

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.

Not all courses are offered each semester. Students should work with an academic advisor 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. Number of credits may vary depending on the course selection.

SAMPLE SCHEDULE OF COURSES

Admission Prerequisites

Course #	Course Title	Credits
	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.

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

First Year - Fall Semester

Course #	Course Title	Credits
ACCT	Select one:	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 and Physiology	4
	Total Credits: 14	

First Year - Winter Semester

Course #	Course Title	Credits
BUS 303	Entrepreneurship 1	3
Mathematics	Any MTA approved Mathematics Course	4
ACCT 330	Managerial Accounting for a Food Service Operation	3
NFS 360	Ensuring a Sustainable Food Supply	3
Humanities	Any MTA approved Humanities Course	3
Recommended	COMA 103 - Fundamentals of Speech	
	Total Credits: 16	

First Year - Spring/Summer Session

Course #	Course Title	Credits
CUL 360	Purchasing Control	2
CHEM	Select one:	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

Course #	Course Title	Credits
CUL 350	Food Safety Management	3
BUS 304	Entrepreneurship 2	3
NFS 440	Exploring Specialized Diets	3
CM 309	Culinary Law	3
Social Science	Any MTA approved Social Science Course	3-4
Recommended	ECON 202 - Principles of Microeconomics	
	Total Credits: 15-16	

Second Year - Winter Semester

Course #	Course Title	Credits
BUS 426	Marketing Strategies	3
FIN 420	Financial Management	3
NFS 320	Evolution of Dietary Needs throughout the Lifecycle	3
NFS 480	Clinical Nutrition	3
	Total Credits: 12	

Second Year - Spring/Summer Session

Course #	Course Title	Credits
NFS 491**	Clinical Nutrition Internship	2
CUL 495	Culinary and Dietary Operations Capstone	1
	Total Credits: 3	

TOTAL 66-67 CREDITS

ADMISSION PREREQUISITE 65 CREDITS

PROGRAM TOTAL 131-132 CREDITS

**Students must begin NFS 491 within one year of completing NFS 480.