

About the Program

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.

This program requires a **minimum of 60 credit hours**. Total program hours may vary based on the student's individual academic degree plan. This program **is eligible** for financial aid.

Program Requirements

Students must fulfill all requirements outlined in the college catalog.

Program Accreditation

This program is accredited by the American Culinary Federation Education Foundation (ACFEF).

Important for You to Know

This academic roadmap does not include developmental education courses in reading, writing, and/or mathematics or other prerequisite courses that you may be required to take. In addition, it does not include program graduation requirements.

Graduates will be Certified as ServSafe Managers by the National Restaurant Association and will be eligible to take the National Restaurant Association's ServSafe Culinary exam.

Alternative starting or completion points include: Culinary Arts (T.C.) and Guests Services Specialist (T.C.).

Additional Information

- ⇒ **Program Information**, including advisor contact details: <https://www.fscj.edu/2259>.
- ⇒ **Associate in Science Degree Information**, including graduation requirements: <https://catalog.fscj.edu/academics/degree-certificate-programs/associate-in-science-degrees>.
- ⇒ ***Program Requirements:** <https://catalog.fscj.edu/programs/2259>.
- ⇒ **Math Pathways Information:** <https://catalog.fscj.edu/academics/math-pathways>.

Sample Roadmap

This sample roadmap shows one possible pathway to program completion and may not be appropriate for all students.

Prior to enrolling in classes, please **meet with an advisor** for specific guidance about your individual academic degree plan. Some courses are offered only once per year; advising is critical for course progression.

See the **program requirements for general education course options.*

This program includes a **Mathematical Thinking in Context math pathway**. This pathway is intended for students in the broadest range of programs of study. In this pathway, students will explore a variety of mathematical concepts utilizing multiple ways of thinking to formulate and solve problems in context.

Term 1

Course	Credits
ENC 1101 - English Composition I or ENC 1101C - English Composition I Enhanced	3-4
FOS 1201 - Sanitation and Safety Management	3
General Education Mathematics course	3-5

Term 2

Course	Credits
FSS 1250C - Dining Room Management	3
FSS 1202C - Food Production I	3
HFT 1000 - Introduction to Hospitality Management	3

Term 3

Course	Credits
FSS 2300 - Supervision and Personnel Management	3
FSS 1221 - Food Production II	3
FSS 1063 - Baking	3

Term 4

Course	Credits
General Education Humanities Core course	3
FSS 2942 - Culinary Management Internship I	3

Term 5

Course	Credits
General Education Natural Sciences Core course	3-4
FSS 1242 - International Foods	3
FSS 1248 - Garde-Manger	3
HUN 1203 - Culinary Nutrition	2

Term 6

Course	Credits
FSS 1240 - American Regional Foods	3
FSS 2251 - Food and Beverage Management	3
Civic Literacy course	3

Term 7

Course	Credits
FSS 2284 - Catering and Buffet Management	3
FSS 2382C - Culinary Arts Capstone	1
FSS 2943 - Culinary Management Internship II	3