

CULINARY BACCALAUREATE DEGREE PROGRAM – BS

Credentials

Culinary and Dietary Operations Management BS Degree	131-132 cr.
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Major Description

The Culinary and Dietary Operations Management Bachelor of Science degree is geared towards students with culinary experience who are interested in earning a degree that will prepare them for management positions in the food and nutrition industries. This program also combines business and science courses to broaden the student's knowledge base beyond culinary and improve their career opportunities.

This bachelor of science degree option is a "2 + 2" program that stipulates students must first achieve an associate degree in Culinary Arts from Schoolcraft College or another American Culinary Federation Education Foundation (ACFEF) accredited college prior to gaining admittance to the Culinary and Dietary Operations Management bachelor of science degree. Students must also complete all core ability and bachelor degree general education requirements in addition to completing required bachelor's degree courses. Schoolcraft College's 30 credits of bachelor-level general education requirements align with the Michigan Transfer Agreement. (Students should confer with their counselor or advisor to discuss these criteria and to make appropriate course selections.)

Professional-level American Culinary Federation (ACF) credentialed chefs interested in this program should contact the Culinary Department to explore their options.

Bachelor of Science in Culinary and Dietary Operations Management Program

Schoolcraft program code # BS.00397

The Bachelor of Science (BS) in Culinary and Dietary Operations Management Program is designed for experienced culinary students who are interested in pursuing a bachelor's degree that will lead them to management positions in the food and nutrition industry. This degree program combines business and science courses to provide the culinarian with knowledge and expertise in management, food science and nutrition. Students entering into the Culinary and Dietary Operations Management Baccalaureate Degree Program are preparing themselves for positions of increasing responsibility in culinary and dietary operations. Completion of the degree requirements will also help students prepare to successfully complete exams for the Certified Dietary Manager (CDM) credential from the Association of Nutrition and Food Service Professionals (ANFP), an important credential for students interested in food service operations.

Upon completion of the BS in Culinary and Dietary Operations Management Program, students will have demonstrated proficiency in the following areas:

- Application of new technology to food service operations and nutritional analysis.
- Physical resource management including space, equipment, inventory, labor and overhead.
- Application of quantitative reasoning to food service operations.
- Sustainable agriculture and restaurant operations.
- Food and kitchen safety.
- Professionalism and leadership.
- Professional communication skills.
- Human resource operations.
- Interpretation of federal, state and local laws as they apply to food service operations.
- Assess financial resources required for successful food service operations.

SAMPLE SCHEDULE OF COURSES
Admission Prerequisites

	Prior ACFEF Culinary Degree*	60
CUL 303	Culinary Program Practicals	5
	Total Credits	65

**Professional-level American Culinary Federation Education Foundation (ACFEF) credentialed chefs interested in these programs may contact the Culinary Department to explore their options toward fulfilling the associate degree requirements using Prior Learning Credits. For more information about Prior Learning Credits, contact the Registrar.*

First Year—Fall Semester

ACCT	<i>Select one</i>	4
ACCT 103	Introduction to Accounting	
ACCT 201	Principles of Accounting 1	
BUS 101	Introduction to Business	3
BUS 220	Supervision	3
BIOL 105	Basic Human Anatomy & Physiology	4
	Total Credits	14

First Year—Winter Semester

BUS 303	Entrepreneurship 1	3
Mathematics	<i>Any MTA approved Mathematics Course</i>	4
ACCT 330	Managerial Accounting for a Food Service Operation	3
NFS 360	Ensuring a Sustainable Food Supply	3
Humanities	<i>Any MTA approved Humanities Course</i>	3
COMA 103	Fundamentals of Speech (<i>recommended</i>)	
	Total Credits	16

First Year—Spring/Summer Session

CUL 360	Purchasing Control	2
CHEM	<i>Select one</i>	4
CHEM 104	Fundamentals of Chemistry	
CHEM 111	General Chemistry 1	
	Total Credits	6

Bachelor of Science in Culinary and Dietary Operations Management Program (continued)

Second Year—Fall Semester

Second Year—Winter Semester

CUL 350	Food Safety Management	3	BUS 426	Marketing Strategies	3
BUS 304	Entrepreneurship 2	3	FIN 420	Financial Management	3
NFS 440	Exploring Specialized Diets	3	NFS 320	Evolution of Dietary Needs Throughout the Lifecycle	3
CM 309	Culinary Law	3	NFS 480	Clinical Nutrition	3
Social Science	<i>Any MTA approved Social Science Course</i>	3-4		Total Credits	12
ECON 202	Principles of Microeconomics <i>(recommended)</i>				
	Total Credits	15-16			

First Year—Spring/Summer Session

NFS 490**	Clinical Nutrition Internship	2
CUL 495	Culinary & Dietary Operations Capstone	1
	Total Credits	3

TOTAL 66-67 CREDITS

ADMISSION PREREQUISITE 65 CREDITS

PROGRAM TOTAL 131-132 CREDITS

***Students must begin NFS 490 within one year of completing NFS 480.*

Not all courses are offered each semester. Students should work with an academic advisor or counselor to develop a schedule that will work for them.

Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor or counselor. Number of credits may vary depending on the course selection.

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It is the policy of Schoolcraft college that no person shall, on the basis of race, religion, color, gender, age, marital status, disability, sexual orientation, and/or national origin, be subjected to discrimination during or be excluded from participating in or be denied the benefits of any program or activity or in employment.

