## PROGRAM ARTICULATION AGREEMENT

#### **BETWEEN**

# REND LAKE COLLEGE INA, IL

#### **AND**

# SOUTHERN ILLINOIS UNIVERSITY CARBONDALE CARBONDALE, IL

In an effort to provide a continued, articulated higher education baccalaureate degree program that will build on community college and university learning experiences, and also eliminate duplication of instruction, this agreement is entered into this 2 day of 4 day of 4 day of 2017 (Effective Date) by and between Rend Lake College and the Board of Trustees of Southern Illinois University on behalf of Southern Illinois University Carbondale.

## I. TERM AND TERMINATION

- A. Term. This Agreement shall commence as of the Effective Date (or if no Effective Date is indicated upon the date the Agreement is fully executed by the Parties) and shall remain in effect for a period of five (5) years thereafter. The Parties may renew or extend this Agreement only by written instrument signed by the authorized representatives of each Party.
- B. Termination. This Agreement may be terminated by either Party, with or without cause, upon 60 days advance written notice. The Parties agree that no additional students shall be accepted into the program after a Party's receipt of any written notice of termination. No qualified student then-enrolled in the program shall be deprived the opportunity to complete the program requirements solely due to termination.

### II. TRANSFER REQUIREMENTS

A. All graduates of Rend Lake College with an Associate of Applied Science (A.A.S.) degree in Culinary Arts Management and meeting SIU Carbondale admission requirements will be considered for admission into SIU Carbondale's Bachelor of Science (B.S.) degree in Hospitality and Tourism Administration (HTA) in the College of Agricultural Sciences based upon the Departments' enrollment criteria and space availability.

- B. A Rend Lake College graduate receiving an A.A.S. degree in Culinary Arts Management and following the degree plan attached to this agreement, will be considered for admission to SIU Carbondale's Hospitality and Tourism Administration (HTA) program if the following are met:
  - 1. The student has earned a minimum of 70 semester hours transferable to SIU Carbondale
  - 2. The student has earned an overall grade point average (GPA) of 2.0 or above (4.0 scale) for his or her collegiate work as calculated by SIU Carbondale's grading regulations
  - 3. Confirmation by the SIU Carbondale College of Agricultural Sciences that the student has satisfactorily completed the following courses as part of the A.A.S. degree in Culinary Arts Management at Rend Lake College:
    - BUSI 1200-1, Job Strategy
    - COMM 1101-3, Principles of Effective Speaking
    - COOP 1101-1, Cooperative Experience I
    - CULA 1201-6, Professional Cooking I
    - CULA 1202-3, Nutrition & Menu Planning
    - CULA 1203-6, Professional Cooking II
    - CULA 1205-2, Food Sanitation
    - CULA 1207-3, Culinary Math
    - CULA 2201-6, Professional Baking Techniques
    - CULA 2202-3, Restaurant Management
    - CULA 2203-4, Dining Room & Banquet Management
    - CULA 2204-4, Garde Manager
    - CULA 2205-3, Restaurant Cost Control
    - CULA 2206-5, Restaurant Operations
    - CULA 2209-6, Professional Cooking III
    - CULA 2211-5, American Regional Cuisine
    - CSCI 1101-3, Intro to Computers
    - ENGL 1101-3, Rhetoric and Composition I
    - PSYC 2101-3, Intro to Psychology
- C. Acceptance into the Capstone Option reduces the University Core Curriculum for the A.A.S. degree recipient in Culinary Arts Management at Rend Lake College pursuing the B.S. in Hospitality and Tourism Administration (HTA) at SIU Carbondale to 30 semester hours. This, along with taking the courses listed above as part of the A.A.S. degree makes it possible for the student to complete the B.S.

- in Hospitality and Tourism Administration (HTA) at SIU Carbondale in approximately 67 additional semester hours beyond the A.A.S. degree.
- D. Rend Lake College students transferring to the Hospitality and Tourism Administration (HTA) baccalaureate degree program at SIU Carbondale who have not completed all of his or her Associate of Applied Science degree requirements at Rend Lake College will have their related coursework evaluated on a course-by-course basis by the appropriate SIU Carbondale department. These students will also not be eligible to receive the Capstone Option benefits and will be considered based upon the Department's enrollment criteria and space availability.
- E. Students will be required to complete a minimum of 42 senior institution hours at the 300-400 course level, with the last 30 such senior institution hours being at SIU Carbondale for residency purposes. Those students enrolled in an approved program delivered by SIU Carbondale Extended Campus will have completed the residency requirement for the University upon completion of all courses required by the program. All students will be required to complete at least 120 hours with an overall GPA of 2.0 on a 4.0 scale to receive a Bachelor of Science degree in Hospitality and Tourism Administration (HTA). Coursework may include University Core Curriculum as well as Hospitality and Tourism Administration major courses.

#### III. COURSE DELIVERY

- A. Delivery of courses and programs will be based on mutual agreement between the parties (as specified in the SIU Carbondale program) provided there is a minimum class enrollment in each course adequate to meet expenses. Courses with inadequate enrollment may be subject to cancellation. SIU Carbondale shall notify Rend Lake College of any cancellation due to inadequate enrollment
- B. SIU Carbondale will perform registration and advisement counseling as needed to support the courses offered. SIU Carbondale will designate an individual(s) as a concurrent enrollment liaison to work in conjunction with Rend Lake College and students as needed. Advisement about program requirements will be provided by the academic college offering the courses/programs.
- C. SIU Carbondale will obtain all permission and approvals necessary to teach these courses in the State of Illinois.

- D. SIU Carbondale reserves the right to approve and edit all news releases, advertising and other public announcements and information pieces relating to the performance of this Agreement.
- E. This agreement permits students to enroll concurrently at SIU Carbondale and Rend Lake College to complete the degree.

## IV. REND LAKE COLLEGE DUTIES: REND LAKE COLLEGE SHALL BE RESPONSIBLE FOR THE FOLLOWING OBLIGATIONS AND CONDITIONS:

- A. Subject to federal and state guidelines, Rend Lake College will be considered the home institution for the purpose of processing Financial Aid until such time that the student either graduates or severs ties with Rend Lake College.
- B. Designate in writing a person or persons as point of contact between Rend Lake College and SIU Carbondale on all matters relating to the courses delivered.
- C. Reserve the right to approve and edit all news releases, advertising and other public announcements and information pieces relating to the performance of this Agreement.
- D. Permit students to enroll concurrently at SIU Carbondale and Rend Lake College to complete a degree.

#### V. PROGRAM ARTICULATION COMMUNICATION

- A. An SIU Carbondale College of Agricultural Sciences, Hospitality and Tourism Administration (HTA) representative will communicate periodically with Rend Lake College personnel in Culinary Arts Management for general advisement and degree planning purposes.
- B. Upon successful completion of all degree requirements, and following all policies and regulations stated in the program and SIU Carbondale guidelines, Rend Lake College students will be eligible to receive the Bachelor of Science degree in Hospitality and Tourism Administration (HTA), College of Agricultural Sciences, Southern Illinois University Carbondale.
- C. Should changes occur in course or program content, the institution making the change agrees to notify the other institution in writing so that this agreement can be re-evaluated. Notice of changes shall be given at least 45 days prior to the beginning of the semester when the change is implemented.

D. The parties acknowledge that many student educational records are protected by the Family Education Rights and Privacy Act (FERPA) and that the written authorization of student(s) must be obtained before student data can be released to anyone. The parties agree that access to and release of student records shall be in accordance with FERPA.

### E. Indemnification:

- To the extent permitted by law and not inconsistent with the doctrine of sovereign immunity, SIU Carbondale shall indemnify and hold harmless Rend Lake College, its agents and employees, from any claims, demands, or causes of action arising out of the negligent acts or omissions of SIU Carbondale, its agents or employees, in the performance of SIU Carbondale's obligations under this Agreement.
- 2. To the extent permitted by law, Rend Lake College shall indemnify and hold harmless SIU Carbondale, its agents and employees, from any claims, demands, or causes of action arising out of negligent acts or omissions of the College, its agents or employees, in the performance of the College's obligations under this Agreement.
- F. Reasonable efforts will be made to resolve problems with student(s) through discussions with the student's program instructor, supervisor, and SIU Carbondale's faculty members; however SIU Carbondale reserves the right to remove any student from enrollment at SIU Carbondale upon the determination that the student is unable or unwilling to fulfill the requirements of SIU Carbondale's educational program and mission, including by not limited to the rules and regulations of Southern Illinois University Carbondale, the policies of the Board of Trustees of SIU Carbondale, and the SIU Carbondale Student Conduct Code. SIU Carbondale shall also have the right to withdraw any student from its education degree program in accordance with its academic requirements, including but not limited to unsatisfactory academic performance and/or social misconduct.
- G. Neither party will discriminate against any applicant or student in the nomination, selection, or training because of religion, race, sex, sexual orientation, creed, handicap, national origin, or age.
- H. Notices should be mailed to the following addresses by first class mail in order to fulfill any notice or revision of requirements under this Agreement:

For SIU Carbondale: Charlotte Sarao, Assistant Dean

**Academic Affairs** 

Southern Illinois University Carbondale

Agriculture Building, Room 208

Carbondale, IL 62901 Email: charsarao@siu.edu Phone: 618-453-4468

For Rend Lake College:

Lori Ragland

Vice President of Instruction

Rend Lake College

468 N. Ken Gray Parkway

Ina, IL 62846

Email: ragland@rlc.edu Phone: 618-437-5321

IN WITNESS WHEREOF, the parties have executed this Agreement by their duly authorized, respective officers, and by doing so, hereby affirm that the Agreement is enforceable on behalf of and against each party as of the date written herein.

#### REND LAKE COLLEGE

Rend Lake College

Lori Ragland, Vice President for Instruction

Rend Lake College

 $\frac{4/11/17}{\text{Date}}$ 

BOARD OF TRUSTEES OF SOUTHERN ILLINOIS UNIVERSITY

Susan M. Ford, Interim Provost and

Vice Chancellor for Academic Affairs for

Brad Colwell, Interim Chancellor

Southern Illinois University Carbondale

Page 6 of 6

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