Culinary Management ASSOCIATE IN SCIENCE(AS) 2024 - 2025

Student's Name:

Student's ID Number:

Pathway Navigator:

This program seeks candidates who are

Major Courses (45 hours)

individually motivated and committed to a career

in the food service profession. This program is

Faculty Advisor:

Courses not Used

Notes

General Education (15 hours)

courses are chosen for their appropriateness for each degree and represent courses from each of the following disciplines: humanities/fine arts, natural science/mathematics, behavioral science/ social science and communications. Consult with your Faculty Advisor if you have any questions.

Communications (3/4 credits)

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□ ENC1101 English Composition I+* ENC1101C Enhanced English Comp. I+*

Humanities (3 credits) Select one Humanities course

Humanities 1-Visual & Performing Arts

 ARH2000 Understanding Visual Arts• MUL2010 Understanding Music• THE2000 Understanding Theater• 	3 3 3
Humanities 2–Philosophy/Religion Prerequisite ENC1101 or ENC1101C with grade "C" or hi	ghe
☐ HUM2020 Introduction to Humanities●+* ☐ PHI2010 Intro. to Philosophy●+* <i>Humanities 3–Literature</i>	3 3
Prerequisite ENC1102 with grade "C" or higher.	
LIT2000 Literature and Culture +*	3
Mathematics (3 credits) Select one Mathematics Course	
 ☐ MGF1130 Mathematical Thinking●+* ☐ STA2023 Statistics●+* ☐ MAC1105 College Algebra●+* ☐ MAC2311 Calculus with Geometry I●+* 	3 3 3 4
Natural Sciences (3 credits) Select one Science course	
Physical Sciences	
 □ AST1002 Descriptive Astronomy• □ CHM1045 General Chemistry•+ □ ESC2000 Earth & Space Science Survey• □ EVR1001 Intro. to Environmental Science• □ GLY1010 Physical Geology• 	3 3 3 3 3

GLY1010 Physical Geology●
OCE1001 Fundamentals of Oceanography•
PHY1020 Basic Concepts of Physics
DUV2049 University Diverse lat

PHY2048 University Physics I+ □ PHY2053 College Physics I++

Biological Sciences

BSC1005 General Biological Science• BSC2010 Biology for Science Majors I++ BSC2085 Anatomy & Physiology I++

Social Sciences (3 credits) Select one Social Science Course

History

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AMH2010 United States History I•@	3
AMH2020 United States History II•@	3
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Government

POS2041 American Nat'l Government•@

accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). **RETENTION REQUIREMENTS** A student must maintain a grade of "C" in each of the culinary courses in order to continue in the program. An overall "C" average is required for program completion. FOS2201 Food Service Sanitation & Safety# 2 □ FSS1202C Basic Food Preparation+# FSS1063C Food Specialties - Baking+# HFT1000 Intro. Hotel-Restaurant Mgmt. HFT2840C Dining Room Operations+# FSS2241 Advanced Food Preparation+# FSS1105 Food Purchasing# FSS2380 Practicum I - Restaurant+# FSS2381 Practicum II - Kitchen+# FSS1942 Culinary & Hospitality Externship+#

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HUN1001 Survey of Nutrition# FSS1248L Food Spec. - Garde Manager I+# FSS2240L Food Spec. - World Cuisines+# HFT2264C Banguet & Convention Mgmt.+# FSS2065L Food Spec. - Pastry+# HFT2867C Wine Essentials+#

Other AS Requirements

- □ General Education Core Requirement Successful completion of at least one dotted core course from each of the five major general education areas: Communications, Humanities, Mathematics, Natural Sciences, Social Sciences
- ☐ Civic Literacy Requirement (@) Successful completion of AMH 2010 OR AMH 2020 OR POS 2041 AND passing score on civic literacy exam (FCLE)

Developmental Courses

ENC0022 Dev. Writing I & II Combined*
REA0019 Dev. Reading I & II Combined*
MAT0012 Dev. Arithmetic with Algebra*

Key

- + = Prerequisite or co-requisite required
- * = Minimum grade of "C" required
- @ = Course meets Civic Literacy Requirement
- •= General Education Core course
- #=Applies to A.S. and Certificate Programs