

# ARTICULATION AGREEMENT between HOWARD COMMUNITY COLLEGE'S ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY MANAGEMENT

#### and

## MORGAN STATE UNIVERSITY'S BACHELORS OF SCIENCE IN HOSPITALITY MANAGEMENT

Howard Community College, hereinafter referred to as HCC, a public two year college in Howard County, Maryland, and Morgan State University, hereinafter referred to as MSU, a four year public university, with its campus located in Baltimore, Maryland, agree to offer an articulated program leading to the award of an Associate of Applied Science (A.A.S.) in Hospitality Management to be offered by HCC and a Bachelors of Science (B.S.) Degree in Hospitality Management to be offered by MSU. They further agree that students from HCC, through this articulation policy, will be allowed to transfer credits earned for the A.A.S. Degree at HCC to MSU. The following general principles guide the operation of this agreement.

#### ACADEMIC AGREEMENTS

- A. The program is designed for graduates of the A.A.S. Degree in Hospitality Management at HCC. A maximum of sixty nine (69) credits from HCC will be allowed towards fulfillment of the one hundred and twenty-seven (127) credit hours required for baccalaureate completion. All courses meeting general education requirements at HCC will transfer to MSU as general education. An additional science general education course may be required by MSU. It will be included in the sixty nine (69) credit hours to be used by MSU. The B.S. Degree may be completed on a part-time basis.
- B. Students must maintain a 2.0 cumulative grade point average in order to transfer credit. Students will be allowed to transfer in courses with a grade of D or higher for non-major designated courses.
- C. Only after the A.A.S. Degree at HCC is completed, will the student be able to apply and attend MSU classes on the campus in Baltimore, Maryland. The partners in this collaboration would offer the appropriate combination of courses to ensure a student could complete the requirements for the HMGT degree from Morgan State University within a part-time or full-time schedule.

- D. The upper level HMGT courses of the B.S. program would be based in Baltimore, Maryland and coordinated by the Hospitality Management Department at Morgan State University.
- E. Through a combination of course offerings, the student will be able to take all the courses required to meet the requirements for the Bachelor's of Science Degree in Hospitality Management from Morgan State University. Each institution will be responsible for and in agreement with their specific component of the course offerings as detailed in EXHIBIT 1, and outlined below.

HCC: All lower level, 100-200 General Education, HMGT and BMGT Courses will transfer to MSU.

MSU: All upper level, Hospitality Management requirements will be met by the student in this program.

- F. This agreement becomes effective with the signatures of the appropriate officials from both institutions. HCC and the MSU agree to publicize this program. They further agree to monitor the performance of the agreement and to revise it as necessary. This agreement may be terminated by either party for due cause and after adequate notice to the other. Termination of the agreement will not affect any students currently enrolled at HCC College in the A.A.S. in Hospitality Management Program at the time of termination.
- G. Appointed institutional representatives at HCC and MSU will insure that appropriate personnel in their respective colleges are aware of this agreement, including the admissions and advising staffs, transfer coordinators and appropriate faculty and deans.

Modification/Termination. Modification of this agreement may be made between or among institutions. Any party may terminate this agreement. In the event of termination, each party agrees to continue the program until each admitted student a) has the opportunity to complete the desired degree, b) has had the opportunity to complete the degree with substituted courses of similar course content, or c) has been offered a realistic opportunity to complete an equivalent degree at another institution. Both parties agree to maintain an open and cooperative dialogue to explore new, innovative and mutually beneficial programs and services. Both MSU & HCC also agree to re-examine this agreement after one academic year to determine if it continues to be mutually beneficial.

| Mary | Ellen | Duncan, | Ph.D. |
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President

Howard Community College

Date

narch 4, 2003

Earl S. Richardson, Ed.D

President

Morgan State University

### EXHIBIT 1

## HCC COLLEGE PLAN OF STUDY TRANSFERRING TO MSU FROM HCC WITH A.A.S. DEGREE

| HCC COURS          | CC COURSES/Hospitality Management Option                 |      | Transfer Credit to MSU                         |                                      |    |
|--------------------|--|------|--|--------------------------------------|----|
| First Year         |  |      |  |                                      |    |
|                    |  |      |  |                                      |    |
| First Semester     | T  |      |  |                                      | _  |
| Course             |  | Hrs. | Course   |                                      | Hr |
| HMGT 101           | Introduction to Hospitality Mgt.                         | 3    | HOMG 101                                       | Introduction to Hospitality Industry | 3  |
| ENGL 121           | College Composition I                                    |      | ENGL 101                                       | Freshman Composition                 | 3  |
| BMGT 100           | Intro to Business  | 3 4  | MGMT 324                                       | Principals of Mgt. Org. Behavior     | 3  |
| SCI                | Science Lab Component Note:<br>This class includes a lab |      | BIOL 101 Note: 4 equal credits should transfer | Intro to Biology                     | 4  |
| HMGT 180           | Internship I   | 2 2  | BUAD 486                                       | Hospitality Internship               | 3  |
| HMGT 280           |  |      |  |                                      | 1  |
| PSYC 101           | C 101 General Psychology                                 |      | Behavioral<br>Science                          | Behavioral Science Credit            | 3  |
| Total              |  | 20   |  |                                      | 19 |
|                    |  |      |  |                                      |    |
| Second Semest      |  |      |  |                                      |    |
| ENGL 122           | College Composition II                                   | 3    | ENGL 102                                       | Freshman Composition II              | 3  |
| MATH 121           |  |      | MATH 113                                       | Intro to Math Analysis               | 3  |
| ECON 101           | Principals of Economics (Macro)                          | 3    | ECON 211                                       | . Principals of Economics I          | 3  |
| HIST 111           | American History   | 3    | HIST 105                                       | American History                     | 3  |
| HRI 232            | Restaurant and Table Service                             | 2    | HOMG ELEC                                      | HOMG Elective                        | 2  |
|                    | Arts and Humanities                                      | 3    |  | Humanities                           | 3  |
|                    | Total  | 17   |  |                                      | 17 |
| Second Year        | <u> </u>   |      |  |                                      | _  |
| First Semester     |  |      | _  |                                      |    |
| SPCH 105 or<br>110 | Intro to Speech Communication                            | 3    | SPCH 101                                       | Speech Communication                 | 3  |
| HMGT 222           | 22 Labor Cost Control                                    |      | HOMG ELEC                                      | HOMG ELECTIVE                        | 3  |
| HMGT 140           |  |      | HOMG 322                                       | Rooms Division Management            | 3  |
| HMGT 120           |  |      | HOMG ELEC                                      | HOMG ELECTIVE                        | 3  |
| CMSY 110           |  |      | INSS 141                                       | Intro to Computer Based Information  | 3  |
| ACCT 111           | Principals of Accounting I                               | 3    | ACCT 201                                       | Principals of Accounting I           | 3  |
|                    | Total  | 18   | 11001 201                                      | 1 merpais of recounting 1            | 18 |
|                    |  |      |  |                                      |    |
| Second Semeste     | r .  |      |  |                                      |    |
| HMGT 140           | Hotel Front Office Operations                            | 3    | HOMG ELEC                                      | HOMG Elective                        | 3  |
| HMGT 220           | Food Preparation II                                      | 3    | HOMG ELEC                                      | HOMG Elective                        | 3  |
| BMGT 130           | Principals of Marketing                                  | 3    | MKTG 331                                       | Principals of Marketing              | 3  |
| HMGT162            | Intro to Meetings and<br>Conference Ops.                 | 3    | HOMG 412                                       | Meeting and Convention Mgt.          | 3  |
| ACCT 112           | Principals of Accounting II                              | 3    | ACCT 202                                       | Principals of Accounting II          | 3  |
|                    | Total  | 15   |  |                                      | 15 |
|                    |  |      |  |                                      |    |
|                    |  |      |  |                                      |    |