

# School Foodservice Management

[www.laguardia.edu/majors](http://www.laguardia.edu/majors)

Admission to the School Foodservice Management Program is available only to students referred to LaGuardia by District Council 37/Local 372 and/or the New York City Office of School Food and Nutrition Services. Those referred are employed in school foodservice positions, such as school lunch assistants, school lunch aides, and school lunch helpers.

The School Foodservice Management program at LaGuardia awards the Associate in Science (AS) degree to those who successfully complete the program. The degree fulfills the academic requirements for eligibility for promotion to a school lunch manager position with the Office of School Food and Nutrition Services, NYC Department of Personnel. Students may also choose to pursue their bachelor's degree at a senior college of their choice.

Cooperative education internships are completed at students' school work sites under the direction of their district supervisors. The internships are accompanied by internship seminars, designed to assist students with problems and to provide reinforcement for technical and human relations skills.

Applications for the program are submitted through the District Council 37 Education Fund. The basic skills testing and any additional basic skills courses required in reading, writing and mathematics are also provided by the Education Fund of District Council 37. Courses in Foodservice Management are offered in the day and evening in consideration of students' work schedules.

Descriptions of courses in this major can be found on page 124.

## School Foodservice Management Curriculum: AS Degree

<b>Counseling</b>	
New Student Seminar	0
<b>English: 6 credits</b>	
Composition I ENC/G101	3
Writing Through Literature ENG102	3
<b>Humanities: 3 credits</b>	
Oral Communication HUC101	3
<b>Math, Engineering &amp; Computer Science: 3 credits</b>	
Mathematics and the Modern World MAT107	3
<b>Health Sciences: 5 credits</b>	
Community Health SCN195	2
Introductory Nutrition SCD200	3
<b>Natural Sciences: 4 credits</b>	
Foods Microbiology SCB160	4
<b>Social Science: 9 credits</b>	
Introduction to Sociology SSS100	3
General Psychology SSY101	3
Urban Sociology SSN187	3
<b>Business and Technology: 3 credits</b>	
Principles of Management BTM103	3
<b>Foodservice Management: 18 credits</b>	
Foods SCD100	3
Advanced Foods SCD205	3
Quantity Food Production SCD250	3
Foodservice Sanitation and Safety SCD251	3
Quantity Food Purchasing SCD252	3
Foodservice Administration SCD253	3
<b>Cooperative Education: 6 credits</b>	
Gateway to the Workplace CEP100	1
Part-Time Internship CEP151	2
Full-Time Internship CEP201	3
<b>Liberal Arts Electives: 3 credits</b>	
Any course in Communication Skills; Education and Language Acquisition; English; Human Services; Humanities; Library; Mathematics, Engineering, and Computer Science; Natural Sciences; or Social Science EXCEPT when noted as unrestricted elective in DegreeWorks or College Catalog. See page 176 for these courses.	

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**TOTAL CREDITS: 60**

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*Note:* Students should consult with a counselor and/or faculty advisor in the selection of elective courses to ensure maximum transferability of credits taken.