

NUTRITION AND CULINARY MANAGEMENT INFORMATION SHEET

Review Your Program Homepage

- Read Program Mission Statement, Program Overview and Course Progression at <https://www.laguardia.edu/Nutrition-Culinary-Management/>

Foundation Courses

- **Culinary Arts I** (SCD114): *Recommended in first semester for all program students*
- **Introductory Nutrition** (SCD200): *Recommended in first semester for Nutrition option*
- **English Composition I** (ENG101)
- **Careers in Food & Nutrition** (SCD107): *Offered in Fall, Session II only*
- **Principles of Sanitation** (SCD251): *Offered in Fall, Session II only*
- **Culinary Management** (SCD253) [Capstone course]: *Offered in Spring, Session I only*

Required Internship

- The Nutrition and Culinary Management Seminar & Internship (SCD266) requires 180 hours of fieldwork in addition to attending a weekly seminar in the Spring II session

Additional Program Requirements

- **Topics in Chemistry** (SCC101): especially for Culinary Management option
- **Public Speaking** (HUC106): especially for Culinary Management option
- **Topics in Biological Sciences** (SCB101): especially for Nutrition option
- **General Psychology** (SSY101): required for Nutrition option

When/Where To Apply To Transfer To Four Year Schools

- Students should begin thinking about transfer early and visit Transfer Services
- The transfer process should begin in the next to last semester at LaGuardia
- In addition to transfer, 4 year programs in Nutrition require a separate application; each school has its own requirements.

Advisement

- Seek Advisement from the Program Director and program faculty at HealthSci@lagcc.cuny.edu