## School Foodservice Management

## Pathways Common Core: $\mathbf{3 0}$ credits

## A. Required Core: $\mathbf{1 2}$ credits

## English: 6 credits

ENG101 English Composition I 3
(ENA101 or ENC101 depending on placement scores)
ENG102 Writing through Literature
Mathematical and Quantitative Reasoning: 3 credits
Select one course from the following:
MAT107 Mathematics and the Modern World 3
MAT112 College Algebra 3
MAT118 Introductory Statistics 3
Life and Physical Sciences: $\mathbf{3}$ credits
SCB 101 Topics in Biological Sciences
SCC101 Topics in Chemistry 3
SCP101 Topics in Physics 3
SCP140 Topics in Astronomy 3

## B. Flexible Core: $\mathbf{1 8}$ credits

Select one course from each of the five flexible core categories AND one additional course from any flexible core category. Note:
Student can select only two courses from any one discipline.
World Cultures and Global Issues
US Experience in its Diversity
Creative Expression
Individual and Society
Scientific World

Students are advised to select one Urban Study course to complete college requirement.
To complete the degree requirements from the Flexible Core, students are advised to select courses from the recommended course selections listed in the program handbook.

Program Core: 30 credits
Freshman Seminar

## Food Service Management: 18 credits

SCD100 Foods 3
SCD205 Introduction to Culinary Arts 3
SCD250 Production Management 3
SCD251 Principles of Sanitation 3
SCD252 Quantity Food Purchasing 3
SCD253 Foodservice Administration 3
Fieldwork: 5 credits
CEP151 Cooperative Education:Fundamentals of Professional Advancement 2
CEP201 Cooperative Education Internship
Business \& Technology: $\mathbf{3}$ credits
BTM103 Principles of Management
3

Natural Science: $\mathbf{4}$ credits
SCB160 Food Microbiology
Total: 60 credits

