)</strong></td>
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<tr>
<td><em>CUL 102 Culinary Sanitation</em>* .................................................2</td>
<td><strong>HRM 150 Sanitation in the Hospitality Industry</strong> ........................................2</td>
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<tr>
<td><em>CUL 103 Intro to Prof Cooking Skills &amp; Techniques</em>* ........................................4</td>
<td><strong>HRM 103 Intro to the Hospitality Industry (3)+1</strong> ........................................4</td>
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<td>CUL 124 Breakfast and Pantry** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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<td>CUL 125 Pastries 1** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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<tr>
<td><em>CUL 128 Intro to Food Techniques</em>* .................................................3</td>
<td><strong>HRM 180 Food Production</strong> .................................................3</td>
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<td>CUL 142 Butchery** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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<tr>
<td><em>CUL 143 Dining Room Service</em>* .................................................3</td>
<td><strong>HRM 251 Meal Service Management</strong> .................................................3</td>
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<tr>
<td>CUL 144 Baking** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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<tr>
<td>CUL 215 Charcuterie** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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<tr>
<td>2 CUL 227 Restaurant Cooking &amp; Preparation** ........................................3</td>
<td><strong>HRM 000 Restricted HRM Elective</strong> ........................................3</td>
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<tr>
<td>CUL 240 Pastries 2** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
</tr>
<tr>
<td>CUL 241 Culinary Nutrition** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
</tr>
<tr>
<td>CUL 242 A la Carte** .................................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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<tr>
<td><em>CUL 243 Storeroom Operations</em>* .................................................2</td>
<td><strong>HRM 340 Cost Controls in the Hospitality Industry (3)-1</strong> ........................................2</td>
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<tr>
<td>CUL 244 International &amp; American Cuisine** ........................................6</td>
<td><strong>University Elective</strong> .................................................6</td>
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<tr>
<td>CHEM 100 Intro to Chemistry of Food for Culinary Arts** ........................................4</td>
<td><strong>University Elective</strong> .................................................4</td>
</tr>
<tr>
<td>1 Program Elective: One required in addition to ART 105** ........................................3</td>
<td><strong>University Elective</strong> .................................................3</td>
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</tbody>
</table>

**Credits at Schoolcraft:** ........................................83 **Credits that transfer to EMU:** ........................................83

* Required for EMU’s Hotel Restaurant Management program.
1. **ART 105** may be used for one of the two required program electives and double counted as a MTA Humanities course. If not selected, then a second program elective is required.
2. **CUL 227** (3 credits) will be applied toward the required 12 hours of restricted HRM electives for EMU’s program.

**Sign up with us:** If you let us know you are using this articulation agreement we can stay in touch with you and provide information and advising to you while you are still at your community college. **Sign up at:** [www.emich.edu/ccr/trackingsystem/Enter.php](http://www.emich.edu/ccr/trackingsystem/Enter.php)
Completion of the Hotel Restaurant Management Program at EMU

### Major Requirements (33 credits)

1. COT 300W Research & Writing: Tech Career Persp. .......... 3
2. HRM 268 Hotel Operations Management ....................... 3
3. HRM 289L Co-op Education in HRM .......................... 3
4. HRM 376 Legal Aspects of the Hospitality Industry .......... 3
5. HRM 389L Co-op Education in HRM .......................... 3
6. HRM 410 Human Resource Issues in Hosp Indus ............ 3
7. HRM 430 Seminar in Hospitality Management ............... 3
8. HRM 441 Commercial Purchasing ................................ 3
9. HRM 450 Meetings and Events Management ................... 3
10. HRM 470 Hospitality Industry Marketing .................... 3
11. HRM 496 Strategies in Hospitality Management ............ 3

### HRM Restricted Elective Courses (9 credits)

Choose nine credit hours from the following: ............... 9
- HRM 177/178/179 Special Topics (1/2/3)
- HRM 277/278/279 Special Topics (1/2/3)
- HRM 330 Hospitality Technology Management (3)
- HRM 350 Hospitality Facilities Management (3)
- HRM 377/378/379 Special Topics (1/2/3)
- HRM 360 Franchising & Contract Management (3)
- HRM 396 Club and Resort Management (3)
- HRM 420 Quality Service Management (3)
- HRM 455 Entrepreneurship in Hospitality Ind (3)
- HRM 460 Advanced Foodservice Management (3)
- HRM 465 Advanced Topics in Hosp. Mgmt. (3)
- HRM 475 International Hospitality Management (3)
- HRM 480 Gaming and Casino Management (3)
- HRM 485 Beverage Management (3)
- HRM 497/498/499 Independent Study (1/2/3)

Other courses by approval of Program Coordinator

### Sample Sequence for completing the program

Courses may not be offered every semester. Consult the HRM program advisor to make a plan of study.

#### Spring/Summer Semester (3 credits)

1. COT 300W Research and Writing: Tech Career Persp. .... 3

#### Fall Semester (15 credits)

1. HRM 268 Hotel Operations Management ....................... 3
2. HRM 376 Legal Aspects of the Hosp Industry ................. 3
3. HRM 410 Human Resource Issues in Hosp Mgmt ............. 3
4. HRM 441 Commercial Purchasing ................................ 3
5. HRM 450 Meetings and Events Mgmt ........................... 3
6. HRM 470 Hospitality Industry Marketing .................... 3
7. HRM 496 Strategies in Hospitality Management ............ 3

#### Winter Semester (15 credits)

1. HRM 289L Co-op Education in HRM .......................... 3
2. HRM 430 Seminar in Hospitality Management ............... 3
3. HRM 450 Meetings and Events Mgmt ......................... 3
4. HRM 470 Hospitality Industry Marketing .................... 3
5. HRM 496 Strategies in Hospitality Management ............ 3

#### Spring/Summer Semester (9 credits)

1. HRM 389L Co-op Education in HRM .......................... 3
2. HRM 496 Strategies in the Hospitality Industry .......... 3

### Credits at EMU: ............................................. 42
### Transfer Credits ........................................... 83
### Total Credits ............................................... 125

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1. Satisfies the Writing Intensive requirement.
2. Satisfies the Learning beyond the Classroom requirement.
3. A minimum of 124 credit hours is required to graduate.
Additional Information:

1. Each institution will determine the satisfaction of their individual program and degree requirements. Both Schoolcraft and EMU agree to accept transferable courses from each other and from other regionally accredited institutions. Schoolcraft courses indicated with an * are required for EMU’s Hotel & Restaurant Management program. Substitutions for these courses must be approved by the EMU program coordinator.

2. Students with the MTA endorsement on their community college transcript have satisfied EMU’s General Education Core Requirements and will be required to complete only the General Education Application Requirements of one “Perspectives on a Diverse World” course, one “Learning beyond the Classroom” experience, and a “Writing Intensive” course in the major. The Perspectives on a Diverse World requirement may be transferred to EMU.

To use the Michigan Transfer Agreement (MTA), students must have an official community college transcript, with the “MTA Satisfied” endorsement sent to EMU’s Admissions Office. Students, who do not have this on their community college transcript, will be required to satisfy EMU’s general education requirements as applied to transfer students. MTA requirements may be completed after admission to EMU, however, students should inform advisors at EMU that they intend to complete the MTA or they may be advised to complete additional courses for the general education program. Students who enrolled in college prior to September 2014 will have until the end of August 2019 to complete the MACRAO agreement. If already on the transcript, the MACRAO designation will be accepted at EMU after August 2019.

3. Only courses with a grade of “C” or better (2.0 on a 4.0 scale) will be accepted for transfer to EMU.

4. Under this agreement, EMU will waive the 60-hour rule and require that a minimum of 42 credit hours must be completed at the four-year college level, of which 30 hours must be in EMU courses, with 15 hours in program requirements at the 300-level or above. Of the last 30 hours completed before graduating, at least 10 hours must be in courses offered by EMU. A minimum of 124 credit hours, completed in-residence or accepted in transfer, is required for graduation.

5. Students must meet all admission requirements at the time of application for admission to EMU, including submitting transcripts from all previously attended colleges. Schoolcraft students will receive equal consideration with other students for course registration and financial aid.

6. Students are encouraged to contact the Hotel and Restaurant Management Program Coordinator before applying to EMU. To facilitate advising and the evaluation of transcripts, sign up for this articulation agreement using the link www.emich.edu/ccr/trackingsystem/Enter.php, and bring a copy of this articulation guide to all advising sessions.

Effective Dates: May 1, 2016 until April 30, 2019

This is a renewal of an agreement made in November 2003 and renewed in 2007 and 2012. Students who began this program prior to the new effective date have the option of changing to this guide or may follow the guide they started under for up to seven years. If this agreement is not renewed at the end of the effective period, students who already began the program at Schoolcraft will have an additional three years to be admitted to EMU under the terms of the agreement.

Contacts:

Schoolcraft College
See the Academic Advising or Counseling Office

Eastern Michigan University
Tierney Orfgen, Coordinator
Hotel & Restaurant Management Program
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torfgen@emich.edu