

## Culinary Management (2259) (A.S.)

### ASSOCIATE IN SCIENCE RECOMMENDED ROADMAP

This academic roadmap is designed to help you select courses each term for your **Associate in Science Degree in Culinary Management (2259) (A.S.)**. The mission of the Culinary Management program is to educate, train, and develop students for career-oriented positions as cooks and managers in the dynamic foodservice and hospitality industries. The College successfully recruits, retains, and graduates students who progress through curricular cohorts. Program requirements are rooted in competencies developed by the American Culinary Federation Education Foundation (ACFEF) and the Accrediting Commission for Programs in Hospitality Administration (ACPHA). The program emphasizes a practical, hands-on approach to understanding the foundations of culinary arts and hospitality management.

Full-time students will refer to the term-by-term recommendations, and part-time students will refer to the course-by-course recommendations. "Mile Markers and Notes" on the Roadmap refer to important guidelines for program completion.

This roadmap is intended to provide general guidance about recommended courses and mile markers. For specific guidance about your individual academic degree plan, please see a program advisor. Please also refer to the College Catalog for additional information.

#### Embedded Certificate(s)

Two technical certificates, Culinary Arts (6051) (T.C.) and Guests Services Specialist (6052) (T.C.), are included as options within this degree program. Students may pursue the A.S. degree and earn technical certificates while completing the requirements for the degree, or pursue the certificates to develop or upgrade their skills. Contact an advisor to determine the career education path that is best for you.

**Career Options:** The culinary and hospitality fields are consistently among the fastest-growing industries, especially in Florida. Many employers in today's market are expressing a preference for education over experience, making an A.S. degree in Culinary Management an important career pathway.

Term Offered: F = Fall Sp = Spring Sm = Summer

Available Modalities: HB = Hybrid OC = On-Campus OL = Online

Full-Time Students: Term-by-Term	Part-Time Students: Course-by-Course	Course: Course Title	Credit Hours	T.C. in Culinary Arts	T.C. in Guests Services Specialist	Term Offered	Available Modalities	Mile Markers and Notes
Term 1								Complete an academic degree plan with your advisor.
	1.	ENC 1101: English Composition I	3					Follow up with an advisor about any accelerated credits that you may have earned (e.g., dual enrollment, AP, CLEP, etc.).
	2.	FOS 1201: Sanitation and Safety Management	3	X	X	F, Sp, Sm		ENC 1101C can be taken in place of ENC 1101. Please speak with your advisor for more information.
	3.	MGF 1106: Topics in College Mathematics	3					This is the recommended course, but there are other options. See the options for the General Education Requirements in the current College Catalog.

Term 2	4.	FFS 1250C: Dining Room Management	3	X	X	F, Sp		
	5.	FSS 1202C: Food Production I	3	X	X	F, Sp		
	6.	HFT 1000: Introduction to Hospitality Management	3	X	X	F, Sp, Sm		
Term 3	7.	FSS 2300: Supervision and Personnel Management	3	X	X	Sp		T.C. in Guests Services Specialist earned
	8.	FSS 1221: Food Production II	3	X		Sp, Sm		
	9.	FSS 1063: Baking	3	X		Sp, Sm		
Term 4	10.	Choose 1 General Education Humanities	3					See the options for the General Education Requirements in the current College Catalog.
	11.	FSS 2942: Culinary Management Internship I	3	X		F, Sp, Sm		
Term 5	12.	SPC 2608: Fundamentals of Public Speaking	3					
	13.	FSS 1242: International Foods	3	X		F		
	14.	FSS 1248: Garde-Manger	3	X		F		
	15.	HUN 1203: Culinary Nutrition	2	X		F		
Term 6	16.	FSS 1240: American Regional Foods	3			Sp		T.C. in Culinary Arts earned  See the options for the General Education Requirements in the current College Catalog.
	17.	FSS 2251: Food and Beverage Management	3	X		Sp		
	18.	Choose 1 General Education Social and Behavioral Sciences	3					
Term 7	19.	FSS 2284: Catering and Buffet Management	3			Sm		Apply for graduation by the required date.  <i>Congratulations, Graduate! Celebrate your success at Commencement!</i>
	20.	FSS 2382C: Culinary Arts Capstone	1			Sm		
	21.	FSS 2943: Culinary Management Internship II	3			F, Sp, Sm		
<b>Total Program Credit Hours =</b>			<b>60</b>	<b>35</b>	<b>15</b>			

### Important for You to Know:

- Your myGradPlan Roadmap does not include developmental education courses in reading, writing, and/or mathematics that you may be required to take. In addition, it does not include MAT 1033: Intermediate Algebra, which, for many students, is a prerequisite course for MAC 1105. Please consult with an advisor for individual assistance.