

Lackawanna College

CULINARY ARTS (Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

EFFECTIVE DATE: FALL 2018

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 must be “college ready” to begin this program (no developmental or bridge coursework required/remaining). Coursework in the Culinary Arts program is sequential and begins in the fall semester.

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>First Semester (18 Credits)</u>
_____	_____	CUL 115 Culinary Foundations
_____	_____	CUL 140 Meat & Seafood Identification
_____	_____	CUL 145 Culinary Knowledge
_____	_____	CUL150 Culinary Math
_____	_____	HSP 105 Intro to Gastronomy & Hospitality
_____	_____	HSP 125 Food & Safety Sanitation
_____	_____	CUL 100 Culinary Extern Prep I (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 227 Ala Carte Kitchen AM
_____	_____	CUL 228 Ala Carte Kitchen PM
_____	_____	SCI 110 Food and Nutrition
_____	_____	CUL 105 Culinary Extern Prep II (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
_____	_____	COM 125 Effective Speaking
_____	_____	CUL 255 Contemporary American Kitchen
_____	_____	CUL 260 Cuisines of the World
_____	_____	CUL 130 Culinary/Hosp. Strategic Mgmt
_____	_____	PHL 135 Hospitality/Food Ethics

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Fourth Semester (19 Credits)</u>
_____	_____	CUL 238 Beverage Service Management
_____	_____	CUL 242 Contemporary Restaurant Cuisine
_____	_____	CUL 245 Baking & Pastry Skills
_____	_____	CUL 248 Advanced Baking & Pastry
_____	_____	CUL 250 Professional Table Service
_____	_____	CUL 265 Garde Manger & Banquets
_____	_____	CUL 270 Culinary Practical Exam (0 cr.)
_____	_____	COL 201 Capstone Seminar (1 cr.)

C U L I N A R Y A R T S
ASSOCIATE IN SCIENCE DEGREE

PORTFOLIO REQUIREMENTS

CAREER DOCUMENTS

- _____Current Resume
- _____Letter of recommendation
- _____Career Exploration

CORE COURSEWORK

- _____ENG 105 - College Writing - Graded Research Paper

MAJOR COURSEWORK (3 samples - graded papers or projects)

- _____LACKAWANNA REFLECTION PAPER