

# Lackawanna College

## CULINARY ARTS

(Available Scranton Day)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

EFFECTIVE DATE: FALL 2016

NAME \_\_\_\_\_

Academic advisors help students coordinate their academic plans while at Lackawanna College; however, students bear the ultimate responsibility for insuring that they meet the requirements for their degree.

Students must be “college ready” to begin this program (no developmental or bridge coursework required/remaining). Coursework in the Culinary Arts program is sequential and begins in the fall semester.

**Semester Taken**    **Grade Earned**    **First Semester (19 Credits)**

\_\_\_\_\_ CUL 115 Culinary Foundations  
 \_\_\_\_\_ CUL 140 Meat & Seafood Identification  
 \_\_\_\_\_ CUL 145 Culinary Knowledge  
 \_\_\_\_\_ CUL150 Culinary Math  
 \_\_\_\_\_ HSP 105 Intro to Gastronomy & Hospitality  
 \_\_\_\_\_ HSP 125 Food & Safety Sanitation  
 \_\_\_\_\_ COL 101 Freshman Experience (1 cr.)  
 \_\_\_\_\_ CUL 100 Culinary Extern Prep I (0 cr.)

**Semester Taken**    **Grade Earned**    **Second Semester (18 Credits)**

\_\_\_\_\_ CUL 130 Culinary/Hosp. Strategic Management  
 \_\_\_\_\_ CUL 205 Advanced Culinary Foundations (6 cr.)  
 \_\_\_\_\_ CUL 227 Ala Carte Kitchen AM  
 \_\_\_\_\_ CUL 228 Ala Carte Kitchen PM  
 \_\_\_\_\_ SCI 110 Food and Nutrition  
 \_\_\_\_\_ CUL 105 Culinary Extern Prep II (0 cr.)

**SUMMER**                    \_\_\_\_\_    \_\_\_\_\_ CUL 200 Culinary Externship

**Semester Taken**    **Grade Earned**    **Third Semester (18 Credits)**

\_\_\_\_\_ CIS 130 Hospitality Computer Applications  
 \_\_\_\_\_ COM 125 Effective Speaking  
 \_\_\_\_\_ CUL 255 Contemporary American Kitchen  
 \_\_\_\_\_ CUL 260 Cuisines of the World  
 \_\_\_\_\_ ENG 105 College Writing  
 \_\_\_\_\_ PHL 135 Hospitality/Food Ethics

**Semester Taken**    **Grade Earned**    **Fourth Semester (19 Credits)**

\_\_\_\_\_ CUL 238 Beverage Service Management  
 \_\_\_\_\_ CUL 242 Contemporary Restaurant Cuisine  
 \_\_\_\_\_ CUL 245 Baking & Pastry Skills  
 \_\_\_\_\_ CUL 248 Advanced Baking & Pastry  
 \_\_\_\_\_ CUL 250 Professional Table Service  
 \_\_\_\_\_ CUL 265 Garde Manger & Banquets  
 \_\_\_\_\_ CUL 270 Culinary Practical Exam (0 cr.)  
 \_\_\_\_\_ COL 201 Capstone Seminar (1 cr.)

**C U L I N A R Y   A R T S**  
**ASSOCIATE IN SCIENCE DEGREE**

PORTFOLIO REQUIREMENTS

**CAREER DOCUMENTS**

\_\_\_\_\_ Current Resume  
\_\_\_\_\_ Letter of recommendation  
\_\_\_\_\_ Career Exploration

**CORE COURSEWORK**

\_\_\_\_\_ ENG 105 - College Writing - Graded Research Paper

**MAJOR COURSEWORK (3 samples - graded papers or projects)**

\_\_\_\_\_ **LACKAWANNA REFLECTION PAPER**