

# Lackawanna College

## RESTAURANT AND FOODSERVICE MANAGEMENT CULINARY ARTS CONCENTRATION

BACHELOR IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2019-2020

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.

Semester Taken	Grade Earned	First Semester (18 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
_____	_____	HSP 126 National ServSafe Exam (0 cr.)

Semester Taken	Grade Earned	Second Semester (18 Credits)
_____	_____	ENG 105 College Writing
_____	_____	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 100 Culinary Extern Prep (0 cr.)

**SUMMER** \_\_\_\_\_ CUL 200 Culinary Externship (3 Credits)

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
_____	_____	CUL 130 Culinary/Hosp. Strategic Mgmt.
_____	_____	PHL 135 Hospitality/Food Ethics

Semester Taken	Grade Earned	Fourth Semester (18 Credits)
_____	_____	CUL 238 Beverage Service Management
_____	_____	CUL 242 Modern 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.)

Semester Taken	Grade Earned	Fifth Semester (18 Credits)
_____	_____	ACC 105 Principles of Accounting I
_____	_____	HSP 110 Sustainable Hospitality
_____	_____	HSP 225 Hospitality/Tourism Law
_____	_____	MAT 120 College Algebra
_____	_____	MKT 105 Principles of Marketing
_____	_____	RFM 310 Managing Service in HSP Industry

Semester Taken	Grade Earned	Sixth Semester (18 Credits)
_____	_____	ACC 220 Managerial Accounting
_____	_____	CIS 210 Computerized Spreadsheets
_____	_____	RFM 305 Hospitality Strategic Marketing
_____	_____	RFM 315 Hospitality Revenue Management
_____	_____	RFM 320 Front of the House Management
_____	_____	RFM 325 Modern Applied Food Studies

Semester Taken	Grade Earned	Seventh Semester (18 Credits)
_____	_____	ACC 230 Quickbooks
_____	_____	BUS 310 Organizational Behavior
_____	_____	ECO 105 Macroeconomics
_____	_____	MAT 135 Intro to Stat/Data Analysis
_____	_____	RFM 415 Global Hospitality Management
_____	_____	RFM 460 Hospitality Entrepreneurship

Semester Taken	Grade Earned	Eighth Semester (13 Credits)
_____	_____	BUS 410 Organizational Leadership
_____	_____	Core Elective (300 level and up) _____
_____	_____	Business Elective (300 level and up) _____
_____	_____	RFM 410 Restaurant Chain Management
<b>OR</b>		
_____	_____	RFM 435 Managed Foodservice Operations
_____	_____	RFM 401 Adv Foodserv Mgmt Capstone (1 cr.)

Core Elective (300 level and up)\*: CJS 425, ENG 310, ENG 315, ENG 320, ENG 330, ENG 335, ENG 345, HIS 305, HIS 310, HIS 320, HSV 375\*, HSV 425\*, PHL 305, PHL 310, PSY 305, PSY 310, SSC 310, SSC 320, SSC 330, SSC 340

Business Elective (300 level and up)\*: ACC 305, ACC 310, ACC 315, ACC 320, ACC 325, ACC 330, ACC 405, ACC 410, ACC 420, BUS 310, BUS 315, BUS 320, BUS 325, BUS 410, FIN 325, MGT 305, MGT 310, MGT 320, MGT 330, MGT 340, MGT 350, MGT 410, MGT 450, MKT 310, RFM 305, RFM 310, RFM 320, RFM 410, RFM 435, RFM 460

\*COURSES MAY ONLY BE USED TO SATISFY ONE CATEGORY

06/19