

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

### RECOMMENDED ROADMAP

This Roadmap is a recommended way to complete this program of study. Course availability is subject to change. In some cases a specific course is shown, but there are other options available. To review and consider other courses, see the note at the bottom of this page. Part-time students should refer to the Recommended Course Sequence list. Consult an Academic Advisor or the Professional Studies department before creating your actual Academic Degree Plan and refer to the [FSCJ Catalog](#) for more information.

#### 1<sup>st</sup> Term Summer

Course ID	Course Title	Credit Hours	Grade Earned
1* ENC 1101	English Composition I	3	
FOS 1201	Sanitation and Safety Management	3	
MGF 1106	Topics in College Mathematics	3	

**Term Total = 9**

#### 2<sup>nd</sup> Term Fall

Course ID	Course Title	Credit Hours	Grade Earned
FSS 1250	Dining Room Management	3	
FSS 1202	Food Production I	3	
HFT 1000	Introductory to Hospitality Management	3	

**Term Total = 9**

#### 3<sup>rd</sup> Term Spring

Course ID	Course Title	Credit Hours	Grade Earned
FSS 2300	Supervision and Personnel Management	3	
FSS 1221	Food Production II	3	
FSS 1063	Baking Procedures	3	

**Term Total = 9**

#### 4<sup>th</sup> Term Summer

Course ID	Course Title	Credit Hours	Grade Earned
2* Choose 1 General Education Humanities		3	
FSS 2942	Culinary Management Internship I	3	

**Term Total = 6**

#### 5<sup>th</sup> Term Fall

Course ID	Course Title	Credit Hours	Grade Earned
SPC 2608	Fundamentals of Public Speaking	3	
FSS 1242	International Foods	3	
FSS 1248	Garde-Manger	3	
HUN 203	Culinary Nutrition	2	

**Term Total = 11**

#### 6<sup>th</sup> Term Spring

Course ID	Course Title	Credit Hours	Grade Earned
FSS 1240	American Regional Foods	3	
FSS 2251	Food and Beverage Management	3	
2* Choose 1	General Education Social and Behavioral Science	3	

**Term total = 9**

#### 7<sup>th</sup> Term Summer

Course ID	Course Title	Credit Hours	Grade Earned
FSS 2284	Catering and Buffet Management	3	
FSS 2382C	Culinary Arts Capstone	1	
FSS 2943	Culinary Management Internship II	3	

**Term Total = 7**

**Total Credit Hours = 60**

**Program Notes:**

1\* ENC1101C can be taken in place of ENC1101. Please speak with your advisor for more information.

2\* See the options for the [General Education Requirements](#) in the 2020-2021 [FSCJ Catalog](#).

**Program Roadmap is for students beginning program with the summer term.** Please see the program advisor if interested in the spring term start.

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## Culinary Management (2259) (A.S.) Catalog Year 2020-2021

### RECOMMENDED COURSE SEQUENCE

This list shows a recommended sequence for completing the courses in this program of study. Course availability is subject to change. **Part-time students** should use this list to determine which courses to take next that fit their schedule. In some cases, a specific course is shown, but there are other options available. To review and consider other courses, see the note on page 1. Consult an Academic Advisor or the Professional Studies department before creating your actual Academic Degree Plan and refer to the [FSCJ Catalog](#) for more information.

- **ENC 1101** - English Composition I (Credit Hours: 3) - **Prerequisites:** Satisfactory score on placement test (for non-exempt students only). See program note 1\*.
- **Choose 1 Mathematics. See program note 2\*.** – MGF 1106
- **FSS 1202** - Food Production I (Credit Hours: 3) - **Prerequisites:** FOS 1201.
- **FOS 1201** - Sanitation and Safety Management (Credit Hours: 3) - **Prerequisites:** None.
- **FSS 1250** - Dining Room Management (Credit Hours: 3) - **Prerequisites:** None.
- **SPC 2608** - Fundamentals of Public Speaking (Credit Hours: 3) - **Prerequisites:** ENC 1101 or ENC 1101C with a grade of “C” or better.
- **FSS 1221** - Food Production II (Credit Hours: 3) - **Prerequisites:** FSS 1202
- **FSS 1063** - Baking (Credit Hours: 3) - **Prerequisites:** FSS 1202.
- **HFT 1000** - Introduction to Hospitality Management (Credit Hours: 3) - **Prerequisites:** None.
- **Choose 1 Humanities. See program note 2\*.**
- **FSS 2942** - Culinary Management Internship I (Credit Hours: 3) - **Prerequisites:** FSS 1221.
- **Choose 1 Social and Behavioral Science. See program note 2\*.**
- **FSS 1242** - International Foods (Credit Hours: 3) - **Prerequisites:** FSS 1221.
- **FSS 1248** - Garde-Manger (Credit Hours: 3) - **Prerequisite:** FSS 1221.
- **HUN 1203** - Culinary Nutrition (Credit Hours: 2) - **Prerequisite:** FSS 1221.
- **FSS 1240** - American Regional Foods (Credit Hours: 3) - **Prerequisites:** FSS 1242.
- **FSS 2300** - Supervision and Personnel Management (Credit Hours: 3) - **Prerequisites:** None.
- **FSS 2251** – Food and Beverage Management (Credit Hours: 3) - **Prerequisites:** FSS 1202.
- **FSS 2284** - Catering and Buffet Management (Credit Hours: 3) - **Prerequisites:** FSS 1250, FSS 1240 and FSS 1242. **Corequisite:** FSS 2382C
- **FSS 2943** - Culinary Management Internship II (Credit Hours: 3) - **Prerequisites:** FSS 1221.
- **FSS 2382C** - Culinary Arts Capstone (Credit Hours: 1) - **Prerequisites:** FSS 1240, FSS 1242 and FSS 1250. **Corequisite:** FSS 2284.

**Total Credit Hours = 60**

To view a list of the [General Education Requirements](#), please visit our online catalog: <https://catalog.fscj.edu/>

### CAREER OPTIONS

The culinary and hospitality fields are consistently among the hottest, fastest-growing industries, especially in Florida. Many employers in today’s market are expressing a preference for education over experience. Nationally, the demand for graduate hospitality managers already surpasses the number of viable candidates.

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