

Lackawanna College

RESTAURANT AND FOODSERVICE MANAGEMENT CULINARY ARTS CONCENTRATION

BACHELOR 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.

Semester Taken	Grade Earned	First Semester (18 Credits)
_____	_____	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.)

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

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

Semester Taken	Grade Earned	Fourth Semester (18 Credits)
_____	_____	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.)

Semester Taken	Grade 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 Taken	Grade 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 Taken	Grade 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 Taken	Grade 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 Foodserv Mgmt Capstone (1 cr.)

Core Elective (300 level and up): PHL 305, PHL 310, SSC 310, SSC 320, SSC 330

Business Elective (300 level and up): ACC 310, ACC 320, ACC 325, ACC 405, ACC 410, BUS 320, BUS 325, MGT 310, MGT 320

