

# PROGRAM: AAS FOOD SERVICE ADMINISTRATION

## Culinary Arts and Management

Division: Natural and Health Sciences

SCI-252 (914) 606-6912

Curriculum  
Code: 0331  
65 Credits

### Curriculum Chair

Professor Daryl Nosek

STC-115

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Reviewed By: \_\_\_\_\_

Date: \_\_\_\_\_

Approved By Chairperson/Dean:  
\_\_\_\_\_

Course #	SEMESTER 1	Credits	✓
ENG 101	<i>Composition &amp; Literature 1</i>	3	
BIOL 101 BIOL 102	<i>Biological Science and Biological Science Lab<sup>1</sup></i>	4	
FOODS 115	Introduction to Hospitality Industry	1	
FOODS 111	Principles of Food Preparation and	2	
FOODS 112	Principles of Food Preparation Lab	2	
	<i>Mathematics<sup>2</sup>- _____</i>	3-4	
	Approved Work Experience	0	
	<i>PE (fitness)- _____</i>	1	

Course #	SEMESTER 2	Credits	✓
ENG 102	<i>Composition &amp; Literature 2</i>	3	
BIOL 203A BIOL 204A	<i>Basic Microbiology (Foods)<sup>1</sup> and Basic Microbiology Lab</i>	3	
MGT 101	Business Organization & Management	3	
FOODS 113	Quantity Food Production and	2	
FOODS 114	Quantity Food Lab	2	
FOODS 116	Menu Planning	1	
	Advanced Foods <sup>3</sup>	2	

Course #	SEMESTER 3	Credits	✓
FOODS 108	Food Service Operations Management <sup>4</sup>	3	
	Advanced Foods or Business Elective <sup>3</sup>	2/3	
NUTR 101	Nutrition	3	
FOODS 110	Practicum: Kitchen & Dining Room Management	2	
DP 103	Computer Information Systems	3	
	<i>Behavioral, Social Science or Humanities<sup>6</sup>- _____</i>	3	

Course #	SEMESTER 4	Credits	✓
FOODS 230	Food & Beverage Purchasing & Cost Control	3	
FOODS 231	Practicum: Buffet Catering	2	
FOODS 234	Hospitality Seminar <sup>5</sup>	1	
ACC 119	Financial Accounting	4	
	<i>Behavioral, Social Science or Humanities<sup>6</sup>- _____</i>	3	
	<i>Liberal Arts- _____</i>	3	
	<i>PE (sport)- _____</i>	1	

***Bold italic items are Core Requirements.***

If foods sequence is changed, departmental permission is required.

Westchester Community College is a program partner with The Educational Foundation of the National Restaurant Association. Students in WCC's Culinary Arts and Management Program take standardized certification exams in: Quantity Food Production/ServSafe Sanitation Course book, Food & Beverage, Purchasing & Cost Control, Bar & Beverage Management Bar Code, and Food Service Operations Management/, Practicum: Kitchen and Dining Room Management.

Completion of a certificate course and a score of 75% or higher on the standardized exam entitles the student to a certificate from The Educational Foundation (TEF). See catalog for more information.

- **Social Science courses** include History, Political Science, Economics and Geography.
- **Behavioral Science courses** include Sociology, Psychology, Anthropology and Geography. General Psychology is the prerequisite for all upper level psychology courses.
- **Humanities courses** include Art, Dance, Drama, Music, Foreign Language, Film, Philosophy, Theater and Photography at ARTWS.

<sup>1</sup> Biological Science & Lab & Microbiology (Foods) should be taken in year one.

<sup>2</sup> Mathematics - College Algebra or Contemporary Mathematics recommended.

<sup>3</sup> Advanced Foods electives - Beverage Mgt. Services (Spring) **No prerequisite**, Multicultural Foods (Fall), Advanced Baking (Spring and/or Fall Semesters at Mount Vernon) **Both courses have a prerequisite of FOODS 111 & 112 Principles of Food Prep and Lab**, Business elective - Marketing or Business Law are recommended.

<sup>4</sup> Food Service Operations Management - Bus Org & Mgt must be taken as a pre or co-requisite.

<sup>5</sup> Hospitality Seminar - Prerequisite - Work Experience must be completed and report accepted.

<sup>6</sup> Behavioral, Social Science or Humanities Elective - Choose a 3-credit course from 2 areas for a total of 6 credits.