

# Lackawanna College

## CULINARY ARTS (Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2024-2025

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.

### Developmental/Additional Requirements:

Based on assessment testing results, students are placed in appropriate level courses (developmental or college level). Students without SAT / ACT / in-house assessment scores will be scheduled for three developmental courses (Reading for College, Basic Writing Skills, and Basic Math Skills). These courses must be successfully completed before a student may enroll in required English / math courses.

	<u>Required</u>		<u>Enrolled</u>		<u>Required</u>		<u>Enrolled</u>
	Yes	No			Yes	No	
DEV 010 Basic Writing Skills	___	___	_____	ENG 102 Fundamentals of Writing	___	___	_____
DEV 020 Reading for College	___	___	_____	ENG 103 Critical Reading	___	___	_____
DEV 030 Basic Math Skills	___	___	_____	MAT 110 Intro to Algebra	___	___	_____

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>First Semester (18 Credits)</u>
_____	_____	CUL 112 Culinary Knowledge
_____	_____	CUL 115 Culinary Foundations
_____	_____	CUL 140 Meat & Seafood Identification
_____	_____	CUL150 Culinary Math
_____	_____	HSP 105 Intro to Gastronomy & Hospitality
_____	_____	HSP 125 Food Safety & Sanitation
_____	_____	HSP 126 National ServSafe Exam (0 cr.)

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Second Semester (18 Credits)</u>
_____	_____	ENG 105 College Writing
_____	_____	CUL 205 Advanced Culinary Foundations (6 cr.)
_____	_____	CUL 229 Ala Carte Kitchen (6 cr.)
_____	_____	COM 125 Effective Speaking
_____	_____	CUL 100 Culinary Extern Prep (0 cr.)

**SUMMER** \_\_\_\_\_ CUL 200 Culinary Externship (3 Credits)

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Third Semester (18 Credits)</u>
_____	_____	CIS 130 Hospitality Computer Applications
_____	_____	PHL 205 Business Ethics
_____	_____	CUL 255 Contemporary American Kitchen
_____	_____	CUL 260 Cuisines of the World
_____	_____	CUL 130 Culinary/Hosp. Strategic Mgmt
_____	_____	CUL 245 Baking & Pastry Skills

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Fourth Semester (19 Credits)</u>
_____	_____	CUL 238 Beverage Service Management
_____	_____	CUL 242 Modern Restaurant Cuisine
_____	_____	CUL 248 Advanced Baking & Pastry
_____	_____	CUL 250 Professional Table Service
_____	_____	CUL 265 Garde Manger & Banquets
_____	_____	SCI 110 Food and Nutrition
_____	_____	CUL 239 RAMP Exam (0 cr.)
_____	_____	CUL 270 Culinary Practical Exam (0 cr.)
_____	_____	COL 201 Capstone Seminar (1 cr.)