



**Transfer Articulation Agreement
between
STATE UNIVERSITY OF NEW YORK
COLLEGE OF AGRICULTURE AND TECHNOLOGY AT COBLESKILL
and
GENESEE COMMUNITY COLLEGE**

October 2017

This agreement establishes procedures to promote the easy transition of Associate in Applied Science (AAS) degree graduates in Food Processing Technology at Genesee Community College (GCC) to the Food Systems and Technology Bachelor of Technology degree program at the State University of New York College of Agriculture and Technology at Cobleskill (SUNY Cobleskill).

Objectives of the Agreement

1. To provide a transfer path to qualified GCC graduates who want to enhance their education and careers by pursuing a bachelor's degree.
2. To assist academic advisors with pertinent academic information for students who wish to continue their education in an upper-division program.
3. To attract qualified students to GCC and SUNY Cobleskill.
4. To facilitate the exchange of information between faculty and administrators in order to improve this program and streamline the transfer process.

Terms of the Agreement

1. Students from GCC, who have complete the Associate in Applied Science degree in Food Processing Technology and the courses outlined in the addendum, with a minimum 2.25 cumulative grade point average will be guaranteed admission into the Food Systems and Technology BT program at SUNY Cobleskill with full junior status.
2. Transfer students must complete and file the SUNY Admissions Application indicating transfer to SUNY Cobleskill prior to November 15 for spring semester entry, and prior to May 1 for fall semester entry.
3. Courses with grades of C- or better will be accepted for transfer credit. Courses with D grades may be accepted for credit.
4. Students who do not meet the requirements of this agreement will also be considered for admission. They will be evaluated on an individual basis.

Review and Revision of the Agreement

This agreement will be reviewed when substantial changes are made in the curriculum on either campus. At the request of either party, a review of the Transfer Articulation Agreement will be conducted by both institutions.

Termination

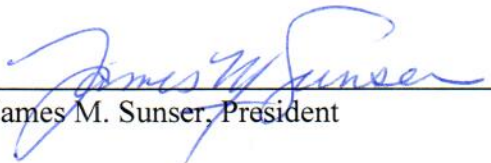
This articulation agreement shall remain in force from October 2017, on which it is signed, until such time as either institution elects to terminate it. Termination by either institution will be announced with sufficient anticipation to assure any students enrolled the opportunity to be admitted to SUNY Cobleskill under its terms.

Effective Date and Signatures

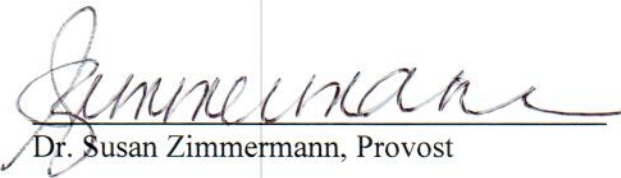
This articulation will become effective October 2017, upon acceptance of Agreement with appropriate signatures.

GENESEE COMMUNITY COLLEGE

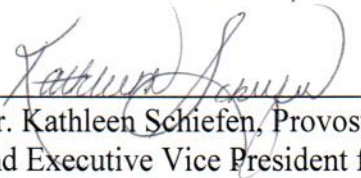
SUNY COBLESKILL



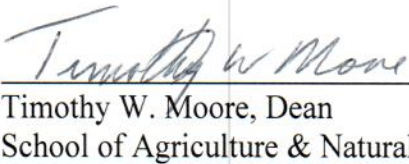
Dr. James M. Sunser, President



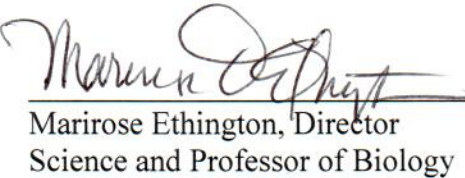
Dr. Susan Zimmermann, Provost



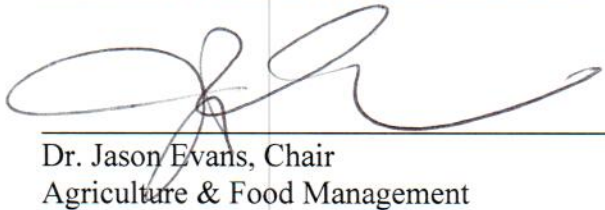
Dr. Kathleen Schiefen, Provost
and Executive Vice President for Academic Affairs



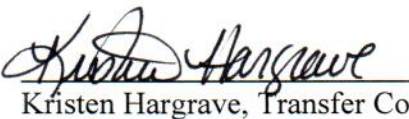
Timothy W. Moore, Dean
School of Agriculture & Natural Resources



Marirose Ethington, Director
Science and Professor of Biology



Dr. Jason Evans, Chair
Agriculture & Food Management



Kristen Hargrave, Transfer Coordinator



Anita D. Wright, Director
Professional and Continuing Education

**GENESEE COMMUNITY COLLEGE
FOOD PROCESSING TECHNOLOGY – AAS**

TO

**STATE UNIVERSITY OF NEW YORK
COLLEGE OF AGRICULTURE AND TECHNOLOGY AT COBLESKILL
FOOD SYSTEM & TECHNOLOGY- BT**

ADDENDUM

	Genesee Course			Cobleskill Equivalent	
ENG101	College Composition	3	ENGL 101	LAS - (GE CM) - Composition I	3
ENG102	Composition in Nat. & Soc. Sci	3*	ENGL 102	LAS (GE CM) - Composition II	3
	Fine Arts or Foreign Language SUNY Gen Ed course	3*	<i>Equivalent course</i>	LAS (GE AR/or FL) – <i>Equivalent Course</i>	3
ECO 101	Microeconomics	3*	ECON 123	LAS (GE SS) – Microeconomics	3
	World Civilization - Course that satisfies this SUNY Gen Ed.	3*	<i>Equivalent course</i>	LAS (GE WO) – <i>Equivalent Course</i>	3
BIO115	General Biology 1	4*	BIOL 111/X	LAS (GE SC) – Biology I w/lab	4
CHE101	General Chemistry 1	4	CHEM 111/X	LAS (SC GE) – General Chemistry w/lab	4
BIO 206	General Microbiology	4	BIOL 219/X	LAS – Microbiology w/lab	3
BIO108	Human Nutrition	3	NTRN122/X	LAS (SC GE) – Nutrition Science w/lab	3
PHY 100	How Things Work	3	PHYS 101/X	EL –Principles of Physics I w/lab	3
MAT129	Statistics	3*	MATH 125	LAS (MA GE) - Statistics	3
FPT 101	Intro. to Food Processing Tech.	3	AGEN 265	MF-Food Processing Tech & Engineering	3
FPT 102	Food Safety, Sanitation, & Hazard Analysis	3	CAHT 103& CAHT 1XX	TE-FS&P-Food Service Sanitation TE-FSM Core Elective	2 1
FPT 201	Unit Operations in Fd & Dairy Pro	3	CAHT 399/302	MF- Dairy Processing Technology w/Lab	3
FTP 205	Analytical Methods & Labeling of Fd	4	AGSC 2XX	TE-FS&P Core Elective	4
CIS 116	Microcomputer Applications	3	CITA 110	EL-Microcomputer Applications	3
BUS 101	Principles of Business	3	BADM 121	TE-FSM--Fundamentals of Business	3
BUS 214	Management Principles	3	BADM 249	TE-FSM-Management	3
BUS 217	Business Internship	3	BADM 2XX	EL – Cooperative Education	1
PED	Physical Education	1	PHED 1XX	EL- Phys. Ed. Course	1
HED/PED/REC	Health/PE/Recreation	1	PHEDXXX	EL - Elective	1

The credits from the courses above, in the Food Processing Technology- AAS program, will transfer to the Food System & Technology Bachelor of Technology degree in the following categories:

Major Field Requirements	6
Technical Electives	13
Liberal Arts & Sciences Requirements	32
General Electives.....	9
TOTAL CREDITS TRANSFERRED	60

**29 Credits of SUNY General Education Requirements are satisfied in six different categories.*

**GENESEE COMMUNITY COLLEGE
FOOD PROCESSING TECHNOLOGY – AAS**

TO

**STATE UNIVERSITY OF NEW YORK
COLLEGE OF AGRICULTURE AND TECHNOLOGY AT COBLESKILL
FOOD SYSTEM & TECHNOLOGY- BT**

*60 credits will transfer to the 120 credit requirement in Food Systems & Technology.
60 credits of the following coursework will need to be satisfied as a SUNY Cobleskill student:*

Major Field Requirements -51 credits including:

AGBU 104	Introductory Agribusiness & Agricultural Economics	4
AGBU 160	Introduction to Food Systems	3
AGBU 330	Commodity Supply & Marketing	3
AGBU 340	Food System Regulation	3
AGBU 380	Internship Orientation	1
AGBU 395/x	Value-Added Production & Marketing w/Lab	3
AGBU 420	Agricultural & Environmental Policy	4
AGBU 450	Internship in Ag. Business	12
AGSC 311	Multicultural HR Management in Ag	3
AGSC 312	Applied Agricultural Spanish	3
CAHT 105	Introduction to Food Science	3
CAHT 305	Food Science II	3
Major Field Electives -6 credits from the following:		6
AGRN 251	Fruit Science	3
AGRN 252	Vegetable Production	3
ANSC 107	Meat Products	3

Technical Electives – 9 credits w/7 upper level credits from the following:

Food Science and Production Core from AGSC, ANSC, AGRN or CAHT	3
Sustainability Core from SUST, AGEN or AGRN	6

**30 SUNY Gen. Ed. credits are required in 7 different Gen. Ed. categories therefore another course is required in a category not already satisfied.*

**GENESEE COMMUNITY COLLEGE
FOOD PROCESSING TECHNOLOGY – AAS**

TO

**STATE UNIVERSITY OF NEW YORK AT COBLESKILL
APPLIED FERMENTATION - BT**

*60 credits will transfer to the 123 credit requirement in Applied Fermentation.
63 credits of the following coursework will need to be satisfied as a SUNY Cobleskill student:*

Major Field Requirements – 27 Credits:

ACCT 101	Financial Accounting	3
AGBU 340	Food System Regulation	3
BADM 134 or AGBU 121	Principles of Marketing Marketing Ag Products	3
CAHT 215	Beverage Management & Laboratory	3
CAHT 348/348X	Sensory Evaluation & Lab	3
CHEM 214	Introduction to Fermentation Science	3
CHEM 340/340X	Fermentation Science & Lab	4
CHEM 460	Fermentation Senior Seminar	3
CHEM 401	Fermentation Research, Reporting & Presentation	2

Technical Electives - 7 Credits with 3 credits upper-level (300-499):

From following prefixes AGBU, AGSC, AGEN, AGRN, BIOL, CAHT, CITA, ORHT, or SUST

Upper Level Major Coursework – 11 Upper-level credits chosen from:

CAHT 304 Brewing Science (2), CAHT 306 Oenology (2), CAHT 307 Distilled Spirits (2), CAHT 308 Ciders, Mead and Other Beverages (2), CAHT 309 Adv. Topics in Food & Fermentation (3), CHEM 480 Senior Project (6)

Other Liberal Arts & Sciences – 10 Credits

CHEM 112	General Chemistry II & Lab	4
PHIL 320	Ethics and Management	3
SOSC 304	Fermentation: A Sociological Perspective	3

**30 SUNY Gen. Ed. credits are required in 7 different Gen. Ed. categories therefore another course is required in a category not already satisfied.*