Memorandum of Understanding

Owens Community College
and
The University of Findlay

Whereas, Owens Community College (OCC) and The University of Findlay (UF) share a learner-centered and community-oriented approach to higher education,

Whereas, they share a common desire to create a transition for Owens Community College graduates seeking a University of Findlay bachelor's degree that corresponds well with programs offered at Owens Community College, and

Whereas, the two institutions seek to use current technology to enhance the educational options for time and/or place bound, working adults,

Whereas, subject to the terms of this agreement, students who have earned an Associate Degree in Hospitality Management at Owens Community College and have met the minimum entrance requirements for The University of Findlay are assured admission to The University of Findlay with junior-level standing for courses of study completed at Owens Community College. To facilitate transfer information at the earliest possible time, coordinated programs between Owens Community College and The University of Findlay Hospitality Management units have been developed.

Whereas, curricula at UF and OCC are appraised annually and or/change intermittently and independently, specific transfer policies and equivalences such as those attached are subject to regular modification with the consent of the area directors recognized in the MOU for hospitality management.

Hereby, Owens Community College and The University of Findlay enter into an educational alliance designed to affect the above stated aims in a manner which will provide the participating student with a quality bachelor's degree completion program.

Principles of Agreement

Owens Community College
and
The University of Findlay

For Owens Community College

3-24-11

Date

President

Provost

For The University of Findlay

3-29-11

Date

President

Vice President of Academic Affairs
### Memorandum of Understanding

**Owens Community College**  
and  
**The University of Findlay**

**AAB in Hospitality Management**  
Leading to  
**BS in Hospitality Management**

A total of 62 Semester Hours (C or better) will Apply

<table>
<thead>
<tr>
<th>General Education</th>
<th>Owens Community College</th>
<th>The University of Findlay</th>
<th>Sem Hrs</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>English</strong></td>
<td>ENG 112 Composition II</td>
<td>ENGL106</td>
<td>3</td>
</tr>
<tr>
<td><strong>Computer Science</strong></td>
<td>IST 100 Fundamental of Computing Systems</td>
<td>Notify registrar's office during 1st semester to show waiver of CSCI comp</td>
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<tr>
<td><strong>Fine Arts</strong></td>
<td>SPE 102 Interpersonal Communications</td>
<td>COMM216 Interpersonal Communication</td>
<td>3</td>
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<tr>
<td><strong>Math</strong></td>
<td>MTH 213 Intro to Business Statistics</td>
<td>MATH123 Elementary Statistics</td>
<td>3</td>
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<tr>
<td><strong>Social Science</strong></td>
<td>SOC 220 Multicultural Diversity in the U.S. ECO 202 Macroeconomics</td>
<td>SOCI 250 Human Diversity in America ECON 200 Macroeconomics</td>
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<table>
<thead>
<tr>
<th>Owens Community College</th>
<th>The University of Findlay</th>
</tr>
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<tbody>
<tr>
<td><strong>Major Requirements</strong></td>
<td></td>
</tr>
<tr>
<td>ACC 101 Accounting I</td>
<td>ACCT220 Principles of Accounting I</td>
</tr>
<tr>
<td>BUS 200 The Legal Environment of Business</td>
<td>BUAD310 Business Law</td>
</tr>
<tr>
<td>ENG 120 Business Communication</td>
<td>BUAD311 Business Communications</td>
</tr>
<tr>
<td>ECO 202 Macroeconomics</td>
<td>ECON200 Macroeconomics (credit is applied above)</td>
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<table>
<thead>
<tr>
<th>Hospitality Management</th>
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<tbody>
<tr>
<td>FNH 100 Introduction to the Hospitality Industry</td>
<td>HMG120 Introduction to Hospitality Management</td>
</tr>
<tr>
<td>FNH 130 Dining Room and Beverage Management</td>
<td>HMG125 Dining Room Operations</td>
</tr>
<tr>
<td>FNH 112 Quantity Food Preparation (3) &amp; FNH 135 ServSafe (2)</td>
<td>HMG125 &amp;225 Food Production Management and Lab</td>
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<tr>
<td>FNH 140 Lodging Operations</td>
<td>HMG1285 Lodging Operations</td>
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<tr>
<td>FNH 212 Supervision in the Hospitality Industry</td>
<td>BUAD320 Organizational Behavior and Leadership</td>
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<tr>
<td>Course</td>
<td>Credits</td>
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<tr>
<td>----------------------------------------------------------------------</td>
<td>---------</td>
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<tr>
<td>FNH 160 Menu Development &amp; FNH 230 Purchasing and Cost Controls</td>
<td>5</td>
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<tr>
<td>FNH 210 Hospitality Marketing and Sales</td>
<td>2</td>
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<tr>
<td>FNH 293B Hospitality Management Program Co-op</td>
<td>3</td>
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<tr>
<td>Electives</td>
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<tr>
<td>FNH121 Basic Nutrition</td>
<td>2</td>
</tr>
<tr>
<td>FNH 211 Contemporary Customer Service</td>
<td>2</td>
</tr>
<tr>
<td>FNH 213 Hospitality Facilities Design</td>
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<tr>
<td>FNH 240 Hospitality Event Planning</td>
<td>3</td>
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<tr>
<td>FNH 241 Catering and Banquet Operations</td>
<td>3</td>
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<td>Total Credits Transferred from Owens</td>
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Courses Needed for Completion of BS in Hospitality Management
General Education

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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<tbody>
<tr>
<td>English</td>
<td>ENGL202,272 or 302</td>
</tr>
<tr>
<td>Communication</td>
<td>COMM110 or 211</td>
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<tr>
<td>Wellness</td>
<td>HPE 100</td>
</tr>
<tr>
<td>Philosophy or Religion</td>
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</tr>
<tr>
<td>Fine Arts</td>
<td>Anything but a communication course</td>
</tr>
<tr>
<td>Foreign Language/ Culture</td>
<td>SPAN350 Spanish for Professionals</td>
</tr>
<tr>
<td>Humanities</td>
<td></td>
</tr>
<tr>
<td>Math</td>
<td>MATH132 Fundamentals of Calculus II</td>
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<tr>
<td>Science</td>
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College of Business

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT221</td>
<td>Principles of Accounting II</td>
</tr>
<tr>
<td>ECON201</td>
<td>Principles of Microeconomics</td>
</tr>
<tr>
<td>BUAD220</td>
<td>Principles of Management</td>
</tr>
<tr>
<td>BUAD400</td>
<td>Human Resource Management</td>
</tr>
<tr>
<td>MRKT326</td>
<td>Principles of Marketing</td>
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</table>

Hospitality

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HMGHT325L</td>
<td>Food and Beverage Management Lab</td>
</tr>
<tr>
<td>HMGHT350</td>
<td>Hospitality Finance</td>
</tr>
<tr>
<td>HMGHT417</td>
<td>Beverage and Entertainment Management</td>
</tr>
<tr>
<td>HMGHT425</td>
<td>Advanced Food and Beverage</td>
</tr>
<tr>
<td>HMGHT425L</td>
<td>Advanced Food and Beverage Lab</td>
</tr>
<tr>
<td>HMGHT480</td>
<td>Seminar in Hospitality</td>
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<tr>
<td>HMGHT487</td>
<td>Hospitality Practicum</td>
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Credits from The University of Findlay

| Credits from The University of Findlay | 62 |

Total 124
## Memorandum of Understanding with Owens Community College

### Hospitality Management Course Requirements

<table>
<thead>
<tr>
<th>Core</th>
<th>Cr.</th>
<th>Owens equiv</th>
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<tbody>
<tr>
<td>English 106</td>
<td>3</td>
<td>ENG112</td>
<td>3</td>
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<tr>
<td>English (202, 272 or 302)</td>
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<td>Computer Science 150/190</td>
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<td>Communication 110 or 211</td>
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<td>Wellness 100</td>
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<td>Phil or Religion</td>
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<td>Fine Arts, Interpersonal Communication</td>
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<td>SPE102</td>
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<td>Foreign Lang/ Culture</td>
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<tr>
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<td>MTH213</td>
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<td>Math 132 Or higher</td>
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<td>MTH175</td>
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</tr>
<tr>
<td>ECON200</td>
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<td>ECO202</td>
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<td>College of Business</td>
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<tr>
<td>ACCT220 Principles of Acct 1</td>
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<td>ACC101</td>
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<td>ACCT221 Principles of Acct 2</td>
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<td>ECON200 Macroeconomics</td>
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<td>ECO202</td>
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<td>(This is counted above under social science)</td>
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<tr>
<td>ECON201 Microeconomics</td>
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<td>BUAD220 Principles of Management</td>
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<td>BUAD310 Business Law</td>
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<td>BUS200</td>
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<td>BUAD311 Business Communication</td>
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<td>ENG120</td>
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<td>BUAD320 Organizational Behavior and Leadership</td>
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<td>FNH212</td>
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<td>BUAD400 Human Resources</td>
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<td>MRKT326 Principles of Marketing</td>
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<td>HMGT120 Into to Hospitality</td>
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<td>HMGT125 Dining Room Oper</td>
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<tr>
<td>HMGT225 &amp; Food Production</td>
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<td>FNH112 &amp; FNH135</td>
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<td>HMGT285</td>
<td>Lodging</td>
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<td>FNH160 &amp; FNH230</td>
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<tr>
<td>HMGT325</td>
<td>Food and Bev Mgmt</td>
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<td>FNH210</td>
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<tr>
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<td>F&amp;B lab</td>
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<td>HMGT346</td>
<td>Hosp. Marketing and Sales</td>
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<td>FNH293B</td>
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<td>HMGT350</td>
<td>Hosp Finance</td>
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<td>HMGT417</td>
<td>Beverage and Entertainment Mgmt</td>
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<tr>
<td>HMGT425</td>
<td>Advanced F &amp;B</td>
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<tr>
<td>HMGT425L</td>
<td>Advanced Lab</td>
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<tr>
<td>HMGT480</td>
<td>Seminar in Hosp</td>
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<td>HMGT487</td>
<td>Practicum</td>
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<td>HMGT496</td>
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<td>FNH211</td>
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<td>FNH 240</td>
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<td>FNH241</td>
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<tr>
<td>#credits students must take at UF</td>
<td>62</td>
<td>Credits transferred</td>
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<tr>
<td>Total 124 need minimally for graduation*</td>
<td>124</td>
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In UF column-Shaded credits represent credits students would take at UF. UF can only accept a maximum of 62 hours from Owens.

CSCI 150 waived after the first semester at UF with completion of Owens’ IST 100.

* Please note that at least 30 upper-level (300 or above) credits must be taken at The University of Findlay to satisfy graduation requirements.