

AAS: Culinary Arts and Management

Curriculum Chair: Prof. Phillip McGrath STC-147 Tel # (914) 606-6519 Email: Phillip.McGrath@sunywcc.edu
Associate Dean: Michael Olivette Science Bldg. 254 Tel # (914) 606-6912 Email: Michael.Olivette@sunywcc.edu

Developmental Courses as required based on placement scores

<input type="checkbox"/>	No Developmental Courses Required
<input type="checkbox"/>	ENG 91 Writing for College 1 – Score of 4 E Code 1 and below
<input type="checkbox"/>	ENG 92 Writing for College 2 – Score of 6 E Code 2
<input type="checkbox"/>	ESL 94 Academic Writing 1 – Score of 5 or 6 E Code 6
3 <input type="checkbox"/>	ESL 122 Academic Writing 2 (3 credits) – Score of 7 E Code 7
<input type="checkbox"/>	MATH 92 Pre-Algebra – Arithmetic score 44 and below, Elementary Algebra 54 and below
<input type="checkbox"/>	MATH 93 Beginning Algebra – Arithmetic score 45 and above, Elementary Algebra 54 and below OR MATH 94 Math Literacy – Arithmetic score 45 and above, Elementary Algebra 54 and below
<input type="checkbox"/>	READ 93 Foundation of College Reading – Score of 57 and below
3 <input type="checkbox"/>	READ 105 Analytical Reading (3 credits) – Score of 58 and higher

Core Requirements

3 <input type="checkbox"/>	ENG 101 – Writing and Research Choose an item.
3 <input type="checkbox"/>	ENG 102 – Writing and Literature Choose an item.
3 <input type="checkbox"/> / 4 <input type="checkbox"/>	MATHEMATICS¹ (MATH): One course (3/4 credits)
4 <input type="checkbox"/>	BIOL 101² – Biological Science and Lab Choose an item.
3 <input type="checkbox"/>	BIOL 203 – Basic Microbiology and Lab Choose an item.
	<p>BEHAVIORIAL SCIENCE: Choose a 3 credit course from 2 areas for a total of 6 credits. Courses include: Sociology (SOC), Psychology (PSYCH), Anthropology (ANTHR), Linguistics (ANTHR), and Geography (GEOG). <i>However SS 101 and SS 103 CANNOT BE USED TO FULFILL Behavioral Science. OR</i></p> <p>HUMANITIES: Courses include:</p> <ul style="list-style-type: none"> ▪ Art (ART) 101, 103, 105, 108, 108A, 108B, 109, 109A, 125, 128, 129, 133, 139, 185, or 265. Additional fees and/or supplies may be required of ART classes; see catalog for details. ▪ Communications (COMM) 101, 103, 109, or 115 ▪ Dance (DANCE) 101, 102, 105, 107, 121, 205, or 207 OR A combination of three 1 credit dance classes to be chosen from DANCE 112, 115, 120, or 122 ▪ English (ENG) any ENG course EXCEPT ENG 101, 101H, 102, 102H, 124, or 222 CANNOT BE USED TO FULFILL Humanities elective. ▪ Film (FILM) 100, 101, 102, 103, 109, 113, 114H, 115H, 125, 125H, 220, 220H ▪ Foreign Language to be chosen from: ARABC, CHINS, FREN, GER, ITAL, JAPNS, RUSSN, SPAN. ITAL 104 or ITAL 105 CANNOT BE USED TO FULFILL a Foreign Language elective, but CAN BE USED TO FULFILL a Humanities elective. ▪ Music (MUSIC) 100, 101, 102, 103, 111, 150, or 211 ▪ Philosophy (PHIL) 101A, 102A, 111, 150, 160, or 201H ▪ Theater (THEAT) 101, 103, 111, 113, or 201 THEAT 117A is a 2 credit course which must be combined with another 1 credit approved Humanities elective. OR <p>SOCIAL SCIENCE: Courses include: History (HIS), Political Science (POLSC), Economics (ECON), and Geography (GEOG). <i>However SS 102 and SS 105 CANNOT BE USED TO FULFILL Social Science.</i></p>

¹ **MATH 130**-College Algebra Functions & Models, **MATH 135**-College Algebra with Trigonometry are recommended.

² **BIOL 101**-Biological Science & Lab should be taken in the fall & **BIOL 203**- Basic Microbiology should be taken in the spring.

3 <input type="checkbox"/> / 4 <input type="checkbox"/>		3 <input type="checkbox"/> / 4 <input type="checkbox"/>	
LIBERAL ARTS Electives: Courses include: Mathematics (MATH) credit-bearing course, Social Science (see above), Behavioral Science (see above), English/Communications (see above), Humanities (see above), Science BIOL, CHEM, PHYSC, OR Inter-studies course INTER (see curriculum chair) (3 credits). Courses recommended: ECON 101 – Macroeconomics, ECON 102 – Microeconomics, or U.S. History (HIS).			
3 <input type="checkbox"/> / 4 <input type="checkbox"/>			
PEC/PEH/PES: A combination of two courses (2 credits) either PEH and PES , or PEC and PES , or PEC or PEH , PEC and PEC . PEC 110 (2 credits) <i>IS THE ONLY COMBINIATION COURSE THAT FULFILLS BOTH P.E. REQS.</i>			
1 <input type="checkbox"/>		1 <input type="checkbox"/>	

Degree Requirements

2 <input type="checkbox"/>	FOODS 111 – Principles of Food Preparation ³ - Offered both semesters. Choose an item.	2 <input type="checkbox"/>	FOODS 112 – Principles of Food Preparation Lab- Offered both semesters. Choose an item.
1 <input type="checkbox"/>	FOODS 115 – Introduction to Hospitality Industry- Offered both semesters. Choose an item.		
2 <input type="checkbox"/>	FOODS 113 – Quantity Food Production- Offered Spring semester. Choose an item.	2 <input type="checkbox"/>	FOODS 114 – Quantity Food Production Lab- Offered Spring semester. Choose an item.
3 <input type="checkbox"/>	NUTR 101 – Nutrition Choose an item.		
3 <input type="checkbox"/>	MGT 101 – Business Organization and Management Choose an item.		
1 <input type="checkbox"/>	FOODS 116 – Menu Planning- Offered Spring semester. Choose an item.		
3 <input type="checkbox"/>	FOODS 108 – Food Service Operations Management- Offered Fall semester. Choose an item.		
3 <input type="checkbox"/>	CIS 110 – Computer Information Systems Choose an item.		
2 <input type="checkbox"/>	FOODS 110 – Practicum: Kitchen & Dining Services- Offered Fall semester. Choose an item.		
3 <input type="checkbox"/>	FOODS 230 – Food & Beverage Purchasing and Cost Control- Offered Spring semester. Choose an item.		
2 <input type="checkbox"/>	FOODS 231 – Practicum Buffet Catering- Offered Spring semester. Choose an item.		
4 <input type="checkbox"/>	ACC 119 – Financial Accounting Choose an item.		
2 <input type="checkbox"/>	ADVANCE FOODS⁴: Pick a course and lab (2 credits) FOODS 215 – Garde Manger and FOODS 216 – Garde Manger Lab Choose an item. FOODS 220 – Multicultural Foods and FOODS 221 – Multicultural Foods Lab Choose an item. FOODS 232 – Advanced Baking and FOODS 233 – Advanced Baking Lab Choose an item. FOODS 250 – Beverage Management and Services and FOODS 251 – Beverage Management and Services Lab Choose an item.		
	ADVANCE FOODS⁴: Pick a course and lab (2 credits) or BUSINESS ELECTIVE: (3 credits)		
2 <input type="checkbox"/> / 3 <input type="checkbox"/>			
	Work Experience. Must be completed and report accepted prior to taking Hospitality Seminar (See advisor)		
1 <input type="checkbox"/>	Hospitality Seminar (1 credit)		

SEEN BY:

Completed credits of 65 required

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.

Students enrolled in the Culinary Arts and Management Program must earn a minimum grade of "C" in required departmental culinary lab courses in order to continue in the program.

³ **FOODS 101**- Is intended for students enrolled in developmental courses to prepare them for **FOOD111/112**.

⁴ **Advanced Foods electives** – **FOODS 250/251**-Beverage Mgt. Services (**Spring**) No prerequisite, **FOODS 220/221**-Multicultural Foods (**Fall**), **FOODS 232/233**-Advanced Baking (**Fall**). Both courses have a prerequisite of **FOODS 111/112**-Principles of Food Prep and Lab. **Business Elective: MKT 101**-Marketing or **LAW 101**-Business Law is recommended.

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Academic Plan		Completed credits of 65 required			
		Fall/Spring		Fall/Spring	
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
		FOODS 111 – Principles of Food Preparation	2 <input type="checkbox"/>	FOODS 113 – Quantity Food Production	2 <input type="checkbox"/>
		FOODS 112 – Principles of Food Preparation Lab	2 <input type="checkbox"/>	FOODS 114 – Quantity Food Production Lab	2 <input type="checkbox"/>
		FOODS 115 – Introduction to Hospitality Industry	1 <input type="checkbox"/>	FOODS 116 – Menu Planning	1 <input type="checkbox"/>
				ADVANCE FOODS	2 <input type="checkbox"/>
Fall/Spring		Fall/Spring			
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>
FOODS 108 – Food Service Operations Management	3 <input type="checkbox"/>	FOODS 230 – Food & Beverage Purchasing and Cost Control	3 <input type="checkbox"/>		
FOODS 110 – Practicum: Kitchen & Dining Services	3 <input type="checkbox"/>	FOODS 231 – Practicum Buffet Catering	2 <input type="checkbox"/>		