



# **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/>



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### **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
- 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 Nutrition & Culinary Management Program Director or member of the Nutrition & Culinary Management Faculty at [CHW@lagcc.cuny.edu](mailto:CHW@lagcc.cuny.edu)