

UTICA



COLLEGE

TRANSFER ARTICULATION AGREEMENT

Utica College
Dietetics and Nutrition

and

Mohawk Valley Community College
Nutrition and Dietetics

May 31, 2019

Utica College and Mohawk Valley Community College, in recognition of a mutual respect for the integrity of parallel academic programs and in an effort to better serve students intending to pursue the completion of a bachelor's degree, hereby enter into an agreement of articulated degree programs.

OBJECTIVES:

To encourage the transfer of qualified students from Mohawk Valley Community College (MVCC) to Utica College (UC).

To award academic credit for courses completed at MVCC, that meet the terms of the Associate Degree programs for application toward the requirements a Bachelor of Arts or a Bachelor of Science at UC.

To provide effective and concise guidelines for students seeking to transfer to UC. Students will have accurate and clear information regarding the transfer of their coursework and credits toward the Bachelor's degree at UC.

TERMS OF THE TRANSFER ARTICULATION AGREEMENT:

UC guarantees the acceptance of students who completed an Associate Degree at MVCC with a cumulative **GPA of 3.0** or better to UC. Transfer students who do not meet these criteria will be evaluated individually.

This agreement assumes the completion of the Associate Degree. UC requires that the last 30 credit hours granted toward the Bachelor degree must be earned in residence, with matriculated status. Additionally, the Bachelor of Arts degree requires that a minimum of 90 credits must be in the liberal arts while the Bachelor of Science requires a minimum of 60 credits must be in the liberal arts.

MVCC transfer Students will be subject to all general education requirements of UC as set forth in the UC catalogue.

Transfer students with a completed Associates Degree will be exempt from Components I & II of UC's Core Requirements.

Students who transfer 30 credits of liberal arts and sciences (with at least 2 courses in each of UC's three categories of Component II Core—including one lab science course) will be exempt from Component II Core.

Transfer Students who enter UC with Components I & II complete will be required to complete 3 credits of Component III: Integrated Writing.

This document is based upon the evaluation of course descriptions presented to UC. Courses will transfer to UC provided a grade of "C" or better has been earned. Credit will be granted where the coursework is comparable to that offered at UC or as general elective and/or liberal arts credit.

This Agreement shall remain in effect for a period of two years from the date listed below, with the provision that the terms specified herein will continue to apply to the students admitted from MVCC within one year of the expiration of the agreement. Each institution agrees to provide timely notice to the other in the event of any modification to the curriculum that might affect the compatibility for admission and transfer of coursework. This agreement may be subject to change, without notice, if curriculum requirements change at either institution. Students admitted to MVCC prior to such notification shall be admitted to UC on the basis of this agreement.

BENEFITS/ADVANTAGES:

MVCC transfer students are eligible for scholarship and financial aid in all ways the same as continuing Utica College students.

Utica College will provide housing in campus residence halls within the guidelines and practices governing availability of housing for continuing students.

MVCC transfer students are eligible to participate in internships, externships, co-ops, field placements and study abroad opportunities open to continuing Utica College students.

TERMS OF TRANSFER FOR THE DIETETICS AND NUTRITION PROGRAM:

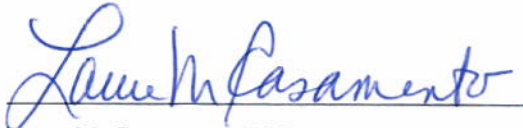
Utica College hereby guarantees four (4) seats be reserved for transfer students from MVCC with the following stipulations:

- a.) A student must apply and interview 12 months prior to his/her start date ex. a Fall 2020 student will interview in Fall 2019. Interviews will be coordinated through the Office of Admissions.
- b.) Once accepted the student must maintain all the minimum GPA requirements for the program; a minimum grade of C in all sciences and major related classes and overall GPA of 3.0. Transcripts must be provided at the end of each semester as well as a final transcript with the conferred degree to Utica College, Office of Admissions.
- c.) The student must commit with a deposit by May 1 (National Decision Day) or the seat will be allocated to another transfer student.

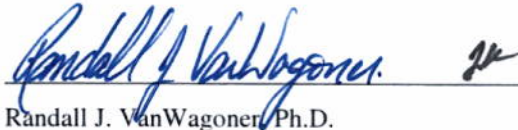
SIGNATURES

Utica College

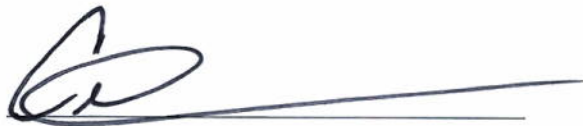
Mohawk Valley Community College



Laura M. Casamento, Ed.D.
President



Randall J. VanWagoner, Ph.D.
President



Craig P. Dewan, M.S.
Registrar

Approved on (date) _____

Dietetics and Nutrition (B.S.) - Hegis Code 1306

(Bachelor of Science Degree)

Student ID: _____

Student Name: _____

Adviser Name: _____

Publication: 2019 Undergraduate Catalog 1.1 (WINTER -
SPRING) Program: Dietetics and Nutrition (B.S.) - Hegis Code 1306
Minimum Credits Required: _____

Dietetics and Nutrition (B.S.) - Hegis Code 1306

Nutrition is an interdisciplinary science that requires understanding of food production, consumption and utilization. The mission of the coordinated Dietetics and Nutrition Major (CDNM) is to prepare entry-level registered dietitian nutritionists through a curriculum that provides active and experiential knowledge and skills for the CDR credentialing exam. Our diverse approach emphasizes critical thinking, responsible citizenship, and integrating research into dietetics practice.

Learning Objectives

Students will have proficiency in each of the following areas of after completing this program:

- Scientific knowledge of nutrition.
- Clinical and customer services.
- Practice management.
- Proficiency in medical nutrition therapy.

Upon successful completion of the academic portion of the major, students will be eligible to complete the fifth year of the CDNM: the required 1200 hour supervised practice (internship) that will enable them to take the Registered Dietitian Nutritionist national registration exam.

Academic Requirements

See Core section of this catalog.

Core: 34-55 Credit Hours

Major Course Requirements

| Course Name | Utica College Term Taken | Minimum Grade | Gen Ed |
|--|--------------------------|---------------|--------|
| ANT 367 - Food and Culture (3) | 1 or 2 | | |
| BIO 205 - Human Nutrition (3) | BI151 | C | |
| BIO 208 - Pharmacology & Pathophysiology (3) | 2 (Spring) | | |
| CHE 403 - Chemistry of Cooking (3) | 2 (Spring) | | |
| NTR 303 - Food Service and Nutrition Service Management and Policy (3) | 1 or 3 (Fall) | | |
| NTR 304 - Lifespan Nutrition and Diet Modification (3) | BI251 | C | |
| NTR 307 - Health Care Systems and Policy (3) | 2 or 4 (Spring) | | |
| NTR 324 - Medical Nutrition Therapy and Counseling | 2 or 4 (Spring) | | |
| NTR 403 - Nutritional Biochemistry (3) | 1 or 3 (Fall) | | |
| NTR 434 - Food Production & Human Health (3) | 1 or 3 (Fall) | | |
| | | | |
| ANT 312 - Social Science Research Methods (3) | | | |
| <i>or</i> | | | |
| SOC 312 - Social Science Research Methods (3) | SS 218 | | |
| <i>or</i> | | | |
| BIO 231 - Research Methods I (3) | | | |
| <i>and</i> | and | | |
| BIO 232 - Research Methods II (3) | 1 | | |
| | | | |

| | | | |
|--|-----------------|--|--|
| NTR 450 - Nutrition Capstone Experience: Research in Nutrition (3) | 3 or 4 | | |
| <i>or</i> | <i>or</i> | | |
| NTR 453 - Nutrition Capstone Experience: Study Abroad in Nutrition (3) | 3 or 4 | | |
| <i>or</i> | <i>or</i> | | |
| NTR 495 - Nutrition Capstone Experience: Senior Seminar in Nutrition (3) | 3 or 4 (Spring) | | |
| NTR 404 – Advanced Medical Nutrition Therapy (3) | 3 | | |
| NTR 491 – Professional Experience: Internship I (12) | 4 | | |
| NTR 492 – Professional Experience: Internship II (12) | 5 | | |

36-39 Credit Hours

Major-Related Requirements

| Course Name | Term Taken | Minimum Grade | Gen Ed |
|---|------------|---------------|--------|
| BIO 101 - Anatomy & Physiology I (0, 4) | BI216 | C | Yes |
| BIO 102 - Anatomy & Physiology II (0, 4) | BI217 | C | Yes |
| BIO 203 - Microbiology (0, 4) | BI201 | C | Yes |
| BIO 211 - General Biology I (0, 4) | BI141 | C | Yes |
| CHE 211 - General Chemistry I (0,4) | CH141 | C | Yes |
| PSY 101 - Introduction to Psychology (3) | PY101 | C | Yes |
| SOC 151 - Introduction to Sociology (3) | SO101 | C | Yes |
| | | | |
| PSY 211 - Statistics in the Behavioral Sciences (3) | | | |
| <i>or</i> | | | |
| SOC 211 - Statistics in the Behavioral Sciences (3) | MA110 | C | Yes |

63-66 Credit Hours 29 Credit Hours *(Some required courses also count towards CORE)

Major Elective

The student must complete sufficient elective courses to earn at least the minimum credit hours required for this degree, and at least 60 credit hours of the program requirement must be in the liberal arts and sciences.

Program Credits

| | |
|--|-----------------|
| Core | 34-55 Credits |
| Major Course Requirements | 63-66 Credits |
| Major Related Course Requirements | 19 Credits |
| College Electives | 0-4 Credits |
| | |
| Total Credit Hours Required For Degree | 120-140 Credits |

Notes:

Mohawk Valley Community College/ Utica College

Dietetics and Nutrition (B.S.)

Course Planning Worksheet/Degree Completion Guide

| Utica College | | | |
|--|--|---------|-------|
| Fall: <u> 1 </u> Spring: <u> </u> Summer: <u> 20 </u> | | | |
| Course Number | Course Title | Credits | Grade |
| ANT 367 | Food and Culture | 3.0 | |
| NTR 303 | Food Service and Nutrition Service Management and Policy | 3.0 | |
| BIO 232 | Research Methods II | 3.0 | |
| Elective | Elective | 3.0 | |
| PHI 103 or 107 | Problems in Philosophy or Ethics | 3.0 | |
| Total Credits | | 15 | |
| Fall: <u> </u> Spring: <u> 2 </u> Summer: <u> 20 </u> | | | |
| Course Number | Course Title | Credits | Grade |
| BIO 208 | Pharmacology & Pathophysiology | 3.0 | |
| CHE 403 | Chemistry of Cooking | 3.0 | |
| NTR 324 | Medical Nutrition Therapy and Counseling | 3.0 | |
| NTR 307 | Health Care Systems and Policy | 3.0 | |
| ENG 315 | Writing in the Professions | 3.0 | |
| Total Credits | | 15 | |
| Fall: <u> 3 </u> Spring: <u> </u> Summer: <u> 20 </u> | | | |
| Course Number | Course Title | Credits | Grade |
| NTR 403 | Nutritional Biochemistry | 3.0 | |
| NTR 434 | Food Production & Human Health | 3.0 | |
| NTR 404 | Advanced Medical Nutrition Therapy | 3.0 | |
| CAPSTONE | | 3.0 | |
| Total Credits | | 12 | |

| Utica College | | | |
|---|--|---------|-------|
| Fall: <u> </u> Spring: <u> 4 </u> Summer: <u> 20 </u> | | | |
| Course Number | Course Title | Credits | Grade |
| NTR 491 | Professional Experience: Internship I | 12.0 | |
| | | | |
| | | | |
| | | | |
| | | | |
| Total Credits | | 12.0 | |
| Fall: <u> 5 </u> Spring: <u> </u> Summer: <u> 20 </u> | | | |
| Course Number | Course Title | Credits | Grade |
| NTR 492 | Professional Experience: Internship II | 12.0 | |
| | | | |
| | | | |
| | | | |
| | | | |
| Total Credits | | 12.0 | |
| Fall: <u> </u> Spring: <u> </u> Summer: <u> 20 </u> | | | |
| Course Number | Course Title | Credits | Grade |
| | | | |
| | | | |
| | | | |
| | | | |
| Total Credits | | | |