Articulation Agreement
Between

ROCHESTER INSTITUTE OF TECHNOLOGY
College of Health Sciences & Technology
Nutrition Management Program

AND

SUNY- MORRISVILLE
Department of Dietetics

I. PURPOSE

The intention of this articulation agreement is to set forth the principles of mutual understanding that is necessary to form, maintain and communicate transfer articulation information between RIT's Nutrition Management Program and Morrisville State College's Dietetics Department. This information will allow Morrisville college students to make informed course selections which facilitate transfer mobility and baccalaureate degree completion. The established course equivalencies recognize the inherent quality of education at both institutions and provide students with the opportunity to efficiently and effectively complete baccalaureate degree requirements. This new agreement delineates how courses will now transfer to RIT's new semester calendar beginning fall 2013. The goal of this agreement is to meet the educational needs of transfer students, and to facilitate access for all qualified students.

A review of SUNY Morrisville's current catalog (2012-13) along with curricular materials provided by the Dietetics Program has been conducted to determine the transferability of academic courses. This agreement establishes procedures to ensure admission of qualified transfer students from SUNY Morrisville Associate's in Applied Science Dietetic Technician degree and RIT's Baccalaureate degree in Nutrition Management.

II. OBJECTIVES

1. To provide SUNY Morrisville students who meet RIT Nutrition Management Program admissions requirement with a prescribed sequence of courses to transfer to RIT.
2. To ensure transferability of credit for comparable coursework and credit equivalent learning applicable to the Nutrition Management program at RIT.

3. To encourage academic coordination and administrative interactions, including curricular and administrative collaboration.

4. To provide for the exchange of information on the success of this transfer program in order to improve this agreement.

III. TERMS of the AGREEMENT

1. Admissions. Students are expected to follow the application procedures for transfer students as outlined in RIT’s current undergraduate catalog. Students applying to the Nutrition Management program must meet the minimum grade point average of 3.2 as calculated by RIT grading policy.

2. Transfer Credit. All courses accepted for transfer as specified in the transfer credit equivalency table will be applied to baccalaureate degree requirements as specified in this agreement at the point of transfer. Transfer credit can only be granted for courses completed with a grade of "C" or better, with the following exceptions: all science courses required in the RIT curriculum must be completed with a B or better. Transfer credit for science courses with a grade lower than a B may be given free elective or general education credit only. Completed courses below this level may affect the year standing of the applicant as described on the transfer credit equivalency tables.

3. Year Level. Providing all course equivalencies have been met as outlined in the attached materials, students will be granted third year status.

4. Program and Course Changes. Each institution shall communicate to the other any changes affecting this agreement and mutually manage any resultant change in articulation documents to facilitate its continuation.

5. Time Limits. This agreement will expire three years from the date of signing. At that time, new transfer equivalency tables will be reviewed and replaced if necessary.
6. **Maintenance.** Appointed liaison officials will explore as appropriate the possibility to forming additional articulation programs that are mutually agreeable and in keeping with the basic components of this articulation agreement.

7. **Communication.** When specifically referring to this agreement and/or the corresponding institution by name in publications, electronic or print advertising, the initiating institution will secure in advance the prior written approval of the other.

8. **Policy.** Should the precepts of this agreement come in conflict with established policy at either institution, the established policy will take precedent and the agreement will be reviewed for possible modification as appropriate and mutually agreeable.

9. **Termination.** This agreement may be terminated by either institution with six months prior written notice, or sooner by mutual consent. Students in progress (enrolled) at Rochester Institute of Technology under the terms of this agreement at the point of its termination would be permitted to continue under the terms set forth.
V. APPROVAL

This agreement is executed by the authorized representatives of Morrisville State College and Rochester Institute of Technology.

Rochester Institute of Technology

Daniel Ornt  10/5/13  Date
Vice President & Dean
College of Health Sciences & Technology

Elizabeth Kmieciński  4/16/13  Date
Chairperson
Nutrition Management Program

Morrisville State College

Chris Cring  8/16/13  Date
Dean
School of Health Science & Technology

Joan A. Nicholson  8/21/13  Date
Director
Dietetic Technician Program

Marian M. Nicoletti  7/23/13  Date
Director of Transfer Admissions
# Course Equivalent for Transfer to Rochester Institute of Technology

**Morrisville First Semester**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>RIT</th>
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<tbody>
<tr>
<td>FSAD 101</td>
<td>Quantity Food Preparations and Service</td>
<td>FOOD 223 Food and Bev. Mgt. - 3 credits</td>
</tr>
<tr>
<td>FSAD 102</td>
<td>Applied Food Service Sanitation</td>
<td>FOOD 123 Sanitation and Safety - 1 credit</td>
</tr>
<tr>
<td>NUTR 110</td>
<td>Normal Nutrition I</td>
<td>NUTR 125 Contemporary Nut. - 3 credits</td>
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<tr>
<td>NUTR 115</td>
<td>Health Field</td>
<td>[Free Elective] - 3 credits</td>
</tr>
<tr>
<td>Science Requirement BIOL 150</td>
<td></td>
<td>MEDS 250 A&amp;P I - 4 credits</td>
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<tr>
<td>Math as advised</td>
<td>MATH 102</td>
<td>MATH 101 College Algebra 3 credits</td>
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**Morrisville Second Semester**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>NUTR 160</td>
<td>Diet Therapy</td>
<td>[Free Elective] - 3 credits</td>
</tr>
<tr>
<td>BSAD 116</td>
<td>Business Organization and Management</td>
<td>HSPT481 Leadership - 3 credits</td>
</tr>
<tr>
<td>NUTR 170</td>
<td>Supervised Practice Field Experience</td>
<td>N/A - 3 credits</td>
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<tr>
<td>NUTR 219</td>
<td>Orientation to Summer Field Experience</td>
<td>Co-op -</td>
</tr>
<tr>
<td>Science Requirement BIOL 151</td>
<td></td>
<td>MEDS 251 A&amp;P II - 4 credits</td>
</tr>
<tr>
<td>PSYC 101</td>
<td>Introduction to Psychology</td>
<td>PSYC 101 Intro to Psychology - 3 credits</td>
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**Morrisville Third Semester**

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<tr>
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<tbody>
<tr>
<td>NUTR 220</td>
<td>Summer Supervised Field Experience</td>
<td>[Co-op] -</td>
</tr>
<tr>
<td>NUTR 210</td>
<td>Lifecycle Nutrition</td>
<td>NUTR 554 Lifecycle Nutrition - 4 credits</td>
</tr>
<tr>
<td>NUTR 225</td>
<td>Educational Methods</td>
<td>NUTR 333 Techniques of Diet Ed. - 3 credits</td>
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<tr>
<td>NUTR 225</td>
<td>Food Purchasing and Cost Control</td>
<td>FOOD 223 Food and Bev. Mgt* -</td>
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<tr>
<td>English</td>
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<td>Writing Seminar - 3 credits</td>
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**Morrisville Fourth Semester**

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<tr>
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</thead>
<tbody>
<tr>
<td>NUTR 260</td>
<td>Meal Management</td>
<td>[Free Elective] - 3 credits</td>
</tr>
<tr>
<td>FSAD 225</td>
<td>Senior Seminar</td>
<td>General Education - 3 credits</td>
</tr>
<tr>
<td>English</td>
<td></td>
<td>General Education - 3 credits</td>
</tr>
<tr>
<td>SOCI 101</td>
<td>Introduction to Sociology</td>
<td>SOCI 102 - 3 credits</td>
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Total of 54 Semester Credit hours
*semester credits given for RIT's Food and Bev. Management which includes content from Morrisville's FSAD 101 and FSAD 225
Based on our review should the student follow your Typical Schedule the following courses would need to be fulfilled at RIT.

FOOD 121 Principles of Food Production - 3 credits
CHMG 111 and 112 General, Organic and Bio Chemistry I, II - 8 credits
MEDG 106 Microbiology in Health and Disease - 3 credits
ECON 101 Principles of Microeconomics - 3 credits
ACCT 110 Financial Accounting - 3 credits
General Education - 12 credits or 4 courses
General Education Immersion - 9 credits or 3 courses
STAT 145 Introduction to Statistics - 3 credits
HSPT 383 Assessing and Improving Service Quality - 3 credits
NUTR 402 Dietetic Environment - 3 credits
FOOD 325 Food Innovation and Development - 3 credits
MKTG 363 Principles of Marketing - 3 credits
HRDE 386 Human Resource Development - 3 credits
NUTR 525 and 526 Med. Nutrition Therapy I and II - 6 credits
HSPT 490 Senior Project - 3 credits
NUTR 510 Nutrition and Complementary Medicine - 1 credit
NUTR 550 Community Nutrition - 3 credits
1 co-op

Total credits need to fulfill RIT Didactic Program in Dietetics is 67 additional semester credits. This is the equivalent to roughly 4 and a half semesters.