

~ ARTICULATION AGREEMENT ~

MOUNTAIN STATE UNIVERSITY

AND

DABNEY S. LANCASTER COMMUNITY COLLEGE

This Articulation Agreement (hereinafter "Agreement") is entered into by **Dabney S. Lancaster Community College** (hereinafter "Participant"), a public community college, and **Mountain State University, Inc.** (hereinafter "MSU"), a private, non-profit higher education institution.

Now therefore, in consideration of the promises and covenants contained herein, the sufficiency of which is hereby acknowledged by all parties, the parties agree as follows:

**I. TERMS OF AGREEMENT**

This Agreement, upon affixation of appropriate signatures from both institutions, shall be effective from April 15, 2008, provided that this Agreement will automatically renew for subsequent one-year periods unless and until it is otherwise terminated in accordance with the terms herein.

**II. PURPOSE OF AGREEMENT**

The purpose of this Agreement is to create a spirit of mutual cooperation between Participant and MSU and to provide graduates of Associate of Applied Science in Culinary Arts degree program offered by Participant a means of transferring academic credit from Participant to MSU.

**III. ADMISSION**

This Agreement pertains to students who successfully complete an Associate of Applied Science in Culinary Arts conferred by Participant. Successful graduates of an associate degree may apply for admission to MSU and petition MSU's registrar to award academic credit from Participant to MSU in accordance with this Agreement. No student shall be granted admission to MSU unless and until the student has met all admission requirements of MSU which requirements are in effect at the time of student's application for admission to MSU.

MSU agrees to review and evaluate all relevant curriculum and instructional components, including course syllabi and textbooks that are associated with the degree programs offered by Participant and MSU will determine appropriate course equivalencies for transfer credit applied at MSU.

**IV. NATURE OF ARTICULATION**

At such time as any student has successfully graduated with an associate degree from Participant and subsequently applies for admission to MSU for purposes of pursuing an academic degree, the student may request that MSU review the student's academic transcripts from Participant for purposes of determining how academic credit earned from Participant will be awarded and transcribed by MSU in accordance with the Articulation Plan that follows.

## **ARTICULATION PLAN**

Graduates of the Associate of Applied Science in Culinary Arts degree program conferred by Participant can request to have their academic transcripts or equivalent issued by Participant evaluated to determine the amount of credit to be awarded toward MSU programs. Requests for this evaluation must be made in writing to the attention of the Registrar of MSU. MSU will accept credit earned at Participant's institution as transfer credit by requesting Participant students in accordance with attached "Exhibit A", subject to the following stipulations:

- a. MSU will evaluate and transcript credit for courses completed at Participant in which the student has earned a grade of "C" or better. No credit will be recognized for coursework with a grade less than "C" or considered to be unsatisfactory.
- b. Participant will in good faith provide MSU with information requested by MSU for purposes of MSU accurately evaluating and determining course equivalencies, said information to include, without limitation, any and all programmatic and course information, detailed program and course descriptions, course syllabi and course assessment criteria.
- c. MSU will have the final right and responsibility for determining and certifying course equivalencies. No official credit for transferring course work will be awarded until the student has completed the degree program at MSU.
- d. Interested students must provide MSU with an official copy of their academic transcripts from Participant. MSU will only accept official copies of students' academic transcripts, which transcripts have been sealed and embossed by the Registrar of Participant.
- e. MSU will provide requesting Participant students with correspondence indicating to what extent academic credit earned at Participant will be transcribed at MSU.
- f. MSU will require students seeking the B.S. in Culinary Science degree to successfully complete all degree requirements remaining after the consideration of transfer credit from the participant in accordance with Exhibits A, B and Exhibit C. Students seeking transfer to other MSU baccalaureate degree programs, delivered traditionally on the Beckley campus or by Independent Study, must complete at least thirty (30) (18 if associates degree) semester hours from MSU in order to receive the degree.
- g. Participant shall notify MSU annually and at least thirty (30) days prior to the anniversary date of this Agreement of the implementation by Participant of any curriculum changes or other course or program modifications. MSU reserves the right and Participant agrees that MSU may review and revise its recognition of Participant's courses in response to changes by Participant of its courses, programs, or curricula.

**V. MODIFICATION**

This Agreement may not be modified by the parties hereto unless the modification is in writing and signed by both parties.

**VI. TERMINATION**

Either party may terminate this Agreement by providing written notice to the other party at least thirty (30) days prior to the date of termination.

**VII. INDEPENDENT PARTIES**

Each party hereby acknowledges and agrees that nothing contained herein shall constitute this arrangement to be employment, a joint venture, or a partnership, and that neither party shall have the power to obligate or bind the other to any third party in any manner whatsoever.

**VIII. TERMINATION OF ACADEMIC PROGRAMS**

MSU reserves the right, in good faith, to withdraw its recognition of any and all courses and/or programs offered by Participant at any time and for any reason.

**IX. MISCELLANEOUS**

Participant and MSU agree to market the articulation and assist in the marketing and promotional campaigns. All marketing and promotional materials concerning this Agreement must first be reviewed and approved by officials of Participant and MSU.

Participant will provide MSU's students with access to Participant's Library Services.

**X. WAIVER/DURABILITY OF RIGHTS**

If either party hereto waives any of its rights hereunder for a specific instance or fails at any time, or from time to time, to exercise any of its rights, such action or inaction shall not be deemed a waiver of any other or subsequent rights under this Agreement nor will it, in any way, hinder such party from subsequently asserting or exercising any such rights.

**XI. SEVERABILITY**

Each part and provision of this Agreement shall be construed in conjunction with all other parts and provisions hereto, but if any part or provision is held to be invalid, the remainder of this Agreement shall not be affected thereby.

**XII. ASSIGNMENT**

It is recognized that each party's skills and capabilities are unique; therefore, the duties of each party hereunder are not assignable without the express written consent of the other party.

**XIII. NON-DISCRIMINATION**

Both parties acknowledge and agree that it does not and shall not discriminate on the basis of race, religion, color, national origin, ancestry, sex, age, blindness, disability, veteran status, or familial status, nor on the basis of any other characteristic that is prohibited by federal, state, and/or local law, nor on the basis of any characteristic that is prohibited by any accrediting body of MSU which is not contrary to federal, state, and/or local law.

**XIV. CONFIDENTIALITY**

Both parties hereto agree to adhere to the requirements of the Family Education Rights and Privacy Act in all respects and in securing the privacy of student educational records as defined by said Act.

**XV. NOTICE**

Any notice, payment or demand required under this Agreement shall be addressed as follows:

If to MSU:  
Mr. James G. Silosky  
Executive Vice President  
Mountain State University  
PO Box 9003  
Beckley, WV 25802-9003

If to Participant:  
Mr. Gary Keener  
Vice President for Continuing Education & Workforce Services  
Dabney S. Lancaster Community College  
P.O. Box 1000 / 1000 Dabney Drive  
Clifton Forge, VA 24422

**XVI. ENTIRE AGREEMENT**

This Agreement, its amendments, references, and exhibits, constitutes the entire agreement between the parties and there is no other written or oral understanding or agreement contemplated herein.

IN WITNESS WHEREOF, we have hereunto affixed our signatures on this 22nd day of APRIL, 2008.

**MOUNTAIN STATE UNIVERSITY, INC.**

**DABNEY S. LANCASTER COMMUNITY COLLEGE**

Charles H. Polk  
Dr. Charles H. Polk  
President

4/22/08  
Date

Richard R. Teaff  
Dr. Richard R. Teaff  
President

4/14/08  
Date

**Exhibit A**

**Course Equivalency Matrix**

**Dabney S. Lancaster Community College  
and  
Mountain State University, Inc.**

**2006-2008**

Exhibit A

Dabney S. Lancaster Community College and Mountain State University

Course Equivalency Matrix  
2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
1	ACC 105 - Office Accounting	3.0	General Elective	3.0
2	ACC 211 - Principles of Accounting I	3.0	ACCT 211	3.0
3	ACC 212 - Principles of Accounting II	3.0	ACCT 212	3.0
4	ACC 215 - Computerized Accounting	3.0	ACCT 310	3.0
5	ADJ 100 - Survey of Criminal Justice	3.0	CRJS 101	3.0
6	ADJ 105 - The Juvenile Justice System	3.0	CRJS 220	3.0
7	ADJ 127 - Firearms and Marksmanship	3.0	General Elective	3.0
8	ADJ 128 - Patrol Administration and Operations	3.0	General Elective	3.0
9	ADJ 135 - Teaching Defensive Tactics	2.0	General Elective	2.0
10	ADJ 138 - Defensive Tactics	2.0	General Elective	2.0
11	ADJ 140 - Introduction to Corrections	3.0	CRJS 250	3.0
12	ADJ 145 - Corrections and the Community	3.0	CJRS 350	3.0
13	ADJ 146 - Adult Correctional Institutions	3.0	General Elective	3.0
14	ADJ 147 - Local Adult Detention Facilities	3.0	General Elective	3.0
15	ADJ 190 - Coordinated Internship	Variable	General Elective	Variable
16	ADJ 195 - Special Topics in Criminal Justice	3.0	General Elective	3.0
17	ADJ 198 - Techniques of Interviewing	3.0	General Elective	3.0
18	ADJ 201 - Criminology	3.0	CJRS 254	3.0
19	ADJ 211- Criminal Law, Evidence and Procedures I	3.0	General Elective	3.0
20	ADJ 212 - Criminal Law, Evidence and Procedures II	3.0	General Elective	3.0
21	ADJ 216 - Organized Crime and Corruption	3.0	General Elective	3.0
22	ADJ 225 - Courts and the Administration of Justice	3.0	General Elective	3.0
23	ADJ 228 - Narcotics and Dangerous Drugs	3.0	General Elective	3.0
24	ADJ 236 - Principles of Criminal Investigation	3.0	CRJS 245	3.0
25	ADJ 237 - Advanced Criminal Investigation	3.0	General Elective	3.0
26	ADJ 241 - Correctional Law	3.0	CRJS 332	3.0
27	ADJ 245 - Management of Correctional Facilities	3.0	General Elective	3.0
28	ADJ 246 - Correctional Counseling	3.0	General Elective	3.0
29	ADJ 247 - Criminal Behavior	3.0	General Elective	3.0
30	ADJ 248 - Probation, Parole and Treatment	3.0	General Elective	3.0
31	AIR 111- Air Conditioning and Refrigeration Controls I	2.0	General Elective	2.0
32	AIR 112 - Air Conditioning and Refrigeration Controls II	3.0	General Elective	3.0
33	AIR 121 - Air Conditioning and Refrigeration I	3.0	General Elective	3.0
34	AIR 122 - Air Conditioning and Refrigeration II	3.0	General Elective	3.0
35	AIR 123 - Air Conditioning and Refrigeration III	3.0	General Elective	3.0
36	AIR 124 - Air Conditioning and Refrigeration IV	3.0	General Elective	3.0
37	AIR 134 - Circuits and Controls I	3.0	General Elective	3.0
38	AIR 135 - Circuits and Controls II	3.0	General Elective	3.0
39	AIR 154 - Heating Systems I	3.0	General Elective	3.0
40	AIR 155 - Heating Systems II	3.0	General Elective	3.0
41	ART 121 - Drawing I	3.0	ART 204	3.0
42	ART 122 - Drawing II	3.0	Humanities/Fine Arts Elective	3.0
43	ART 201- History of Art I	3.0	Humanities/Fine Arts Elective	3.0
44	ART 202 - History of Art II	3.0	Humanities/Fine Arts Elective	3.0
45	AST 101 - Keyboarding I	3.0	General Elective	3.0
46	AST 102 - Keyboarding II	3.0	General Elective	3.0
47	AST 107 - Editing/Proofreading Skills	3.0	General Elective	3.0
48	AST 117 - Keyboarding for Computer Usage	1.0	General Elective	1.0
49	AST 132 - Word Processing I	1.0	Information Technology Elective	1.0
50	AST 133 - Word Processing II	1.0	IT 101	1.0

Exhibit A (continued)

Dabney S. Lancaster Community College and Mountain State University

Course Equivalency Matrix

2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
51	AST 137 - Records Management	3.0	OFAD 106	3.0
52	AST 142 - Word Processing II	3.0	IT 201	3.0
53	AST 147 - Introduction to Presentation Software	1.0	IT 104	1.0
54	AST 150 - Desktop Publishing I	1.0	Information Technology Elective	1.0
55	AST 206 - Professional Development	3.0	General Elective	3.0
56	AST 236 - Specialized Software Applications	2.0	Information Technology Elective	2.0
57	AST 243 - Office Administration I	3.0	General Elective	3.0
58	AST 244 - Office Administration II	3.0	General Elective	3.0
59	AST 253 - Advanced Desktop Publishing	3.0	Information Technology Elective	3.0
60	AST 260 - Presentation Software	2.0	Information Technology Elective	2.0
61	AST 290 - Coordinated Internship (variable 1-3 cr)	1.0	General Elective	1.0
62	AST 297 - Cooperative Education (variable 1-3 cr)	1.0	General Elective	1.0
63	BIO 101 - General Biology I	4.0	BIOL 101C	4.0
64	BIO 102 - General Biology II	4.0	BIOL 102C	4.0
65	BIO 141 - Human Anatomy and Physiology I	4.0	BIOL 215C	4.0
66	BIO 142 - Human Anatomy and Physiology II	4.0	BIOL 216C	4.0
67	BIO 149 - Microbiology for Allied Health	1.0	Natural Science Elective	1.0
68	BIO 150 - Introductory Microbiology	4.0	BIOL 219C	4.0
69	BIO 20 - Introduction to Human Systems	3.0	Natural Science Elective	3.0
70	BIO 275 - Marine Ecology	4.0	Natural Science Elective	4.0
71	BIO 276 - Freshwater Ecology	4.0	Natural Science Elective	4.0
72	BLD 111 - Blueprint Reading and the Building Code	3.0	General Elective	3.0
73	BLD 180 - Virginia Contractor License Review	2.0	General Elective	2.0
74	BUS 100 - Introduction to Business	3.0	MGMT 120	3.0
75	BUS 111 - Principles of Supervision I	3.0	General Elective	3.0
76	BUS 116 - Entrepreneurship	3.0	MGMT 303	3.0
77	BUS 117 - Human Relations and Leadership Development	3.0	General Elective	3.0
78	BUS 121 - Business Mathematics I	3.0	MATH 104	3.0
79	BUS 122 - Business Mathematics II	3.0	Mathematics Elective	3.0
80	BUS 200 - Principles of Management	3.0	MGMT 302	3.0
81	BUS 201 - Organizational Behavior	3.0	MGMT 304	3.0
82	BUS 209 - Continuous Quality Improvement	3.0	General Elective	3.0
83	BUS 221 - Business Statistics I	3.0	Mathematics Elective	3.0
84	BUS 222 - Business Statistics II	3.0	Mathematics Elective	3.0
85	BUS 236 - Communication in Management	3.0	Communication Elective	3.0
86	BUS 241 - Business Law I	3.0	LGLS 298	3.0
87	CHD 118 - Language Arts for Young Children	3.0	General Elective	3.0
88	CHD 120 - Introduction to Early Childhood	3.0	General Elective	3.0
89	CHD 125 - Creative Activities for Children	3.0	General Elective	3.0
90	CHD 205 - Guiding the Behavior of Children	3.0	General Elective	3.0
91	CHM 100 - Introduction to Chemistry	3.0	CHEM 101	3.0
92	CHM 101 - General Chemistry I	4.0	Natural Science Elective	4.0
93	CHM 102 - General Chemistry II	4.0	Natural Science Elective	4.0
94	CHM 111 - College Chemistry I	4.0	CHEM 211C	4.0
95	CHM 112 - College Chemistry II	4.0	CHEM 212C	4.0
96	CHM 221 - Organic Chemistry I	3.0	CHEM 301	3.0
97	CHM 241 - Organic Chemistry I	3.0	CHEM 302	3.0
98	CHM 243 - Organic Chemistry Laboratory I	1.0	CHEM 301L	1.0
99	CHM 244 - Organic Chemistry Laboratory II	1.0	CHEM 302L	1.0
100	DRF 111 - Technical Drafting I	3.0	General Elective	3.0

**Exhibit A** (continued)  
**Dabney S. Lancaster Community College and Mountain State University**  
 Course Equivalency Matrix  
 2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
101	DRF 112 - Technical Drafting II	3.0	General Elective	3.0
102	DRF 166 - Welding Blueprint Reading	2.0	General Elective	2.0
103	DRF 201 - Computer Aided Drafting and Design I	3.0	General Elective	3.0
104	DRF 202 - Computer Aided Drafting and Design II	3.0	General Elective	3.0
105	ECO 201 - Principles of Economics I: Macroeconomics	3.0	ECON 201	3.0
106	ECO 202 - Principles of Economics II: Microeconomics	3.0	ECON 202	3.0
107	EDU 200 - Introduction to Teaching as a Profession	3.0	General Elective	3.0
108	EDU 235 - Health, Safety and Nutrition Education	3.0	General Elective	3.0
109	EGR 124 - Introduction to Engineering and Engineering Methods	3.0	General Elective	3.0
110	ELE 147 - Electrical Power and Control Systems	2.0	General Elective	2.0
111	ELE 239 - Programmable Controllers	2.0	General Elective	2.0
112	EMT 106 - Emergency Medical Technician / Basic	6.0	General Elective	6.0
113	ENG 01 - Preparing for College Writing I	3.0	No Credit	3.0
114	ENG 03 - Preparing for College Writing II	3.0	No Credit	3.0
115	ENG 04 - Reading Improvement I	3.0	No Credit	3.0
116	ENG 05 - Reading Improvement II	3.0	No Credit	3.0
117	ENG 100 - Basic Occupational Communication	3.0	General Elective	3.0
118	ENG 107 - Critical Reading	3.0	General Elective	3.0
119	ENG 111 - College Composition I	3.0	ENGL 101	3.0
120	ENG 112 - College Composition II	3.0	ENGL 102	3.0
121	ENG 115 - Technical Writing	3.0	ENGL 220	3.0
122	ENG 135 - Applied Grammar	3.0	General Elective	3.0
123	ENG 150 - Children's Literature	3.0	ENGL 300	3.0
124	ENG 210 - Advanced Composition	3.0	General Elective	3.0
125	ENG 211 - Creative Writing I	3.0	General Elective	3.0
126	ENG 212 - Creative Writing II	3.0	General Elective	3.0
127	ENG 215 - Introduction to Fiction I	3.0	Humanities/Fine Arts Elective	3.0
128	ENG 216 - Introduction to Fiction II	3.0	Humanities/Fine Arts Elective	3.0
129	ENG 217 - Creative Writing-Poetry I	3.0	General Elective	3.0
130	ENG 218 - Creative Writing-Poetry II	3.0	General Elective	3.0
131	ENG 219 - Creative Writing-Drama	3.0	General Elective	3.0
132	ENG 241 - Survey of American Literature I	3.0	ENGL 302	3.0
133	ENG 242 - Survey of American Literature II	3.0	ENGL 303	3.0
134	ENG 243 - Survey of English Literature I	3.0	ENGL 307	3.0
135	ENG 244 - Survey of English Literature II	3.0	ENGL 308	3.0
136	ENG 261 - Advanced Creative Writing I	3.0	General Elective	3.0
137	ENG 262 - Advanced Creative Writing II	3.0	General Elective	3.0
138	ENG 273 - Women in Literature I	3.0	Humanities/Fine Arts Elective	3.0
139	ENG 274 - Women in Literature II	3.0	Humanities/Fine Arts Elective	3.0
140	ENG 276 - Southern Literature	3.0	Humanities/Fine Arts Elective	3.0
141	ENG 50 - Reading and Writing for Teacher	1.0	General Elective	1.0
142	ENV 220 - Environmental Problems	3.0	Natural Science Elective	3.0
143	ETR 113 - D.C. and A.C. Fundamentals I	3.0	General Elective	3.0
144	ETR 114 - D.C. and A.C. Fundamentals II	3.0	General Elective	3.0
145	ETR 286 - Principles and Applications of Robotics	2.0	General Elective	2.0
146	FIN 215 - Financial Management	3.0	General Elective	3.0
147	FOR 105 - Forest and Wildlife Ecology	4.0	General Elective	4.0
148	FOR 115 - Dendrology	4.0	General Elective	4.0
149	FOR 125 - Forest Fire Control	1.0	General Elective	1.0
150	FOR 135 - Wildlife and Fisheries Management	4.0	General Elective	4.0

**Exhibit A** (continued)

**Dabney S. Lancaster Community College and Mountain State University**

Course Equivalency Matrix  
2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
151	FOR 201 - Forest Mensuration I	4.0	General Elective	4.0
152	FOR 202 - Forest Mensuration II	4.0	General Elective	4.0
153	FOR 215 - Applied Silviculture	4.0	General Elective	4.0
154	FOR 226 - Woodlot Management	2.0	General Elective	2.0
155	FOR 227 - Timber Harvesting	5.0	General Elective	5.0
156	FOR 229 - Sawmilling	5.0	General Elective	5.0
157	FOR 245 - Forest Products	2.0	General Elective	2.0
158	FOR 265 - Urban Forestry	4.0	General Elective	4.0
159	FOR 290 - Coordinated Internship in Forestry	3.0	General Elective	3.0
160	FOR 297 - Cooperative Education in Forestry	3.0	General Elective	3.0
161	FRE 101 - Beginning French I	4.0	Humanities/Fine Arts Elective	4.0
162	FRE 102 - Beginning French II	4.0	Humanities/Fine Arts Elective	4.0
163	FRE 201 - Intermediate French I	4.0	Humanities/Fine Arts Elective	4.0
164	FRE 202 - Intermediate French II	4.0	Humanities/Fine Arts Elective	4.0
165	GEO 200 - Introduction to Physical Geography	3.0	Natural Science Elective	3.0
166	HCT 101 - Health Care Technician I	3.0	General Elective	3.0
167	HCT 102 - Health Care Technician II	3.0	General Elective	3.0
168	HCT 110 - Therapeutic Communication	3.0	General Elective	3.0
169	HIS 111 - History of World Civilization I	3.0	HIST 101	3.0
170	HIS 112 - History of World Civilization II	3.0	HIST 102	3.0
171	HIS 121 - United States History I	3.0	HIST 203	3.0
172	HIS 122 - United States History II	3.0	HIST 204	3.0
173	HIT 253 - Health Records Coding	4-5	General Elective	4-5
174	HLT 105 - Cardiopulmonary Resuscitation (CPR)	1.0	General Elective	1.0
175	HLT 106 - First Aid and Safety	2.0	CA 104 (partial)	2.0
176	HLT 109 - CPR Recertification	1.0	General Elective	1.0
177	HLT 110 - Concepts of Personal and Community Health	3.0	General Elective	3.0
178	HLT 116 - Introduction to Personal Wellness Concepts	2-3	General Elective	2-3
179	HLT 121 - Drug Use and Abuse	3.0	General Elective	3.0
180	HLT 138 - Principles of Nutrition	1.0	General Elective	1.0
181	HLT 143 - Medical Terminology I	3.0	HLTH 211	3.0
182	HLT 144 - Medical Terminology II	3.0	HLTH 212	3.0
183	HLT 145 - Ethics for Health Care Personnel	2.0	PHIL 200	2.0
184	HLT 170 - Introduction to Massage	1.0	General Elective	1.0
185	HLT 180 - Therapeutic Massage I	3.0	General Elective	3.0
186	HLT 230 - Principles of Nutrition and Human Development	3.0	BIOL 222	3.0
187	HLT 250 - General Pharmacology	2.0	General Elective	2.0
188	HLT 261 - Basic Pharmacy I	3.0	General Elective	3.0
189	HLT 263 - Basic Pharmacy I Lab	1.0	General Elective	1.0
190	HLT 280 - Therapeutic Massage II	3.0	General Elective	3.0
191	HLT 281 - Therapeutic Massage III	3.0	General Elective	3.0
192	HRI 115 - Food Service Managers	1.0	Culinary Arts Elective	1.0
193	HRI 119 - Applied Nutrition for Food Service	3.0	CA 205	3.0
194	HRI 128 - Principles of Baking	3.0	CA 299	3.0
195	HRI 140 - Fundamentals of Quality for the Hospitality Industry	3.0	HOSP 205	3.0
196	HRI 145 - Garde Manger	3.0	CA 108	3.0
197	HRI 154 - Principles of Hospitality	3.0	HOSP 205	3.0
198	HRI 158 - Sanitation and Safety	3.0	CA 104 (partial)	3.0
199	HRI 190 - Coordinated Internship	3.0	CA 125	3.0
200	HRI 218 - Fruit, Vegetable and Starch Preparation	3.0	CA 106 (partial)	3.0
201	HRI 219 - Stock, Soup and Sauce Preparation	3.0	CA 201 (partial)	3.0
202	HRI 220 - Meat, Seafood and Poultry	3.0	CA 201 (partial)	3.0

Exhibit A (continued)

Dabney S. Lancaster Community College and Mountain State University

Course Equivalency Matrix  
2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
203	HRI 228 - Food Production Operations	3.0	CA 106 (partial)	3.0
204	HRI 235 - Marketing of Hospitality Services	3.0	Culinary Arts Elective	3.0
205	HRI 251 - Foods and Beverage Cost Control I	3.0	CA 305	3.0
206	HRT 110 - Principles of Horticulture	3.0	General Elective	3.0
207	HRT 201 - Landscape Plants I	3.0	General Elective	3.0
208	HRT 207 - Plant Pest Management	3.0	General Elective	3.0
209	HRT 269 - Professional Turf Care	3.0	General Elective	3.0
210	HUM 201 - Survey of Western Culture I	3.0	Humanities/Fine Arts Elective	3.0
211	HUM 202 - Survey of Western Culture II	3.0	Humanities/Fine Arts Elective	3.0
212	HUM 241 - Interdisciplinary Principles of the Humanities I	3.0	Humanities/Fine Arts Elective	3.0
213	HUM 242 - Interdisciplinary Principles of the Humanities II	3.0	Humanities/Fine Arts Elective	3.0
214	HUM 260 - Survey of Twentieth-Century Culture	3.0	Humanities/Fine Arts Elective	3.0
215	IND 106 - Industrial Engineering Technology	3.0	General Elective	3.0
216	IND 108 - Technical Computer Applications	3.0	General Elective	3.0
217	IND 113 - Materials and Processes in Manufacturing I	2.0	General Elective	2.0
218	IND 114 - Materials and Processes in Manufacturing II	2.0	General Elective	2.0
219	IND 121 - Industrial Supervision I	3.0	General Elective	3.0
220	IND 137 - Team Concepts and Problem Solving	3.0	General Elective	3.0
221	IND 165 - Principles of Industrial Technology I	4.0	General Elective	4.0
222	IND 181 - World Class Manufacturing I	3.0	General Elective	3.0
223	IND 230 - Applied Quality Control	3.0	General Elective	3.0
224	IND 235 - Statistical Quality Control	3.0	General Elective	3.0
225	IND 250 - Introduction to Basic Computer	2.0	Information Technology Elective	2.0
226	ITD 110 - Web Page Design I	3.0	Information Technology Elective	3.0
227	ITD 210 - Web Page Design II	3.0	Information Technology Elective	3.0
228	ITD 212 - Interactive Web Design	3.0	Information Technology Elective	3.0
229	ITE 101 - Introduction to Microcomputers	1.0	Information Technology Elective	1.0
230	ITE 102 - Computers and Information	1.0	Information Technology Elective	1.0
231	ITE 115 - Basic Computer Literacy	3.0	Information Technology Elective	3.0
232	ITE 121 - Operating System Fundamentals	3.0	Information Technology Elective	3.0
233	ITE 122 - PC Hardware	3.0	Information Technology Elective	3.0
234	ITE 124 - Introduction to Unix	3.0	Information Technology Elective	3.0
235	ITE 127 - Microcomputer Software: Beginning Windows	1.0	Information Technology Elective	1.0
236	ITE 140 - Spreadsheet Software	3.0	Information Technology Elective	3.0
237	ITE 150 - Desktop Database Software	3.0	Information Technology Elective	3.0
238	ITE 151 - Microcomputer Software: Database Management	1.0	Information Technology Elective	1.0
239	ITE 227 - Microcomputer Software: Intermediate Windows	1.0	Information Technology Elective	1.0
240	ITN 101 - Introduction to Network Concepts	3.0	Information Technology Elective	3.0
241	ITN 106 - Microcomputer Operating Systems	3.0	Information Technology Elective	3.0
242	ITN 107 - Personal Computer Hardware	3.0	Information Technology Elective	3.0
243	ITN 114 - Windows XP Professional	3.0	Information Technology Elective	3.0
244	ITN 115 - Windows XP Professional	3.0	Information Technology Elective	3.0
245	ITN 116 - WIN 2003 Network Infrastr., Imple., Mgmt. & Main.	3.0	Information Technology Elective	3.0
246	ITN 118 - Windows 2003: Active Directory	3.0	Information Technology Elective	3.0
247	ITN 120 - Wireless - Network	3.0	Information Technology Elective	3.0
248	ITN 154 - Networking Fundamentals-Cisco	3.0	Information Technology Elective	3.0
249	ITN 155 - Introductory Routing-Cisco	3.0	Information Technology Elective	3.0
250	ITN 156 - Basic Switching and Routing - Cisco	4.0	Information Technology Elective	4.0
251	ITN 157 - WAN Technologies-Cisco	3.0	Information Technology Elective	3.0
252	ITN 170 - Linux System Administration	3.0	Information Technology Elective	3.0

**Exhibit A (continued)**  
**Dabney S. Lancaster Community College and Mountain State University**  
 Course Equivalency Matrix  
 2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
253	ITN 260 - Network Security Basics	3.0	Information Technology Elective	3.0
254	ITN 290 - Coordinated Internship in Information Technology	Variable	Information Technology Elective	Variable
255	ITN 297 - Co-Op Education in Information Technology	Variable	Information Technology Elective	Variable
256	ITP 120 - Java Programming I	3.0	Information Technology Elective	3.0
257	JPN 101 - Beginning Japanese I	4.0	Humanities/Fine Arts Elective	4.0
258	JPN 102 - Beginning Japanese II	4.0	Humanities/Fine Arts Elective	4.0
259	LAT 101 - Elementary Latin I	3.0	Humanities/Fine Arts Elective	3.0
260	LAT 102 - Elementary Latin II	3.0	Humanities/Fine Arts Elective	3.0
261	MAC 111- Machine Trade Theory and Computation I	3.0	General Elective	3.0
262	MAC 112- Machine Trade Theory and Computation II	3.0	General Elective	3.0
263	MAC 150 - Introduction to Computer	3.0	General Elective	3.0
264	MEC 161 - Basic Fluid Mechanics	3.0	General Elective	3.0
265	MEC 162 - Applied Hydraulics and Pneumatics	2.0	General Elective	2.0
266	MEC 225 - Metallurgy	3.0	General Elective	3.0
267	MEC 226 - Practical Metallurgy	3.0	General Elective	3.0
268	MKT 100 - Principles of Marketing	3.0	General Elective	3.0
269	MTH 02 - Arithmetic (LECTURE)	3.0	No Credit	3.0
270	MTH 03 - Algebra I (LECTURE)	3.0	No Credit	3.0
271	MTH 03 - Algebra I (SELF INSTRUCTED)	3.0	No Credit	3.0
272	MTH 04 - Algebra II (LECTURE)	3.0	No Credit	3.0
273	MTH 06 - Basic Geometry (LECTURE)	3.0	No Credit	3.0
274	MTH 06 - Basic Geometry (SELF INSTRUCTED)	3.0	No Credit	3.0
275	MTH 103 - Applied Technical Math I	3.0	Mathematics Elective	3.0
276	MTH 104 - Applied Technical Math II	3.0	Mathematics Elective	3.0
277	MTH 115 - Technical Mathematics I	3.0	Mathematics Elective	3.0
278	MTH 120 - Introduction to Mathematics	3.0	Mathematics Elective	3.0
279	MTH 151 - Mathematics for the Liberal Arts I	3.0	Mathematics Elective	3.0
280	MTH 152 - Mathematics for the Liberal Arts II	3.0	Mathematics Elective	3.0
281	MTH 157 - Elementary Statistics	3.0	MATH 116	3.0
282	MTH 163 - Pre-Calculus I	3.0	Mathematics Elective	3.0
283	MTH 164 - Pre-Calculus II	3.0	Mathematics Elective	3.0
284	MTH 173 - Calculus with Analytic Geometry I	5.0	MATH 210	5.0
285	MTH 174 - Calculus with Analytic Geometry II	5.0	MATH 212	5.0
286	MTH 21 - Survey of Technical Mathematics I	2.0	Mathematics Elective	2.0
287	MTH 240 - Statistics	3.0	Mathematics Elective	3.0
288	MTH 50 - Mathematics for Teacher Entrance Exams	2.0	Mathematics Elective	2.0
289	MUS 221 - History of Music I	3.0	Humanities/Fine Arts Elective	3.0
290	MUS 222 - History of Music II	3.0	Humanities/Fine Arts Elective	3.0
291	NAS 05 - Sciences I	3.0	Natural Science Elective	3.0
292	NAS 130 - Elements of Astronomy	4.0	Natural Science Elective	4.0
293	NAS 131 - Astronomy I	4.0	Natural Science Elective	4.0
294	NAS 132 - Astronomy II	4.0	Natural Science Elective	4.0
295	NUR 105 - Nursing Skills	2.0	General Elective	2.0
296	NUR 115 - LPN Transition	2.0	General Elective	2.0
297	NUR 135 - Drug Dosage Calculations	1.0	General Elective	1.0
298	NUR 137 - Principles of Pharmacology	2.0	General Elective	2.0
299	NUR 205 - Introduction to Second Level Nursing	6.0	General Elective	6.0
300	NUR 208 - Acute Medical Surgical Nursing	6.0	General Elective	6.0
301	NUR 226 - Health Assessment	2.0	General Elective	2.0
302	NUR 254 - Dimensions of Professional Nursing	2.0	General Elective	2.0

**Exhibit A (continued)**  
**Dabney S. Lancaster Community College and Mountain State University**  
 Course Equivalency Matrix  
 2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
303	NUR 264 - Reentry into Registered Nursing	6.0	General Elective	6.0
304	PED 103 - Aerobic Fitness	1.0	General Elective	1.0
305	PED 109 - Yoga	1.0	General Elective	1.0
306	PED 111 - Weight Training I	1.0	General Elective	1.0
307	PED 116 - Lifetime Wellness and Fitness	1.0	General Elective	1.0
308	PED 123 - Tennis I	1.0	General Elective	1.0
309	PED 129 - Self-Defense	1.0	General Elective	1.0
310	PED 133 - Golf I	1.0	General Elective	1.0
311	PED 135 - Bowling I	1.0	General Elective	1.0
312	PED 139 - Ice Skating	1.0	General Elective	1.0
313	PED 148 - Snowboarding	1.0	General Elective	1.0
314	PED 154 - Volleyball	1.0	General Elective	1.0
315	PED 180 - Orienteering	1.0	General Elective	1.0
316	PED 181 - Downhill Skiing I	1.0	General Elective	1.0
317	PHI 101 - Introduction to Philosophy I	3.0	PHIL 201	3.0
318	PHI 220 - Ethics	3.0	PHIL 190	3.0
319	PHY 131 - Applied Physics I	3.0	Natural Science Elective	3.0
320	PHY 132 - Applied Physics II	3.0	Natural Science Elective	3.0
321	PHY 201 - General College Physics I	4.0	PHYS 211C	4.0
322	PHY 202 - General College Physics II	4.0	PHYS 212C	4.0
323	PHY 241 - University Physics I	4.0	Natural Science Elective	4.0
324	PHY 242 - University Physics II	4.0	Natural Science Elective	4.0
325	PLS 135 - American National Politics	3.0	POLI 201	3.0
326	PLS 136 - State and Local Politics	3.0	POLI 202	3.0
327	PNE 145 - Trends in Practical Nursing	1.0	General Elective	1.0
328	PNE 188 - Nursing Concepts I	6.0	General Elective	6.0
329	PNE 187 - Nursing Concepts II	9.0	General Elective	9.0
330	PNE 188 - Nursing Concepts III	6.0	General Elective	6.0
331	PSY 116 - Psychology of Death and Dying	3.0	Social Science Elective	3.0
332	PSY 126 - Psychology for Business	3.0	Social Science Elective	3.0
333	PSY 200 - Principles of Psychology	3.0	PSYC 201	3.0
334	PSY 215 - Abnormal Psychology	3.0	PSYC 435	3.0
335	PSY 216 - Social Psychology	3.0	PSYC 302	3.0
336	PSY 230 - Developmental Psychology	3.0	PSYC 212	3.0
337	PSY 235 - Child Psychology	3.0	Social Science Elective	3.0
338	PSY 236 - Adolescent Psychology	3.0	Social Science Elective	3.0
339	PSY 237 - Adult Psychology	3.0	Social Science Elective	3.0
340	PTH 151 - Musculoskeletal Structure and Function	4-5	General Elective	4-5
341	REL 200 - Survey of the Old Testament	3.0	RELI 220	3.0
342	REL 210 - Survey of the New Testament	3.0	RELI 210	3.0
343	REL 225 - Selected Topics in Biblical Studies	3.0	Humanities/Fine Arts Elective	3.0
344	REL 231 - Religions of the World I	3.0	Humanities/Fine Arts Elective	3.0
345	REL 232 - Religions of the World II	3.0	Humanities/Fine Arts Elective	3.0
346	RPK 120 - Outdoor Recreation	3.0	General Elective	3.0
347	SAF 126 - Principles of Industrial Safety	3.0	General Elective	3.0
348	SCM 100 - Introduction to American Sign Language	3.0	Humanities/Fine Arts Elective	3.0
349	SCM 110 - Intermediate American Sign	3.0	Humanities/Fine Arts Elective	3.0
350	SDV 100 - College Success Skills	1.0	Social Science Elective	1.0
351	SDV 107 - Career Education	1.0	General Elective	1.0
352	SOC 200 - Principles of Sociology	3.0	SOCI 201	3.0

**Exhibit A** (continued)

**Dabney S. Lancaster Community College and Mountain State University**

Course Equivalency Matrix  
2006-2008 catalog

#	Dabney S. Lancaster Course	Credit Hours	MSU Equivalent Course	Equivalent Credit Hours
353	SOC 215 - Sociology of the Family	3.0	SOCI 306	3.0
354	SOC 268 - Social Problems	3.0	SOCI 202	3.0
355	SPD 110 - Introduction to Speech	3.0	COMM 204	3.0
356	SPD 151 - Film Appreciation I	3.0	Humanities/Fine Arts Elective	3.0
357	SPD 152 - Film Appreciation II	3.0	Humanities/Fine Arts Elective	3.0
358	WEL 116 - Welding I (Oxyacetylene)	2.0	General Elective	2.0
359	WEL 117 - Oxy Fuel Welding and Cutting	3.0	General Elective	3.0
360	WEL 121 - Arc Welding	2.0	General Elective	2.0
361	WEL 123 - Shielded Metal Arc Welding (Basic)	3.0	General Elective	3.0
362	WEL 124 - Shielded Metal Arc Welding	3.0	General Elective	3.0
363	WEL 126 - Pipe Welding I	3.0	General Elective	3.0
364	WEL 127 - Pipe Welding II	3.0	General Elective	3.0
365	WEL 130 - Inert Gas Welding I	3.0	General Elective	3.0
366	WEL 135 - Inert Gas Welding II	2.0	General Elective	2.0
367	WEL 141 - Welder Qualification Tests I	3.0	General Elective	3.0
368	WEL 142 - Welder Qualification Tests II	3.0	General Elective	3.0
369	WEL 145 - Welding Metallurgy	3.0	General Elective	3.0
370	WEL 146 - Welding Quality Control	3.0	General Elective	3.0
371	WEL 160 - Gas Metal Arc Welding	3.0	General Elective	3.0

**Exhibit B**

Mountain State University

B.S. Culinary Science Degree (2007-2008)

Progression Sheet

**EXHIBIT B**  
**Mountain State University**  
**B.S. Culinary Science Degree Program**  
**Catalog Year (2006-2008)**

<b>GENERAL STUDIES ( 36 semester hours )</b>			
<b>Computer Proficiency</b>	<b>#</b>	<b>MSU COURSE REQUIREMENT</b>	<b>REQUIRED HOURS</b>
(3 hours)	1	CIS 115 - Fundamentals of Computer Applications	3.0
		<b>Total</b>	<b>3.0</b>
<b>English Composition</b>	<b>#</b>	<b>COURSE</b>	<b>HOURS</b>
(6 hours)	1	ENGL 101 - English Composition I	3.0
	2	ENGL 102 - English Composition II	3.0
		<b>Total</b>	<b>6.0</b>
<b>Communication Studies</b>	<b>#</b>	<b>COURSE</b>	<b>HOURS</b>
(3 hours)	1	ENGL 220 - Technical Writing	3.0
		<b>Total</b>	<b>3.0</b>
<b>Humanities &amp; Fine Arts</b>	<b>#</b>	<b>COURSE</b>	<b>HOURS</b>
(3 hours)	1	PHIL 190 - Ethics	3.0
	2	Humanities and Fine Arts Elective	3.0
		<b>Total</b>	<b>6.0</b>
<b>Mathematics</b>	<b>#</b>	<b>COURSE</b>	<b>HOURS</b>
(3 hours)	1	MATH 104 - Business Mathematics	3.0
		<b>Total</b>	<b>3.0</b>
<b>Natural Science</b>	<b>#</b>	<b>COURSE</b>	<b>HOURS</b>
(6 hours)	1	Natural Science Elective	3.0
	2	Natural Science Elective	3.0
		<b>Total</b>	<b>6.0</b>
<b>Social Science</b>	<b>#</b>	<b>COURSE</b>	<b>HOURS</b>
(9 hours)	1	ECON 201 - Principles of Economics I (Macro)	3.0
	2	ECON 202 - Principles of Economics II (Micro)	3.0
	3	Social Science Elective	3.0
		<b>Total</b>	<b>9.0</b>
<b>TOTAL GENERAL STUDIES HOURS</b>			<b>36.0</b>
<b>BUSINESS CORE COURSES ( 30 semester hours )</b>			
<b>Business Core Courses</b>	<b>#</b>	<b>MSU COURSE REQUIREMENT</b>	<b>REQUIRED HOURS</b>
	1	ACCT 211 - Principles of Accounting I	3.0
	2	FIN 201 - Principles of Finance	3.0
	3	HOSP 205 - Introduction to Hospitality	3.0
	4	MGMT 120 - Introduction to Business and Technology Skills	3.0
	5	MGMT 302 - Fundamentals of Management	3.0
	6	MGMT 303 - Entrepreneurship	3.0
	7	MGMT 304 - Organizational Behavior	3.0
	8	MGMT 322 - Strategic Human Resource Development	3.0
	9	MGMT 416 - Team Development and Group Management	3.0
	10	MKTG 306 - Fundamentals of Marketing	3.0
<b>TOTAL BUSINESS CORE HOURS</b>			<b>30.0</b>
<b>CULINARY ARTS COURSES ( 72 semester hours )</b>			
<b>Culinary Arts Courses</b>	<b>#</b>	<b>MSU COURSE REQUIREMENT</b>	<b>REQUIRED HOURS</b>
	1	CA 104 - Safety and Sanitation	3.0
	2	CA 106 - Skills I: Basic Food Preparation	4.0
	3	CA 108 - Skills II: Intermediate Food Preparation -Garde Manger	3.0
	4	CA 112 - Business and Culinary Math	3.0
	5	CA 125 - Practicum I	3.0
	6	CA 130 - Practicum II	3.0
	7	CA 201 - Skills III: Advanced Food Preparation	3.0
	8	CA 202 - Breakfast Cookery	3.0
	9	CA 205 - Nutrition for Culinary Arts	3.0
	10	CA 210 - American Regional Cuisine	3.0
	11	CA 212 - European and Mediterranean Cuisines	3.0
	12	CA 215 - Banquets, Catering, and Buffet Preparation	3.0
	13	CA 225 - Practicum III	3.0
	14	CA 230 - Practicum IV	3.0
	15	CA 299 - Basic Baking	6.0
	16	CA 302 - Advanced Pastries and Desserts	3.0
	17	CA 304 - Beverage Management	2.0
	18	CA 305 - Purchasing and Receiving	2.0
	19	CA 310 - Cuisines of the Pacific Rim	3.0
	20	CA 312 - Cuisines of Central and South America	3.0
	21	CA 317 - Menu Planning	2.0
	22	CA 319 - Dining Room Service	2.0
	23	CA 425 - Practicum V	3.0
24	CA 450 - Senior Capstone	3.0	
<b>TOTAL CULINARY ARTS HOURS</b>			<b>72.0</b>
<b>TOTAL B.S. CULINARY ARTS HOURS</b>			<b>138.0</b>

**Exhibit C**

**Credit Crosswalk**

**Dabney S. Lancaster A.A.S. in Culinary Arts**

**to**

**Mountain State University B.S. in Culinary Science**

Articulation Agreement Between Mountain State University and Dabney S. Lancaster Community College

Exhibit C

Mountain State University and Dabney S. Lancaster Community College  
Credit Cross-walk (Dabney S. Lancaster A.A.S. Culinary Arts to MSU B.S. Culinary Science)  
Catalog Year (2006-2006)

GENERAL STUDIES (36 semester hours)						
Computer Proficiency	#	MSU Course # and Name	REQUIRED HOURS	Dabney S. Lancaster A.A.S. Culinary Arts Course	D.S.L.C.C. Credit Hours	Transferable Course Credit Hours
(3 hours)	1	GIS 115 - Fundamentals of Computer Applications	3.0	ITE 115 - Basic Computer Literacy	3.0	3.0
		Total	3.0			
English Composition	#	COURSE	HOURS	TRANSFER COURSE	HOURS	TRANS. HRS.
(6 hours)	1	ENGL 101 - English Composition I	3.0	ENG 111 - College Composition I	3.0	3.0
	2	ENGL 102 - English Composition II	3.0	ENG 112 - College Composition II	3.0	3.0
		Total	6.0		6.0	6.0
Communication Studies	#	COURSE	HOURS	TRANSFER COURSE	HOURS	TRANS. HRS.
(3 hours)	1	ENGL 220 - Technical Writing	3.0	NEED < possible transfer - suggest ENG 115 >	0.0	0.0
		Total	3.0		0.0	0.0
Humanities & Fine Arts	#	COURSE	HOURS	TRANSFER COURSE	HOURS	TRANS. HRS.
(3 hours)	1	PHIL 130 - Ethics	3.0	Humanities Elective < PHI 220 - ETHICS >	3.0	3.0
	2	Humanities and Fine Arts Elective	3.0	NEED < possible transfer - Humanities and Fine Arts elective >	0.0	0.0
		Total	6.0		3.0	3.0
Mathematics	#	COURSE	HOURS	TRANSFER COURSE	HOURS	TRANS. HRS.
(3 hours)	1	MATH 104 - Business Mathematics	3.0	MTH 120 - Introduction to Mathematics	3.0	3.0
		Total	3.0		3.0	3.0
Natural Science	#	COURSE	HOURS	TRANSFER COURSE	HOURS	TRANS. HRS.
(6 hours)	1	Natural Science Elective	3.0	NEED < possible transfer - Natural Science elective >	0.0	0.0
	2	Natural Science Elective	3.0	NEED < possible transfer - Natural Science elective >	0.0	0.0
		Total	6.0		0.0	0.0
Social Science	#	COURSE	HOURS	TRANSFER COURSE	HOURS	TRANS. HRS.
(9 hours)	1	ECON 201 - Principles of Economics I (Macro)	3.0	Social Science Elective < ECO 201 >	3.0	3.0
	2	ECON 202 - Principles of Economics II (Micro)	3.0	Social Science Elective < ECO 202 >	3.0	3.0
	3	Social Science Elective	3.0	Social Science Elective < SDV 100 >	1.0	1.0
		Total	9.0	NEED < possible transfer - 2 hours Social Science Electives >	7.0	7.0
<b>TOTAL GENERAL STUDIES HOURS</b>			<b>36.0</b>		<b>22.0</b>	<b>22 of 36</b>
BUSINESS CORE COURSES (30 semester hours)						
Business Core Courses	#	MSU Course # and Name	REQUIRED HOURS	Dabney S. Lancaster A.A.S. Culinary Arts Course	D.S.L.C.C. Credit Hours	Transferable Course Credit Hours
	1	ACCT 211 - Principles of Accounting I	3.0	NEED < possible transfer - suggest ACC 211 >	0.0	0.0
	2	FIN 201 - Principles of Finance	3.0	NEED < possible transfer - suggest FIN 215 >	0.0	0.0
	3	HOSP 205 - Introduction to Hospitality	3.0	HRI 154 - Principles of Hospitality Management	3.0	3.0
	4	MGMT 120 - Introduction to Business and Technology Skills	3.0	BUS 100 - Introduction to Business	3.0	3.0
	5	MGMT 302 - Fundamentals of Management	3.0	NEED < possible transfer - suggest BUS 200 >	0.0	0.0
	6	MGMT 303 - Entrepreneurship	3.0	NEED < possible transfer - suggest BUS 118 >	0.0	0.0
	7	MGMT 304 - Organizational Behavior	3.0	NEED < possible transfer - suggest BUS 201 >	0.0	0.0
	8	MGMT 322 - Strategic Human Resource Development	3.0	NEED	0.0	0.0
	9	MGMT 418 - Team Development and Group Management	3.0	NEED	0.0	0.0
	10	MKTG 306 - Fundamentals of Marketing	3.0	NEED < possible transfer - suggest HRI 236 >	0.0	0.0
<b>TOTAL BUSINESS CORE HOURS</b>			<b>30.0</b>		<b>6.0</b>	<b>6 of 30</b>
CULINARY ARTS COURSES (72 semester hours)						
Culinary Arts Courses	#	MSU Course # and Name	REQUIRED HOURS	Dabney S. Lancaster A.A.S. Culinary Arts Course	D.S.L.C.C. Credit Hours	Transferable Course Credit Hours
	1	CA 104 - Safety and Sanitation	3.0	HRI 158 - Sanitation and Safety HLT 105 - First Aid and Safety -2 excess credits	3.0 2.0	1.5 1.5
	2	CA 106 - Skills I: Basic Food Preparation	4.0	HRI 226 - Food Production Operations HRI 218 - Fruit, Vegetable and Starch Preparation -2 excess credits	3.0 3.0	2.0 2.0
	3	CA 108 - Skills II: Intermediate Food Preparation -Garde Manger	3.0	HRI 145 - Garde Manger	3.0	3.0
	4	CA 112 - Business and Culinary Math	3.0	NEED	0.0	0.0
	5	CA 125 - Practicum I	3.0	HRI 190 - Coordinated Internship	3.0	3.0
	6	CA 130 - Practicum II	3.0	NEED	0.0	0.0
	7	CA 201 - Skills III: Advanced Food Preparation	3.0	HRI 219 - Stock, Soup and Sauce Preparation HRI 220 - Meat, Seafood and Poultry preparation +3 excess credits	3.0 3.0	1.5 1.5
	8	CA 202 - Breakfast Cookery	3.0	NEED	0.0	0.0
	9	CA 205 - Nutrition for Culinary Arts	3.0	HRI 119 - Applied Nutrition for Food Service	3.0	3.0
	10	CA 210 - American Regional Cuisine	3.0	NEED	0.0	0.0
	11	CA 212 - European and Mediterranean Cuisines	3.0	NEED	0.0	0.0
	12	CA 215 - Banquets, Catering, and Buffet Preparation	3.0	NEED	0.0	0.0
	13	CA 225 - Practicum III	3.0	NEED	0.0	0.0
	14	CA 230 - Practicum IV	3.0	NEED	0.0	0.0
	15	CA 299 - Basic Baking	6.0	HRI 128 - Principles of Baking -3 excess credits	3.0	3.0
	16	CA 302 - Advanced Pastries and Desserts	3.0	NEED	0.0	0.0
	17	CA 304 - Beverage Management	2.0	NEED	0.0	0.0
	18	CA 305 - Purchasing and Receiving	2.0	HRI 251 - Foods and Beverage Cost Control +1 excess credit (not used)	3.0	2.0
	19	CA 310 - Cuisines of the Pacific Rim	3.0	NEED	0.0	0.0
	20	CA 312 - Cuisines of Central and South America	3.0	NEED	0.0	0.0
	21	CA 317 - Menu Planning	2.0	-2 excess credits Knowledge Test Required		2.0
	22	CA 319 - Dining Room Service	2.0	-2 excess credits Knowledge Test Required		2.0
	23	CA 425 - Practicum V	3.0	NEED	0.0	0.0
24	CA 450 - Senior Capstone	3.0	NEED	0.0	0.0	
<b>TOTAL CULINARY ARTS HOURS</b>			<b>72.0</b>		<b>32.0</b>	<b>31 of 72 *</b>
<b>TOTAL B.S. CULINARY ARTS HOURS</b>			<b>138.0</b>		<b>60.0</b>	<b>59 of 138</b>
<b>REMAINING HOURS TO COMPLETE MSU B.S. CULINARY SCIENCE DEGREE</b>					<b>60.0</b>	<b>59 of 138</b>

\* 1 excess hour could not be used towards MSU degree requirements

**EXHIBIT C**  
**Mountain State University and Dabney S. Lancaster Community College**  
**Credit Cross-walk (Dabney S. Lancaster A.A.S. Culinary Arts to MSU B.S. Culinary Science)**  
**Catalog Year (2006-2008)**  
**Remaining Requirements**

<b>General Studies</b>		
ENGL 220 - Technical Writing	3.0	Possible transfer credit from D.S.L.C.C.
Humanities and Fine Arts Elective	3.0	Possible transfer credit from D.S.L.C.C.
Natural Science Elective	3.0	Possible transfer credit from D.S.L.C.C.
Natural Science Elective	3.0	Possible transfer credit from D.S.L.C.C.
Social Science Electives	2.0	Possible transfer credit from D.S.L.C.C.
<b>Total Remaining General Education Requirements</b>	<b>14.0</b>	
<b>Business Core Courses</b>		
ACCT 211 - Principles of Accounting I	3.0	Possible transfer credit from D.S.L.C.C.
FIN 201 - Principles of Finance	3.0	Possible transfer credit from D.S.L.C.C.
MGMT 302 - Fundamentals of Management	3.0	Possible transfer credit from D.S.L.C.C.
MGMT 303 - Entrepreneurship	3.0	Possible transfer credit from D.S.L.C.C.
MGMT 304 - Organizational Behavior	3.0	Possible transfer credit from D.S.L.C.C.
MGMT 322 - Strategic Human Resource Development	3.0	Through MSU
MGMT 416 - Team Development and Group Management	3.0	Through MSU
MKTG 306 - Fundamentals of Marketing	3.0	Possible transfer credit from D.S.L.C.C.
<b>Total Remaining Business Core Requirements</b>	<b>24.0</b>	
<b>Culinary Arts Courses</b>		
CA 112 - Business and Culinary Math	3.0	Through MSU
CA 130 - Practicum II	3.0	Through MSU
CA 202 - Breakfast Cookery	3.0	Through MSU
CA 210 - American Regional Cuisine	3.0	Through MSU
CA 212 - European and Mediterranean Cuisines	3.0	Through MSU
CA 215 - Banquets, Catering, and Buffet Preparation	3.0	Through MSU
CA 225 - Practicum III	3.0	Through MSU
CA 230 - Practicum IV	3.0	Through MSU
CA 302 - Advanced Pastries and Desserts	3.0	Through MSU
CA 304 - Beverage Management	2.0	Through MSU
CA 310 - Cuisines of the Pacific Rim	3.0	Through MSU
CA 312 - Cuisines of Central and South America	3.0	Through MSU
CA 425 - Practicum V	3.0	Through MSU
CA 450 - Senior Capstone	3.0	Through MSU
<b>Total Remaining Culinary Arts Requirements</b>	<b>41.0</b>	
<b>Total Remaining B.S. Culinary Arts Degree Requirements</b>	<b>79.0</b>	