

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

Telephone: (914) 606-6551

Reviewed By: _____

Date: _____

Approved By Chairperson/Dean:

Course #	SEMESTER 1	Credits	✓
ENG 101	<i>Composition & Literature 1</i>	3	
BIOL 101	<i>Biological Science and Biological Science Lab¹</i>	4	
BIOL 102			
FOODS 115	Introduction to Hospitality Industry	1	
FOODS 111	Principles of Food Preparation and Principles of Food Preparation Lab	2	
FOODS 112		2	
	<i>Mathematics²</i> - _____	3-4	
	Approved Work Experience	0	
	<i>PE (fitness)</i> - _____	1	

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

Course #	SEMESTER 3	Credits	✓
FOODS 108	Food Service Operations Management ⁴	3	
	Advanced Foods or Business Elective ³	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 Humanities⁶</i> - _____	3	

Course #	SEMESTER 4	Credits	✓
FOODS 230	Food & Beverage Purchasing & Cost Control	3	
FOODS 231	Practicum: Buffet Catering	2	
FOODS 234	Hospitality Seminar ⁵	1	
ACC 119	Financial Accounting	4	
	<i>Behavioral, Social Science or Humanities⁶</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.

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

² Mathematics - College Algebra or Contemporary Mathematics recommended.

³ Advanced Foods electives - Beverage Mgt. Services (Spring), Multicultural Foods (Fall), Advanced Baking (Spring and Fall Semesters at Mount Vernon), Business elective - Marketing or Business Law are recommended.

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

⁵ Hospitality Seminar - Prerequisite - Work Experience must be completed and report accepted.

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