MEMORANDUM OF UNDERSTANDING
between
Walla Walla Community College
and
College of Agricultural, Human, and Natural Resource Sciences
Washington State University

Walla Walla Community College (WWCC) and Washington State University (WSU) hereby enter into a Memorandum of Understanding (MOU) based on a Customized Articulation Agreement (CAA) for transfer students from WWCC to WSU. Transfer students with an AAS-T in Enology and Viticulture from WWCC who follow the attached advising recommendations will matriculate into the Bachelor of Science in Integrated Plant Sciences with a major in Viticulture and Enology in the College of Agricultural, Human, and Natural Resource Sciences at WSU.

This Customized Articulation Agreement is intended to eliminate duplication of coursework and better integrate programs to ensure a more efficient pathway to graduation. The purpose of this set of advising recommendations is to provide students of Walla Walla Community College an advantage as transfer students into Washington State University. Students who complete the AAS-T in Enology and Viticulture at WWCC with at least a 2.0 cumulative grade point average will be certified as Viticulture and Enology majors in the Integrated Plant Sciences degree program; and will be granted junior standing, assuming the total number of credits accepted in transfer equals at least 60 semester credits.

Transfer coursework for students completing the Walla Walla Community College degree covered by this MOU will be applied to the Washington State University Common Requirements (UCORE, the general education program), as applicable under the WSU Transfer Course Equivalency Guidelines, and to the degree option within the College of Agricultural, Human, and Natural Resource Sciences as specified in this agreement. The transfer of credit allowed under this MOU is structured to maximize the use of Walla Walla Community College credit applicable to the degree option, up to the total of 73 semester credits of lower-division transfer credit allowed under Washington State University policy. All such credit not applicable under the WSU Transfer Course Equivalency Guidelines applies only to the WSU degree covered by this agreement. If students transfer prior to completing the WWCC degree, acceptance of the courses toward a WSU degree will be based on WSU Transfer Equivalency Guidelines.

The agreed upon courses of study are outlined in Attachments A and B of this MOU. Attachment A specifies the required *term-by-term course of study* as offered by Walla Walla Community College and Washington State University. Attachment B details the specific *set of requirements to be completed* at WWCC and WSU in order to earn an Integrated Plant Sciences degree in Viticulture and Enology at WSU.

The required course of study may be changed at any time with the mutual written agreement of the participating institutions. At such time the Attachments to this MOU will be updated. A review of the required course of study will be made every four years. However, unless otherwise agreed upon by both institutions on an individual student basis, students will be responsible for the course of study at Walla Walla Community College and Washington State University in effect at the time the student enters the Walla Walla Community College AAS-T in Enology and Viticulture specified in this MOU.

The undersigned certify this Memorandum of Understanding:

For Washington State University

Dr. Daniel J. Bernardo, Interim Provost & Executive Vice President — Date: 1/30/14

Dr. Mary Wack, Vice Provost for Undergraduate Education — Date: 1/30/14

Dr. Kimberlee Kidwell, Executive Associate Dean
College of Agricultural, Human, & Natural Resource Sciences — Date: 1/29/14

Dr. Thomas Henick-Kling, Director
Viticulture & Enology Program — Date: 4 Feb 2014

For Walla Walla Community College

Dr. Steven L. VanAusdle, President — Date: 2/12/2014

Dr. Marleen Ramsey, Vice President of Academic Education & Chief Instruction Officer — Date: 2.12.14

Jessica Gilmore, Dean
Business, Entrepreneurial Programs, & Extended Learning — Date: 2/10/14

Dr. Alan Busacca, Director
Center for Enology & Viticulture — Date: 2/10/2014

Attachment A – Term-by-Term Planning Sheet

Washington State University Articulation Agreement
Walla Walla Community College AAS-T in Enology & Viticulture
→WSU CAHNRS B.S. in Integreated Plant Sciences, Viticulture & Enology

Walla Walla Community College

Year 1 - Fall Quarter			
Course Number	*Course Title*	*Quarter Credits*	*Sem. Credits*
CHEM& 121 or 161	Intro to Chemistry OR General Chemistry I *	5	3.33
AGPR 201	Basic Soil Science = SOIL_SCI 201	5	3.33
EV 196	Viticulture Pract. I	1	.67
EV 107	Intro to V & E = VIT_ENOL 113	5	3.33
WTM 112	Irrigation Principles = AGTM 315	5	3.33
	Total Credits	21	14
Winter Quarter			
CHEM& 122 or 162	Intro to Organic Chemistry OR General Chemistry II*	5	3.33
AGPR 114	Plant Physiology = HORT 102	5	3.33
AGPR 202	Soil Fert. & Mgmt = SOIL_SCI 441	5	3.33
EV 197	Viticulture Practicum II	1	.67
EV 101	Establishing a Vinifera Vineyard	4	2.67
	Total Credits	20	13.33
Spring Quarter			
CHEM& 123 or 163	Intro to Biochemistry OR General Chemistry III *	5	3.33
AGRI 211	Small Bus. Mgmt = ECONS 350	5	3.33
EV 198	Viticulture Practicum III	1	.67
EV 102	Maintaining a Vinifera Vineyard	5	3.33
ENGL& 101	English Comp. I = ENGLISH 101	5	3.33
	Total Credits	21	14
	Year One Total	**62**	**41.33**
Year 2 – Fall Quarter			
Course Number	*Course Title*	*Quarter Credits*	*Sem. Credits*
Biol& 211	Majors Cellular = BIOLOGY 107	5	3.33
EV 286	Winemaking Practicum I = VIT_ENOL 496	3	2
EV 203	Science of Winemaking I	3	2
CMST& 220	Public Speaking = COM 102	5	3.33
	Total Credits	16	10.67
Winter Quarter			
Biol& 213	Majors Plant**	5	3.33
EV 287	Winemaking Pract. II	1	.67
EV 204	Science of Winemaking II	5	3.33
WTM 220	Drip Irrigation	2	1.33
AGRI 201	Fund of Microeconomics = ECONS 101	5	3.33
	Total Credits	18	12
Spring Quarter			
Biol& 212	Majors Animal**	5	3.33
EV 288	Winemaking Practicum III	1	.67
EV 205	Sci. of Winemaking III = VIT_ENOL 409	5	3.33
MATH 201	Intro to Statistics = STAT 212	5	3.33
AGPR 113	Plant Anat.& Morph. = HORT 202	5	3.33
	Total Credits	21	14
	Year Two Total	**55**	**37.67**
	TOTAL WWCC CREDITS	**117**	**78**

Washington State University

Third Year - Fall Semester		
Course Number	*Course Title*	*Sem. Credits*
CHEM 345	Organic Chemistry I	4
PL_P 300	Diseases of Fruit Crops	2
VIT_ENOL 313	Viticulture	3
BIOLOGY 420	Intro to Plant Physiology	3
ENTOM 343	General Entomology [M]	3
	Total Credits	15

Third Year - Spring Semester		
Course Number	*Course Title*	*Sem. Credits*
HISTORY 305	Roots of Contemp. Issues [ROOTS]	3
ENTOM 351	Ecological & Integrated Pest Management	3
MBIOS 303	Intro to Biochemistry	4
MBIOS 305	General Microbiology	3
[HUM]	Elective	3
	Total Credits	16

Fourth Year - Fall Semester		
Course Number	*Course Title*	*Sem. Credits*
VIT_ENOL 326	Vineyard & Winery Equipment Systems	3
VIT_ENOL 465	Wine Microbiology & Processing	3
HORT 418	Postharvest Bio & Tech [M]	3
[ARTS]	Elective	3
[DIVR]	Elective	3
	Total Credits	15

Fourth Year - Spring Semester		
Course Number	*Course Title*	*Sem. Credits*
VIT_ENOL 413	Advanced Viticulture	3
VIT_ENOL 422	Sensory Evaluation of Food & Wine	3
VIT_ENOL 435	Chemistry & Biochemistry of Fruit & Wine	3
HORT 416	Advanced Hort Crop Phys	3
HORT 425	Future World Trends [M] [CAPS]	3
	Total Credits	15
	TOTAL WSU CREDITS	**61**

NOTES:
Conversion formula for quarter to semester credits:
Quarter credits x .67 = Semester credits
***This sequence must be fully completed to satisfy WSU Chemistry requirements (CHEM 101&102 or CHEM 105&106)**
****This sequence must be fully completed to transfer as WSU BIOLOGY 106**

1/27/2014

Attachment B – Articulation Planning Grid

Partner Courses (semester credit equivalents)		WSU Requirements (semester credits)	
A: WSU UCORE Requirements			
		First-Year Experience	**3**
		[ROOT] Roots of Contemporary Issues: HISTORY 305	3
		Foundational Competencies	**9**
MATH 201	5	[QUAN] Quantitative Reasoning: STAT 212	4
ENGL& 101	5	[WRTG] Written Communication: ENGLISH 101	3
		One WRTG required plus either WRTG or COMM	3
CMST& 220	5	[COMM] Communication: COM 102	3
		OR [WRTG]	
		Ways of Knowing	**16**
AGRI 201	5	[SSCI] Inquiry in the Social Sciences: ECONS 101	3
		[HUM] Inquiry in the Humanities	3
		[ARTS] Inquiry in the Creative and Professional Arts	3
		A. Inquiry in the Natural Sciences	7
BIOL& 211	5	[BSCI] Biological Science: BIOLOGY 107 **AND**	4
CHEM& 121 or CHEM& 161 + 162	5	[PSCI] Physical Science: CHEM 101 or 105	4
		OR	
		B. [SCI] Interdisciplinary Science (SCIENCE 101 + 102)	8
		One lab required	
		Integrative and Applied Learning	**6**
		[DIVR] Global Diversity	3
		[CAPS] Integrative Capstone: HORT 425 [M]	3
UCORE Credits at WSU at lower-division[1]			**9**
UCORE Credits at WSU at upper-division[2]			**6**
Total UCORE Credits to be completed at WSU			**15**
B: WSU Writing Requirements			
Writing in the Major (2 credits [M] courses:		HORT 418 [M] HORT 425 [M]	
Writing Portfolio			

Partner Courses (semester credit equivalents)		WSU Requirements (semester credits)	
C: Core Program Requirements			
BIOL& 212 + 213	10	BIOLOGY 106	4
CHEM& 122 + 123 or CHEM& 162 + 163	10	CHEM 102 or 106	4
AGPR 114	5	HORT 102	3
AGPR 113	5	HORT 202	4
AGPR 201	5	SOIL_SCI 201	3
		ENTOM 343 [M]	3
		ENTOM 351	3
		HORT 416 (or CROP_SCI 411)	3
		PL_P 300	2
EV 286	3	VIT_ENOL 496	2
Core Credits at WSU at lower-division[1]			**0**
Core Credits at WSU at upper-division[2]			**11**

Partner Courses (semester credit equivalents)		WSU Requirements (semester credits)	
D: Major Requirements			
EV 107	5	VIT_ENOL 113	3
		VIT_ENOL 313	3
		VIT_ENOL 326	3
EV 205	5	VIT_ENOL 409	1
		VIT_ENOL 413	3
		VIT_ENOL 422	3
		VIT_ENOL 435	3
		VIT_ENOL 465	3
		BIOLOGY 420	3
		HORT 418 [M]	3
		CHEM 345	4
		MBIOS 303	4
		MBIOS 305	3
Specialization Electives[5]			
WTM 112	5	AGTM 315	3
AGPR 202	5	SOIL_SCI 441	3
AGRI 211	5	ECONS 350	3
Major Credits at WSU at lower-division[1]			**0**
Major Credits at WSU at upper-division[2]			**35**

SUMMARY	
Minimum Credits for WSU degree[3]	**120**
Total Upper-Division Credits at WSU	**52**
Total Semester Credits transferred to WSU[4]	**78**
Total UCORE Credits to be completed at WSU	**15**
Total Core Credits to be completed at WSU	**11**
Total Major Credits to be completed at WSU	**35**
Total Credits to be completed at WSU	**61**
Total Credits to complete articulated agreement	**139**

NOTES: [1]Upper-division courses may also fulfill these requirements.

[2]A minimum of 40 semester hours must be upper-division (300-400) credit (Rule 114).

[3]Minimum graduation requirements are 120 total semester hours and a 2.0 overall grade point average (GPA).

[4]The maximum transfer credit of 73 semester hours is allowed from community colleges (Rule 114). No more than 30 credits Advanced Placement, CLEP, or other credit by exam may apply toward a BS degree (Rule 123).

[5]The three courses listed are examples of WWCC classes that could fulfill the Specialization Electives required for this major. Other possible electives are listed on the WSU advising sheet.

Attachment C
Articulation Agreements between WWCC and WSU
College of Agricultural, Human, and Natural Resource Sciences

WWCC Degree	WSU Degree
AAS-T in Enology & Viticulture	Bachelor of Science in Integrated Plant Sciences, Viticulture & Enology Major