# Lackawanna College

## **CULINARY ARTS**

(Available Scranton Day)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS EFFECTIVE DATE: FALL 2017

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.

		college ready" to begin this progr g). Coursework in the Culinary A	•	-	_
Semester Taken	Grade Earned	First Semester (18 Credits)	Semester <u>Taken</u>	Grade Earned	Second Semester (18 Credits)
	CUL 14 CUL 14 CUL 15 CUL 15 HSP 10	15 Culinary Foundations 40 Meat & Seafood Identification 45 Culinary Knowledge 60 Culinary Math 95 Intro to Gastronomy & Hospitality 95 Food & Safety Sanitation 90 Culinary Extern Prep I (0 cr.)		CUL 205 CUL 227 CUL 228 SCI 110	Culinary/Hosp. Strategic Management Advanced Culinary Foundations (6 cr.) Ala Carte Kitchen AM Ala Carte Kitchen PM Food and Nutrition Culinary Extern Prep II (0 cr.)
<u>SUMMEI</u>	<u>R</u>	CUL 200 Culinary Ext	ernship		
Semester Taken	Grade Earned	Third Semester (18 Credits)	Semester Taken	Grade Earned	Fourth Semester (19 Credits)
	CIS 130 COM 12 CUL 255 CUL 260 ENG 10:	Hospitality Computer Applications 5 Effective Speaking 6 Contemporary American Kitchen 9 Cuisines of the World 6 College Writing 6 Hospitality/Food Ethics		CUL 238 CUL 242 CUL 245 CUL 248 CUL 250 CUL 265 CUL 270	Beverage Service Management Contemporary Restaurant Cuisine Baking & Pastry Skills Advanced Baking & Pastry Professional Table Service Garde Manger & Banquets Culinary Practical Exam (0 cr.) Capstone Seminar (1 cr.)

#### CULINARY ARTS

#### ASSOCIATE IN SCIENCE DEGREE

### PORTFOLIO REQUIREMENTS

17