

The Associate in Science (A.S.) Degree in Culinary Management prepares students for career-oriented positions as cooks and managers in the dynamic foodservice and hospitality industries.

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.

<input checked="" type="checkbox"/> Task
<input type="checkbox"/> Explore career resources at fscj.edu/student-services/career-development .
<input type="checkbox"/> Meet with your advisor each term.
<input type="checkbox"/> Fulfill the Civic Literacy requirement.
<input type="checkbox"/> Satisfy the associate in science degree graduation requirements.

Career Options

Graduates of the program are prepared for employment in production line and supervisory positions in the culinary arts industry as station chefs, sous chefs, second or first cooks, or lead cooks.

Application Procedure

Students must follow the application procedure outlined in the current College Catalog.

Advising

(904) 633-8129 or peter.sukalo@fscj.edu.

Sample Roadmap

This roadmap provides general guidance about required courses. For specific guidance about your individual academic degree plan, please see an advisor. Also refer to the College Catalog and class schedules for additional information. **Full-time students will refer to the term-by-term recommendations, and part-time students will take courses in the order listed.**

A minimum grade of C or higher must be achieved in all professional courses, as well as courses used to satisfy the general education and civic literacy requirements. Additionally, students must complete FOS 1201 with a grade of C or higher during their first term coursework.

Term 1

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	ENC 1101: English Composition I or ENC 1101C: English Composition I Enhanced	3 or 4	Varies
<input type="checkbox"/>	FOS 1201: Sanitation and Safety Management	3	All
<input type="checkbox"/>	MAC 1105: College Algebra or higher-level MAC prefix course or MAP 2302: Differential Equations or MGF 1106: Topics in College Mathematics or MGF 1107: Explorations in Mathematics or STA 2023: Elementary Statistics	3-5	Varies

Term 2

Note: Students must pass the ServSafe Certification prior to enrolling in Term 2 courses.

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	FSS 1250C: Dining Room Management	3	Fall, Spring
<input type="checkbox"/>	FSS 1202C: Food Production I	3	Fall, Spring
<input type="checkbox"/>	HFT 1000: Introduction to Hospitality Management	3	All

Term 3

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	FSS 2300: Supervision and Personnel Management	3	Spring
<input type="checkbox"/>	FSS 1221: Food Production II	3	Spring, Summer
<input type="checkbox"/>	FSS 1063: Baking	3	Spring, Summer

Term 4

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	ARH 2000: Art in the Humanities or PHI 2010: Philosophy in the Humanities or MUL 2010: Music in the Humanities or LIT 2000: Literature in the Humanities or HUM 2020: Topics in the Humanities or THE 2000: Theatre in the Humanities	3	Varies
<input type="checkbox"/>	FSS 2942: Culinary Management Internship I	3	All

Important for You to Know

This academic roadmap does not include **developmental education courses** in reading, writing, and/or mathematics that you may be required to take. Students who place into developmental education courses are required to complete designated developmental education courses with a grade of C or higher regardless of program of study. In addition, it does not include **MAT 1033: Intermediate Algebra**, which, for many students, is a prerequisite course for MAC 1105.

Related Roadmaps

Embedded Technical Certificate(s)

Technical certificates are available within this degree program. Contact an advisor to determine the career education path that is best for you. Embedded technical certificates include:

- Culinary Arts
- Guests Services Specialist

Program Learning Outcomes

Upon completing this program, students will be able to demonstrate proficiency in the following program learning outcomes:

- Demonstrate employability skills
- Demonstrate equipment operation and maintenance skills
- Demonstrate skills in sanitation according to industry standards
- Demonstrate usage of foods
- Demonstrate proper cooking methods in accordance to the specific foods
- Identify types of food service

Term 5

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	BSC 1005: Life in Its Biological Environment or BSC 2010C: Principles of Biology I or BSC 2085C: Human Anatomy and Physiology I or AST 1002: Introduction to Astronomy 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 PHY 1020C: Physics for Liberal Arts with Laboratory or PHY 2048C: Physics I With Calculus or PHY 2053C: General Physics I	3-4	Varies
<input type="checkbox"/>	FSS 1242: International Foods	3	Fall
<input type="checkbox"/>	FSS 1248: Garde-Manger	3	Fall
<input type="checkbox"/>	HUN 1203: Culinary Nutrition	2	Fall

Term 6

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	FSS 1240: American Regional Foods	3	Spring
<input type="checkbox"/>	FSS 2251: Food and Beverage Management	3	Spring
<input type="checkbox"/>	AMH 2020: United States History From 1877 to the Present or POS 2041: American Federal Government	3	Varies

Term 7

<input checked="" type="checkbox"/>	Course: Course Title	Credit Hours	Terms Offered
<input type="checkbox"/>	FSS 2284: Catering and Buffet Management	3	Summer
<input type="checkbox"/>	FSS 2382C: Culinary Arts Capstone	1	Summer
<input type="checkbox"/>	FSS 2943: Culinary Management Internship II	3	All

Total Program Credit Hours

The **Culinary Management** A.S. degree program requires a **minimum of 60 credit hours**. Total program hours may vary based on the student's individual degree plan. Please see an advisor for individual guidance. This program **is eligible** for financial aid.