

# Lackawanna College

## RESTAURANT AND FOODSERVICE MANAGEMENT BAKING AND PASTRY CONCENTRATION

BACHELOR IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2019-2020

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.

**Semester**   **Grade**  
**Taken**   **Earned**   **First Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ BAK 105 Baking Industry Knowledge  
 \_\_\_\_\_   \_\_\_\_\_ BAK 110 Baking & Pastry Foundations  
 \_\_\_\_\_   \_\_\_\_\_ CUL 150 Culinary Math  
 \_\_\_\_\_   \_\_\_\_\_ ENG 105 College Writing  
 \_\_\_\_\_   \_\_\_\_\_ HSP 105 Intro to Gastronomy & Hospitality  
 \_\_\_\_\_   \_\_\_\_\_ HSP 125 Food Safety & Sanitation  
 \_\_\_\_\_   \_\_\_\_\_ HSP 126 National ServSafe Exam (0 cr.)

**Semester**   **Grade**  
**Taken**   **Earned**   **Second Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ BAK 115 Introduction to Cakes  
 \_\_\_\_\_   \_\_\_\_\_ BAK 120 Intro to Hot/Cold Desserts  
 \_\_\_\_\_   \_\_\_\_\_ BAK 125 Basic & Artisan Breads  
 \_\_\_\_\_   \_\_\_\_\_ BAK 130 Plated Desserts  
 \_\_\_\_\_   \_\_\_\_\_ CUL 130 Culinary/Hosp. Strategic Management  
 \_\_\_\_\_   \_\_\_\_\_ SCI 110 Food and Nutrition  
 \_\_\_\_\_   \_\_\_\_\_ BAK 100 Baking & Pastry Extern Prep (0 cr.)

**SUMMER**   \_\_\_\_\_   \_\_\_\_\_ BAK 200 Baking & Pastry Externship (3 credits)

**Semester**   **Grade**  
**Taken**   **Earned**   **Third Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ BAK 205 Confectionary & Cake Designs  
 \_\_\_\_\_   \_\_\_\_\_ BAK 210 Contemporary Chocolate Techniques  
 \_\_\_\_\_   \_\_\_\_\_ BAK 220 Advanced Baking Principles  
 \_\_\_\_\_   \_\_\_\_\_ COM 125 Effective Speaking  
 \_\_\_\_\_   \_\_\_\_\_ CUL 115 Culinary Foundations  
 \_\_\_\_\_   \_\_\_\_\_ HSP 210 Food & Beverage Management

**Semester**   **Grade**  
**Taken**   **Earned**   **Fourth Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ BAK 225 Sugar Artistry  
 \_\_\_\_\_   \_\_\_\_\_ BAK 230 Platter and Production Desserts  
 \_\_\_\_\_   \_\_\_\_\_ CIS 130 Hospitality Computer Applications  
 \_\_\_\_\_   \_\_\_\_\_ CUL 238 Beverage Service Management  
 \_\_\_\_\_   \_\_\_\_\_ CUL 250 Professional Table Service  
 \_\_\_\_\_   \_\_\_\_\_ PHL 135 Hospitality/Food Ethics

**Semester**   **Grade**  
**Taken**   **Earned**   **Fifth Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ ACC 105 Principles of Accounting I  
 \_\_\_\_\_   \_\_\_\_\_ HSP 110 Sustainable Hospitality  
 \_\_\_\_\_   \_\_\_\_\_ HSP 225 Hospitality/Tourism Law  
 \_\_\_\_\_   \_\_\_\_\_ MAT 120 College Algebra  
 \_\_\_\_\_   \_\_\_\_\_ MKT 105 Principles of Marketing  
 \_\_\_\_\_   \_\_\_\_\_ RFM 310 Managing Service in HSP Industry

**Semester**   **Grade**  
**Taken**   **Earned**   **Sixth Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ ACC 220 Managerial Accounting  
 \_\_\_\_\_   \_\_\_\_\_ CIS 210 Computerized Spreadsheets  
 \_\_\_\_\_   \_\_\_\_\_ RFM 305 Hospitality Strategic Marketing  
 \_\_\_\_\_   \_\_\_\_\_ RFM 315 Hospitality Revenue Management  
 \_\_\_\_\_   \_\_\_\_\_ RFM 320 Front of the House Management  
 \_\_\_\_\_   \_\_\_\_\_ RFM 325 Modern Applied Food Studies

**Semester**   **Grade**  
**Taken**   **Earned**   **Seventh Semester (18 Credits)**

\_\_\_\_\_   \_\_\_\_\_ ACC 230 Quickbooks  
 \_\_\_\_\_   \_\_\_\_\_ BUS 310 Organizational Behavior  
 \_\_\_\_\_   \_\_\_\_\_ ECO 105 Macroeconomics  
 \_\_\_\_\_   \_\_\_\_\_ MAT 135 Intro to Stat/Data Analysis  
 \_\_\_\_\_   \_\_\_\_\_ RFM 415 Global Hospitality Management  
 \_\_\_\_\_   \_\_\_\_\_ RFM 460 Hospitality Entrepreneurship

**Semester**   **Grade**  
**Taken**   **Earned**   **Eighth Semester (13 Credits)**

\_\_\_\_\_   \_\_\_\_\_ BUS 410 Organizational Leadership  
 \_\_\_\_\_   \_\_\_\_\_ Core Elective (300 level and up) \_\_\_\_\_  
 \_\_\_\_\_   \_\_\_\_\_ Business Elective (300 level and up) \_\_\_\_\_  
 \_\_\_\_\_   \_\_\_\_\_ RFM 410 Restaurant Chain Management  
 \_\_\_\_\_   \_\_\_\_\_ **OR**  
 \_\_\_\_\_   \_\_\_\_\_ RFM 435 Managed Foodservice Operations  
 \_\_\_\_\_   \_\_\_\_\_ RFM 401 Adv FoodservMgmt Capstone (1 cr.)

Core Elective (300 level and up)\*: CJS 425, ENG 310, ENG 315, ENG 320, ENG 330, ENG 335, ENG 345, HIS 305, HIS 310, HIS 320, HSV 375\*, HSV 425\*, PHL 305, PHL 310, PSY 305, PSY 310, SSC 310, SSC 320, SSC 330, SSC 340

Business Elective (300 level and up)\*: ACC 305, ACC 310, ACC 315, ACC 320, ACC 325, ACC 330, ACC 405, ACC 410, ACC 420, BUS 310, BUS 315, BUS 320, BUS 325, BUS 410, FIN 325, MGT 305, MGT 310, MGT 320, MGT 330, MGT 340, MGT 350, MGT 410, MGT 450, MKT 310, RFM 305, RFM 310, RFM 320, RFM 410, RFM 435, RFM 460

\*COURSES MAY ONLY BE USED TO SATISFY ONE CATEGORY