

Lackawanna College

CULINARY ARTS (Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2023-2024

NAME _____

Academic advisors help students coordinate their academic plans while at Lackawanna College; however, students bear the ultimate responsibility for insuring that they meet the requirements for their degree.

Students are eligible to enroll as a Culinary Arts major if they need ONE bridge level course (either ENG 102 or ENG 103). This bridge requirement must be scheduled and successfully completed in the student's first year of studies. Students may not continue in the program if this requirement is not successfully completed by the end of their second semester. Coursework in the Culinary Arts program is sequential and begins in the fall semester.

Bridge Course Requirement: ENG 102 OR ENG 103 _____

Semester Taken	Grade Earned	First Semester (18 Credits)	Semester Taken	Grade Earned	Second Semester (18 Credits)
_____	_____	CUL 112 Culinary Knowledge	_____	_____	ENG 105 College Writing
_____	_____	CUL 115 Culinary Foundations	_____	_____	CUL 205 Advanced Culinary Foundations (6 cr.)
_____	_____	CUL 140 Meat & Seafood Identification	_____	_____	CUL 227 Ala Carte Kitchen AM
_____	_____	CUL150 Culinary Math	_____	_____	CUL 228 Ala Carte Kitchen PM
_____	_____	HSP 105 Intro to Gastronomy & Hospitality	_____	_____	SCI 110 Food and Nutrition
_____	_____	HSP 125 Food Safety & Sanitation	_____	_____	CUL 100 Culinary Extern Prep (0 cr.)
_____	_____	HSP 126 National ServSafe Exam (0 cr.)			

SUMMER _____ CUL 200 Culinary Externship (3 Credits)

Semester Taken	Grade Earned	Third Semester (18 Credits)	Semester Taken	Grade Earned	Fourth Semester (19 Credits)
_____	_____	CIS 130 Hospitality Computer Applications	_____	_____	CUL 238 Beverage Service Management
_____	_____	COM 125 Effective Speaking	_____	_____	CUL 242 Modern Restaurant Cuisine
_____	_____	CUL 255 Contemporary American Kitchen	_____	_____	CUL 248 Advanced Baking & Pastry
_____	_____	CUL 260 Cuisines of the World	_____	_____	CUL 250 Professional Table Service
_____	_____	CUL 130 Culinary/Hosp. Strategic Mgmt	_____	_____	CUL 265 Garde Manger & Banquets
_____	_____	CUL 245 Baking & Pastry Skills	_____	_____	PHL 205 Business Ethics
			_____	_____	CUL 239 RAMP Exam (0 cr.)
			_____	_____	CUL 270 Culinary Practical Exam (0 cr.)
			_____	_____	COL 201 Capstone Seminar (1 cr.)