

PAYMENT DUE

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AAS: Culinary Arts and Hospitality Management

Curriculum Chair: Prof. Phillip McGrath STC-147 Tel # (914) 606-6519 Email: Phillip.McGrath@sunywcc.edu

Academic Dean: Dr. Ronald Bloom Science Bldg. 254 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 .
3 <input type="checkbox"/>	ESL 122 Academic Writing 2 – Score of 7 E Code 7, 21.01
<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.

New 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.
3/4 <input type="checkbox"/>	MATH 117 – College Quantitative Reasoning OR higher
4 <input type="checkbox"/>	BIOL 101 – Biological Science and Lab Choose an item.
	SOCIAL SCIENCES GENERAL ED REQUIREMENTS – Choose a 3 credit course: ANTHR 101, 102, 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, 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 119, 128, 129, 131, POLSC 113
3 <input type="checkbox"/> /4 <input type="checkbox"/>	AMERICAN HISTORY or WESTERN CIVILIZATIONS GENERAL ED REQUIREMENTS – Choose a 3 credit course:

	<p>ART 108, 109, HIS 101, 102, 104, 106, 110, 111, 112, 121*, 133**, 134**, POLSC 102, 104, 107</p> <p><i>*Students who complete this course cannot use HIS 133 or 134 to fulfill degree and/or general education requirements</i></p> <p><i>**Students who complete this course cannot use HIS 121 to fulfill degree and/or general education requirements</i></p>
3□	

Degree Requirements	
4□	ACC 119 – Financial Accounting Choose an item.
3□	CIS 110 – Computer Information Systems Choose an item.
3□	FOODS 108 – Food Service Operations Management- Offered Fall semester. Choose an item.
2□	FOODS 110 – Practicum: Kitchen & Dining Room Offered Fall semester. Prereq: FOODS 113 – Quantity Food Production, and FOODS 114 – Quantity Food Production Lab or departmental permission, Pre or Coreq: FOODS 108 – Food Service Operations Management or departmental permission
2□	FOODS 111 – Principles of Food Preparation ¹ - Offered both semesters. Choose an item.
2□	FOODS 113 – Quantity Food Production- Offered Spring semester. Choose an item.
2□	FOODS 112 – Principles of Food Preparation Lab- Offered both semesters. Choose an item.
2□	FOODS 114 – Quantity Food Production Lab- Offered Spring semester. Choose an item.
1□	FOODS 115 – Introduction to Hospitality Industry- Offered both semesters. Choose an item.
1□	FOODS 116 – Menu Planning- Offered Spring semester. Choose an item.
2□	FOODS 220 – Multicultural Foods and FOODS 221 –Multicultural Foods Lab Pre or Co-req: FOODS 111 – Principles of Food Preparation (lecture) and FOODS 112 – Principles of Food Preparation (Lab)
3□	FOODS 230 – Food & Beverage Purchasing and Cost Control- Offered Spring semester. Choose an item.
2□	FOODS 231 – Practicum Buffet Catering and Event Planning Prereq: FOODS 110 – Practicum: Kitchen & Dining Room, FOODS 113 – Quantity Food Production, and FOODS 114 – Quantity Food Production Lab or departmental permission. Offered Spring semester.
2□	FOODS 232 – Advanced Baking and FOODS 233 – Advanced Baking Lab Pre or Co-req: FOODS 111 – Principles of Food Preparation (lecture) and FOODS 112 – Principles of Food Preparation (Lab) and FOODS 113 – Quantity Food Production, and FOODS 114 – Quantity Food Production Lab or departmental permission
1□	FOODS 234 – Hospitality Seminar (1 credit) Offered Spring semester Choose an item.
2□	FOODS 250 – Beverage Management and Services Lecture and FOODS 251 – Lab Prerequisites: FOODS 111 – Principles of Food Preparation and FOODS 112 – Principles of Food Preparation Lab
3□	MGT 101 – Business Organization and Management Choose an item.
3□	NUTR 101 – Nutrition Choose an item.
	Work Experience. Must be completed and report accepted prior to taking Hospitality Seminar (See advisor)

SEEN BY:

Completed credits of 62 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.**

¹ **FOODS 101**- Is intended for students enrolled in developmental courses to prepare them for **FOOD111/112**.

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Academic Plan		Completed credits of 62 required			
		Fall/Spring		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	
<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	<input type="checkbox"/>	FOODS 231 – Practicum Buffet Catering	2 <input type="checkbox"/>
		FOODS 232 – Advanced Baking and FOODS 233 – Advanced Baking Lab	2 <input type="checkbox"/>		