



NICOLET COLLEGE

Nicolet Program:

Northern Michigan University Program:

GPA Required:

Effective Date:

A.A.S. Culinary Arts

B.S. Hospitality/Tourism Management

2.0

Per agreement signed June 2017

TRANSFER GUIDE

General Education Courses

NICOLET COURSE		NORTHERN MICHIGAN UNIVERSITY EQUIVALENCY		
20-801-219 English Composition 1	3	EN 111	College Composition 1	3
10-806-112 Principles of Sustainability (3) or 10-804-134 Math Reasoning (3) or 20-804-250 Quantitative Reasoning (4)	3-4	SCII 1009N MA1001	Science Inquiry/NS or Quantitative Literacy or Elective	3-4
10-809-166 Intro to Ethics: Theory and Application OR 20-809-225 Ethics	3	PL 180	Fundamentals of Ethical Theory	3
10-801-196 Oral Interpersonal Communication	3	SP 110	Interpersonal Communication	3
20-809-251 Introduction to Psychology	3	PY 100G	Psychology as a Social Science	3
10-809-195 Economics OR 20-809-287 Principles of Macroeconomics OR 20-809-291 Principles of Microeconomics	3	EC 101 EC 202 EC201	The American Economy Macroeconomic Principle Microeconomic Principle	3
Total general education credits earned:	18-19		Total general education credits accepted:	18-19

Occupational Courses

NICOLET COURSE		NORTHERN MICHIGAN UNIVERSITY EQUIVALENCY		
10-316-115 Culinary Math	2	HM 101	Hospitality Math	2
10-316-121 Sanitation and Safety Fundamentals	2	HM 111	Food Service Sanitation	2
10-316-125 Food Theory	3	HM 100	Food Selection and Preparation	3
10-316-126 Food Production Principles	3	HM 115	Professional Cooking I	3
10-316-111 Garde Manger	2	HM 1009	Hospitality Management Elective	2
10-316-130 Nutrition	2	HM 201	Food Service Nutrition	2
10-316-140 Food Practicum I	3	HM XXX	Elective Credit	3
10-316-141 Food Practicum II	3	HM XXX	Elective Credit	3
10-316-150 Catering	3	HM 225	Banquets and Catering	3
10-316-151 Advanced Professional Cooking	3	HM 120	Professional Cooking II	3
10-316-152 Professional Baking	3	HM 116	Professional Baking I	3
10-316-155 Menu Planning	2	HM 310	Menu Analysis and Design	2
10-316-160 Food Purchasing	2	HM 226	Purchasing-Hospitality Industry	2
10-316-170 Restaurant Practicum I	3	HM XXX	Elective Credit	3

10-316-171 Restaurant Practicum II	3	HM XXX	Elective Credit	3
10-316-175 Food Service Cost Control	2	HM 214	Cost Control-Hospitality	2
10-316-180 Food Service Supervision	3	HM 210	Supervision in the Hospitality Management Industry	3
Recommended Electives		HM 221	Hospitality Service Management AND	2
10-109-159 Restaurant Management and 10-109-195 Beverage Management	4	HM330	Beverage and Bar Management	2
Total occupational credits earned:	48		Total occupational credits accepted:	48
Total credits earned:	66-67		Total credits transferred:	64*

*Per NMU policy, a maximum of 64 credit hours may transfer from a two-year college.

Remaining Coursework Required at Northern Michigan University to earn a BS in Hospitality and Tourism Management:

EN 211	College Composition II (Effective Comm)	4
	One <i>Math Competency/QR and Analysis</i> course	4
	One <i>Social Responsibility in a Diverse World</i> course	4
	One <i>Human Expression</i> course	4
	One <i>Scientific Inquiry</i> course	4
HM 112	Introduction to Tourism and Hospitality Management	4
HM 220	Hospitality Human Resources	4
HM 245	Hospitality Accounting and Revenue Management	4
HM 450	Hospitality Operations Plan and Design	4
HM 480	Current Issues in the Hospitality Industry	4
HM 315	Multicultural Foods	3
MGT 221	Business Law I: Legal Environment of Business	4
MKT 230	Introduction to Marketing	4
	Elective Credits	5-6
	Total NMU Credits:	56-57

Students planning to transfer should work closely with their Nicolet Success Coach and transfer personnel at Northern Michigan University for the most current information.

Additional Graduation Requirements:

1. An overall GPA of 2.0 is required
2. At least 8 credit hours of the major must be earned at NMU
3. A "C" or higher is required for all courses within the major
4. A total of 120 credit hours are required for a BS in Hospitality Management, with at least 32 credits earned at NMU
5. The General Education Program and all graduation requirements must be successfully completed

Note to Students:

1. Complete the articulated program as indicated in this articulation guide. Any course substitutions should only be made with the guidance of an advisor or counselor to assure that all requirements are met
2. Students are encouraged to meet with the Hospitality Management coordinator at NMU early, before completing an admission application to NMU
3. A copy of the articulation agreement should be brought to all advising sessions