

AAS: Culinary Arts and Management

Curriculum Chair: Prof. Philip McGrath STC-147 Tel # (914) 606-6519 Email: Philip.McGrath@sunywcc.edu
 Academic Dean: Dr. Ronald Bloom Science Bldg. 252 Tel # (914) 606-6912 Email: Ronald.Bloom@sunywcc.edu

Developmental Courses as required based on placement scores

<input type="checkbox"/>	ENG 91 Writing for College 1 – Score of 4 E Code 1 and below, 30.01 Choose an item.
<input type="checkbox"/>	ENG 92 Writing for College 2 – Score of 6 E Code 2, 30.02 Choose an item.
<input type="checkbox"/>	ENG 99 Writing Studio (with linked section of ENG 101+) - Score of 6 E Code 2, 30.02
<input type="checkbox"/>	ESL 94 Academic Writing 1 – Score of 5 or 6 E Code 6, 20.01 Choose an item.
3 <input type="checkbox"/>	ESL 122 Academic Writing 2 – Score of 7 E Code 7, 21.01 Choose an item.
<input type="checkbox"/>	MATH 92 Pre-Algebra – Arithmetic score 44 and below, Elementary Algebra 54 and below, 40.01 Choose an
OR <input type="checkbox"/>	MATH 93 Beginning Algebra – Arithmetic score 45 and above, Elementary Algebra 54 and below, 40.02 Choose an item.
	MATH 94 Foundations of Mathematical Reasoning – Arithmetic score 45 and above, Elementary Algebra 54 and below, 40.02 Choose an item.
<input type="checkbox"/>	READ 93 Foundation of College Reading – Score of 57 and below, 10.01 Choose an item.
3 <input type="checkbox"/>	READ 105 Analytical Reading – Score of 58 and higher 11.01 Choose an item.

General Education Requirements

3 <input type="checkbox"/>	ENG 101 – Writing and Research OR ENG 101H Choose an item.
3 <input type="checkbox"/>	ENG 102 – Writing and Literature OR ENG 102H Choose an item.
	MATHEMATICS GENERAL ED REQUIREMENTS – Choose a 3/4 credit course: MATH 117 or MATH 120, 130, 135, 138, 140, 161, 180, 181, 191, 205, 230
3 <input type="checkbox"/> /4 <input type="checkbox"/>	
3 <input type="checkbox"/>	BIOL 203 - Basic Microbiology
	SOCIAL SCIENCES GENERAL ED REQUIREMENTS – Choose a 3 credit course: ANTHR 101, 102, 102H, 103, 201, CJ 111, ECON 101, 101H, 102, 102H, GEOG 101, HSERV 102, 200, LIN 201, POLSC 111, 111H, 115, PSYCH 101, 101H, 103, 103H, 107, 109, 110, 111, 112H, SOC 101, 101H, 102, 103, 104
3 <input type="checkbox"/>	
	THE ARTS, FOREIGN LANGUAGE, or OTHER WORLD CIVILIZATIONS GENERAL ED REQUIREMENTS – Choose a 3/4 credit course: ART 101, 102, 103, 104, 105, 106, 107, 107H, 108, 109, 109A, 110, 111, 112, 125, 129, 130, 133, 134, 135, 137, 138, 140, 141, 147, 201, 203, 212, 265, DANCE 101, 102, 107, 112, 115, 120, 121, 205, 207, FILM 100, 101, 102, 130 MUSIC 110, 110H, 111, 120, 121, 130, 131, 132, 133, 150, 230, 231, 232, 233, THEAT 111, 113, 201 ARABC 101, 102, ASL 101, CHINS 102, FREN 101, 102, 201, ITAL 101, 102, 103, 201, 201H, 202, 202H, 250, JAPNS 101, 102, RUSSN 101, SPAN 101, 102, 103, 104, 201, 201H, 202, 202H, 203, 204 ANTHR 120, 210, 215H, HIS 107H, 119, 128, 129, 131, POLSC 113, ENG 227
3 <input type="checkbox"/> /4 <input type="checkbox"/>	
	AMERICAN HISTORY or WESTERN CIVILIZATIONS GENERAL ED REQUIREMENTS – Choose a 3 credit course: ART 108, 109, HIS 101, 102, 104, 106, 110, 111, 112, 121*, 133**, 134**, POLSC 102, 104, 107 *Students who complete this course cannot use HIS 133 or 134 to fulfill degree and/or general education requirements **Students who complete this course cannot use HIS 121 to fulfill degree and/or general education requirements
3 <input type="checkbox"/>	

Degree Requirements

2☐	CULIN 111 – Principles of Food Preparation ¹ - Offered both semesters. HOSP 115 is a Pre or Co-requisite . CULIN 112 is a corequisite . Must be ENG 101 ready.	2☐	CULIN 112 – Principles of Food Preparation Lab- Offered both semesters. HOSP 115 is a Pre or Co-requisite . CULIN 112 is a corequisite . Must be college Math ready.
2☐	CULIN 123 – Quantity of Food Production- Pre-requisite CULIN 111/112, HOSP 115 Pre or co-requisite – CULIN 124	2☐	CULIN 124 – Quantity of Food Production Lab Corequisite – CULIN 123
2☐	CULIN 210 – Practicum: Kitchen & Dining Room Management - Prerequisite - CULIN 123/124. Pre or co-requisite – CULIN 212. Offered Fall semester.		
2☐	CULIN 212 – Advanced Baking Lecture and Lab Prerequisites - CULIN 111/112, HOSP 115		
2☐	CULIN 214 – Multicultural Cuisine Lecture and Lab - Pre-requisites - CULIN 111/112 HOSP 115		
2☐	CULIN 221 – Practicum: Catering Management and Event Planning- Prerequisites: CULIN 123/124 or departmental permission. Pre or co-requisite CULIN 212. Offered Spring semester.		
2☐	HOSP 115 – Introduction to Hospitality Industry- Prereq – Successful completion of MATH 93/94 or higher & READ 93 OR Dept. Permission, Pre or co-requisite – CULIN 111/112. Offered both semesters.		
2☐	HOSP 126 – Menu Planning & Marketing - Pre-requisite CULIN 111/112, HOSP 115 Offered Spring semester.		
2☐	HOSP 127 – Beverage Management and Services Lecture and Lab: Prerequisites - CULIN 111/112, HOSP 115		
3☐	HOSP 218 – Hospitality Operations Management- Pre or co-requisite - MGT 101 and MATH 117 or higher. Prerequisite – CULIN 111/112, HOSP 115. Offered Fall semester.		
3☐	HOSP 220 – Food & Beverage Purchasing and Cost Control- Pre or co-requisite MGT 101 and MATH 117 or higher, Prerequisite – CULIN 111/112, HOSP 115. Offered Spring semester		
2☐	HOSP 224 – Hospitality Human Resources Seminar Prerequisites – CULIN 123/124 Offered Spring semester. Work Experience. Must be completed and report accepted prior to taking Hospitality Seminar (See advisor)		
3☐	ACC 118 – Foundations for Accounting and Finance Prerequisite: Completion of MATH 93 or 94, AND READ 93 or appropriate test score		
3☐	CIS 110 – Computer Information Systems		
3☐	MGT 101 – Business Organization and Management		
3☐	NUTR 101 – Foundations of Nutrition		
	Work Experience. Must be completed and report accepted prior to taking Hospitality Seminar (See advisor)		

SEEN BY: _____ Completed credits _____ of 63 required

Courses are to be taken in the sequence outlined in the Educational Plan. Departmental permission is required for any change in that sequence.

Westchester Community College is a program partner with The Educational Foundation of the National Restaurant Association. Students in WCC's Culinary Arts and Hospitality Management Program take Manage First standardized certificate exams. Completion of a certificate course and a passing grade on the standardized exam entitles the student to a certificate from The Educational Foundation (TEF) and, if all criteria are met, the ability to earn the Manage First Professional Credential See catalog for more information. **Students enrolled in the Culinary Arts and Hospitality Management Program must earn a minimum grade of "C" in required departmental courses in order to continue in the program.**

¹ CULIN 101- Is intended for students enrolled in developmental courses to prepare them for entrance into the program.

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Academic Plan		Completed credits of 63 required			
		Semester 1		Semester 2	
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
		CULIN 111 – Principles of Food Preparation	2 <input type="checkbox"/>	CULIN 123 – Quantity Food Production	2 <input type="checkbox"/>
		CULIN 112 – Principles of Food Preparation Lab	2 <input type="checkbox"/>	CULIN 124 – Quantity Food Production Lab	2 <input type="checkbox"/>
		HOSP 115 – Introduction to Hospitality Industry	2 <input type="checkbox"/>	HOSP 126 – Menu Planning and Marketing	2 <input type="checkbox"/>
		ENG 101	3 <input type="checkbox"/>	HOSP 127 Beverage Mgt. and Service Lec/Lab	2 <input type="checkbox"/>
		MATH 117 or higher	3 <input type="checkbox"/>	ENG 102	3 <input type="checkbox"/>
		CIS 110	3 <input type="checkbox"/>	MGT 101	3 <input type="checkbox"/>
				NUTR 101	3 <input type="checkbox"/>
		Semester 3		Semester 4	
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
		HOSP 218 – Hospitality Operations Management	3 <input type="checkbox"/>	HOSP 220 Purchasing and Cost Control	3 <input type="checkbox"/>
		CULIN 210– Practicum: Kitchen & Dining Services	2 <input type="checkbox"/>	CULIN 221 – Practicum Catering Management and Event Planning	2 <input type="checkbox"/>
		CULIN 212 – Advanced Baking Lecture and Lab	2 <input type="checkbox"/>	HOSP 224 Hospitality Human Resources Seminar	2 <input type="checkbox"/>
		CULIN 214 Multicultural Lec and Lab	2 <input type="checkbox"/>	ACC 118 Foundations of Accounting and Finance	3 <input type="checkbox"/>
		Gen Ed Requirement	3 <input type="checkbox"/>	BIO 203 Basic Microbiology	3 <input type="checkbox"/>
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Academic Plan		Completed credits of 63 required			
		Semester 1		Semester 2	
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
		CULIN 111 – Principles of Food Preparation	2□	CULIN 123 – Quantity Food Production	2□
		CULIN 112 – Principles of Food Preparation Lab	2□	CULIN 124 – Quantity Food Production Lab	2□
		HOSP 115 – Introduction to Hospitality Industry	2□	HOSP 126 – Menu Planning and Marketing	2 □
		ENG 101	3□	HOSP 127 Beverage Mgt. and Service Lec/Lab	2 □
		MATH 117 or higher	3□	ENG 102	3□
				MGT 101	3 □
		Semester 3		Semester 4	
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
		HOSP 218 – Hospitality Operations Management	3□	HOSP 220 Purchasing and Cost Control	3□
		CULIN 210– Practicum: Kitchen & Dining Services	2□	CULIN 221 – Practicum Catering Management and Event Planning	2□
		CULIN 212 – Advanced Baking Lecture and Lab	2□	HOSP 224 Hospitality Human Resources Seminar	2 □
		CULIN 214 Multicultural Lec and Lab	2□	ACC 118 Foundations of Accounting and Finance	3□
		CIS 110	3□	BIO 203 Basic Microbiology	3□
		Semester 5		Semester 6	
		NUTR 101	3□		
		Gen Ed Requirement	3 □		
		Gen Ed Requirement	3 □		
		Gen Ed Requirement	3 □		

