Nutrition & Culinary Management – Nutrition Option Associate of Applied Science | Degree Map

Follow this map to graduate in two years, though other paths are possible. You must average 15 credits a semester to finish in two years. Contact an advisor for additional support, and see the back for more information.

	Course PC = Program Core; RC = Required Core; FC = Flexible Core	Category	Credits	Session
SEMESTER 1	HSF090 First Year Seminar for Health Sciences	PC	0 (2hrs)	I
	ENG101 English Composition I (or ENA101)	RC	3	I
	MAT115/117 or MAT120/119 (see back for more information)	RC	3	I
	SCD114 Culinary Arts I	PC	3	I
	SCD200 Introductory Nutrition	PC	3	I
	SCD107 Careers in Nutrition & Culinary Mgmt. (Fall only – see back)	PC	1	Ш
	SCD251 Principles of Sanitation (Fall only – see back)	PC	2	II
	Course	Category	Credits	Session
SEMESTER 2	ENG102 English Composition II	RC	3	I
	SCB101 Topics in Biology (recommended Life and Physical Sciences)	RC	3	I
	SCD203 Lifecycle Nutrition	PC	3	I
	SCD250 Menu Planning & Production	PC	3	I
SEN	SCD252 Principles of Purchasing	PC	3	Ш
	SSY101 General Psychology (Scientific World: pre-req for SCD206)	FC	3	Ш
	6			
	Course	Category	Credits	Session
œ	SCD214 Culinary Arts II	Category PC	Credits 3	Session
ER 3				Session I
	SCD214 Culinary Arts II	PC	3	Session I I
	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study)	PC PC	3 3	Session
SEMESTER 3	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease	PC PC PC	3 3 3	Session
	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease SCH160 Health & Wellness Flexible Core Course	PC PC PC PC FC	3 3 3 3 3	
	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease SCH160 Health & Wellness	PC PC PC PC	3 3 3 3	
4 SEMESTER	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease SCH160 Health & Wellness Flexible Core Course Course	PC PC PC PC FC Category	3 3 3 3 3 Credits	 Session
4 SEMESTER	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease SCH160 Health & Wellness Flexible Core Course Course SCD253 Culinary Management (Capstone)	PC PC PC PC FC Category PC	3 3 3 3 3 Credits 3 3	 Session
4 SEMESTER	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease SCH160 Health & Wellness Flexible Core Course Course SCD253 Culinary Management (Capstone) SCD206 Nutrition Counseling	PC PC PC FC Category PC PC	3 3 3 3 3 Credits 3 3	 Session
SEMESTER	SCD214 Culinary Arts II SCN240 Food & Culture (Urban Study) SCD204 Nutrition & Disease SCH160 Health & Wellness Flexible Core Course Course SCD253 Culinary Management (Capstone) SCD206 Nutrition Counseling SCD266 Nutrition & Culinary Management Internship	PC PC PC FC FC PC PC PC PC FC	3 3 3 3 3 Credits 3 3 (12hr class 3	 s/180 field)

Start planning now for what comes after graduation! Connect with Transfer Services and the Center for Career & Professional **Development.** Also see the back of this map for more information on transfer.



Credits Required to Graduate			
Category			
Pathways Required Core (RC)	12		
Pathways Flexible Core (FC)	9		
Program Core (PC)	39		
Total	60		

More information at laguardia.edu/nutrition-culinary-management Effective Fall 2020-Spring 2021 catalog. Updated: 3/22/2022

Follow the map for the catalog year in which you first enrolled. Check Degree Audit & speak to an advisor for more support.

Program Core (PC) and Pre/Co-requisites

The Program Core (PC) is the required set of major-specific courses. Refer to the Pre- and Co-requisite list below to ensure you register for the appropriate courses.

Pre-requisite: A course which must be completed <u>prior</u> to taking another course Co-requisite: A course which must be taken during the

same session as another course.

- 1. SCD114 PRE: Math Proficiency & PRE/CO: ENG101
- 2. SCD200 PRE: Math Proficiency & PRE/CO: ENG101
- SCD107 PRE: Math Proficiency & PRE/CO: ENG101/SCD114
- 4. SCD251 PRE: SCD114
- 5. SCD203 PRE: SCD200
- 6. SCD250 PRE: SCD114 & SCD251
- 7. SCD214 PRE: SCD114
- 8. SCN240 PRE: ENG101
- 9. SCD204 PRE: SCD200
- 10. SCH160 None
- 11. SCD253 PRE: SCD250
- 12. SCD206 PRE: SCD200 & SSY101
- 13. SCD266 PRE/CO: SCD253

Program Notes

Students starting in Spring Because SCD107 and 251 are only offered in Fall II, consider taking SCN 240, ENG 102 or the Flexible Core courses in Spring II. Students starting in Spring must take SCD107 and SCD251 in the upcoming Fall II session.

<u>Learning Community</u> SCD114 Culinary Arts I is offered as a learning community with ELF101 Elementary French I during Fall I. ELF101 can be used to meet the Flexible Core requirement for World Cultures.

Pathways Requirements & Transfer

PATHWAYS REQUIRED CORE (RC) Pathways is CUNY's general education framework. For Required Core, students must take 2 English courses, 1 Mathematics and Quantitative Reasoning course, and 1 Life and Physical Sciences course. For more details, including a list of Life and Physical Sciences courses, visit the Pathways Required Core website.

MATHEMATICS AND QUANTITATIVE REASONING Students are advised to take either MAT115/117 Algebra & Trigonometry or MAT120/119 Statistics. The following list shows the requirements at popular transfer colleges and programs: 1) **Brooklyn College** programs: Pre-calculus required; 2) **City Tech** Hospitality Management: Statistics required; 3) **Hunter College**: Statistics required; 4) **Lehman College**: both Algebra & Trigonometry <u>and</u> Statistics required; 5) **Queens College**: Nutrition and Dietetics or Exercise Science: Statistics Lab and Methods required | Food Management: Any math. Important note: this information was checked June 2022. Please talk to an advisor or the program director if you have any questions.

<u>PATHWAYS FLEXIBLE CORE (FC)</u> allows students to choose courses based on interests, transfer or career plans, or for general exploration. Associate of Applied Science students must take three courses from three separate categories listed below. View DegreeWorks or our <u>Pathways website</u> to see a full range of options, or talk with the program director or an advisor. <u>Note: your program has specific</u> <u>requirements listed below.</u>

- Creative Expression
- Individual & Society
- <u>Scientific World</u>: SSY101 General Psychology required because it is a pre-requisite for SCD206
- U.S. Experience in its Diversity
- World Cultures and Global Issues

<u>TRANSFER</u> Nutrition & Culinary Management students may consider transferring to a variety of 4-year colleges and programs. Examples include:

- 1. Brooklyn College BA/BS in Health and Nutrition Sciences or BS in Exercise Science
- Hunter BS in Nutrition and Food Science/Accelerated dual BS-MS Didactic Nutrition Program
- Lehman BS in Food and Nutrition (ACEND Accredited) or BS Food Service and Culinary Nutrition (BS to MS Dual Credit Opportunity)
- 4. Queens College BS in Nutrition and Dietetics, BS in Exercise Science, or BA Family & Consumer Science/Food Management
- 5. City Tech BTech in Hospitality Management