

Culinary Management Program Roadmap

Use this roadmap to guide your progress and keep you moving toward graduation.

- ☒ **Avoid surprises** – Meet with your advisor each term to monitor your progress and address concerns early.
- ☒ **Review course requirements** – Check course prerequisites, corequisites, and conditions before registering each term to ensure you meet all requirements and stay on track for graduation.
- ☒ **Stay eligible** – Maintain your GPA and complete required courses to remain in good standing.
- ☒ **Graduate on time** – Stay on schedule to avoid delays and excess credit hours that may not be covered by financial aid.

About the Program

Credit Hours: 60 total credit hours. Total hours may vary based on individual academic plan. Prior to enrolling in classes, please meet with an advisor for specific guidance about your individual academic plan.

Culinary Management students are required to complete **600 internship hours** before earning their degree. Internship sites may include hotels, resorts, restaurants, theme parks, cruise lines, and catering operations.

Application Procedure

- ☐ Prospective students must be advised by the Instructional Program Manager immediately upon enrolling at Florida State College at Jacksonville and before the first semester classes are selected, to ensure proper course sequence.

Students are enrolled in cohorts. Students must complete FOS1201 with a grade of C or higher during their first term coursework unless they have completed this course prior to program admission. Students will also be advised by a counselor for general academic and financial direction. This program is offered at Downtown Campus during the day and evening.

Minimum Grade Requirement(s)

A minimum grade of C or higher must be achieved in:

- ☐ All Professional coursework
- ☐ All General Education coursework

Stay on Track

Meet the associate in science degree graduation requirements:

- ☐ Complete all academic requirements for this program outlined in the Florida State College at Jacksonville catalog and curriculum.
- ☐ Earn a cumulative grade point average (GPA) of 2.0 (C) at Florida State College at Jacksonville in courses applicable to the Associate in Science degree programs, excluding developmental education courses.
- ☐ Earn an all-college cumulative grade point average of 2.0 (C) on a 4.0 scale on all courses attempted. This includes Florida State College at Jacksonville college-credit semester hours and transferred credits (excluding developmental education) in lower division courses.
- ☐ Complete at least 25 percent of the total hours required for the program in residence at Florida State College at Jacksonville. Credit by examination and credit for prior learning do not count toward this residency requirement.
- ☐ Complete the required semester hours for the degree, as including a minimum of 15 semester hours in General Education.
- ☐ Demonstrate competency in civic literacy by:
 - ☐ Completing a civic literacy course – AMH 2010, AMH 2020, or POS 2041 – with a grade of C or higher.
 - ☐ Achieving of the required standard score on a state-approved assessment.
- ☐ Earn a grade of a C or higher in each course used to satisfy the general education requirements and any other area designated as requiring a grade of C or higher.
- ☐ Satisfy all financial and other obligations to the College prior to graduation.

More Information Online

Program Webpage: fscj.edu/program?pcode=2259

Program Catalog Page: catalog.fscj.edu/programs/2259

Sample Roadmap for Admitted Students

Term 1: Fall, Spring or Summer

Note: Students must pass their ServSafe Managers exam with a passing score of 70% or higher prior to enrolling in Term 2 courses.

Course	Credits	Course Type	Terms Offered
FOS 1201 – Sanitation and Safety Management	3	Professional	Fall, Spring, Summer
ENC 1101 – English Composition I or ENC 1101C – English Composition I Enhanced	3-4	General Education	Fall, Spring, Summer
MAC 1105 – College Algebra or MAC 1105C – College Algebra Enhanced or MAC 1114 – College Trigonometry or MAC 1140 – Precalculus Algebra or MAC 1147 – Precalculus Algebra and Trigonometry or MAC 2233 – Calculus for Business and Social Sciences or MAC 2311 – Calculus With Analytic Geometry I or MAC 2312 – Calculus With Analytic Geometry II or MAC 2313 – Calculus With Analytic Geometry III or MAP 2302 – Differential Equations or MGF 1130 – Mathematical Thinking or STA 2023 – Elementary Statistics	3-5	General Education	Fall, Spring, Summer
HFT 1000 – Introduction to Hospitality Management	3	Professional	Fall, Spring, Summer

Term 2: Spring

Course	Credits	Course Type	Terms Offered
FSS 1202C – Food Production I	3	Professional	Fall, Spring
FSS 1250C – Dining Room Management	3	Professional	Fall, Spring
AMH 2010 – United States History to 1877 or AMH 2020 – United States History from 1877 to the Present or POS 2041 – American Federal Government	3	General Education & Civic Literacy	Fall, Spring, Summer
AST 1002 – Introduction to Astronomy or BSC 1005 – Life in Its Biological Environment or BSC 2010C – Principles of Biology I or BSC 2085C – Human Anatomy and Physiology I or CHM 1020 – Chemistry for Liberal Arts or CHM 2045C – General Chemistry and Qualitative Analysis I or ESC 1000 – Earth and Space Science or EVR 1001 – Introduction to Environmental Science or OCE 2001 – Survey of Oceanography or PHY 1020C – Physics for Liberal Arts with Laboratory or PHY 2048C – Physics I with Calculus or PHY 2053C – General Physics I	3-4	General Education	Fall, Spring, Summer

Term 3: Summer or Spring

Course	Credits	Course Type	Terms Offered
FSS 1221 – Food Production II	3	Professional	Spring, Summer
HUN 1203 – Culinary Nutrition	2	Professional	Fall, Spring, Summer
FSS 1063 – Baking	3	Professional	Spring, Summer

Term 4: Spring

Course	Credits	Course Type	Terms Offered
FSS 1240 – American Regional Foods	3	Professional	Spring
FSS 2251 – Food and Beverage Management	3	Professional	Fall, Spring, Summer
FSS 2942 – Culinary Management Internship I	3	Professional	Fall, Spring, Summer

Term 5: Summer or Fall

Course	Credits	Course Type	Terms Offered
FSS 2284 – Catering and Buffet Management	3	Professional	Fall, Summer
FSS 2382C – Culinary Arts Capstone	1	Professional	Fall, Spring, Summer
FSS 2943 – Culinary Management Internship II	3	Professional	Fall, Spring, Summer