

Degree:

Food Service AAS (FDSV)

Effective Date: 3/05/08

		SEMESTER								
CR	COURSE	CA#	TR							
1-4	HRD 100A, 100 or 110									
3	ENG 101 or ENG 100A & B									
3	Choose one course from: ENG 102 - 110									
3	MATH COURSE (100 level or above)									
3-4	LAB SCIENCE									
3	SCI 161									
1	PHYSICAL EDUCATION Note: PED 105, 172, 210, 211 & 212 do not fulfill this requirement									
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3	SOCIAL SCIENCE ELECTIVE									
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3	LIBERAL ARTS ELECTIVE									
3	Choose one course from: BUS 101, 102, 103, or 109									
1	FDT 125 (Fall Only)									
4	FDT 127 (Coreq Required) (Fall Only)									
4	FDT 128 (Prereq Required) (Spr Only)									
2	FDT 130 (Fall Only)									
2	FDT 131 (Fall & Spring)									
3	FDT 132 (Prereq Required) (Spr Only)									
2	FDT 135 (Fall Only)									
3	FDT 136 (Spring Only)									
4	FDT 137 (Prereq Required) (Fall Only)									
4	FDT 138 (Prereq Required) (Spr Only)									
1	FDT 178									
2	Choose one course from: FDT 140 (Fall Only), 142 (Spring Only), FDT 143									
2	FDT 141 (Spring Only)									
64	Minimum credits required for graduation.									
										64+

Note: Please review the back of the form for additional information.

Notes on Food Service AAS

- ❖ **Financial Aid Recipients:** You **must** choose courses that are within your degree program. Visit the Advisement Center in Warren Hall if you have any questions.

Prerequisites for:

FDT 128 - FDT 127 or permission of instructor

FDT 132 - FDT 130 or permission of instructor

FDT 137 - FDT 128 or permission of instructor

FDT 138 - FDT 137 or permission of instructor

NOTE:

SCI 161 - Not a Lab Science

FDT 133 - Kitchen Layout & Design (offered periodically)

May be taken for additional credits.

Choose Food Service Electives from the following: **FDT 140** - Intro to Wines

FDT 142 - Sauce Theory

FDT 143 - Bar Operations & Mixology

Definition of Terms:

Social Science - ANT, ECO, HIS, HED103, PSC, PSY, and SOC.

Math & Science – ANT 103, AST, BIO, CHM, GEO, MAT, PHY, EGR 105, 106, & 204, and SCI.

Humanities - ENG 200 level, ART, ASL, FRN, GRM, INT, MUS, PHI, RUS, SPA, SPH, and THR.

Liberal Arts - Any of the above courses and COM 183.

Electives - Any credit course offered by the College .

Physical Education - Two credits are required. PED 105, 172, 210, 211, and 212 are NOT activity courses.

RECOMMENDED SEQUENCES

FIRST YEAR

First Semester

1-4 HRD 100A, 100, or 110

3 ENG 101 or 100A & B

1 FDT 125

4 FDT 127

2 FDT 130

2 FDT 135

2 FDT 131

Second Semester

3 ENG 102 - 110

4 FDT 128

1 PED

2 FDT 141

3 Social Science Elective

2 Food Service Elective

SECOND YEAR

Third Semester

1-3 FDT 178

4 FDT 137

3 SCI 161

3 MAT

3 Liberal Arts Elective

1 PED

3 Business Course

Fourth Semester

3 Social Science Elective

4 FDT 138

3 FDT 132

4 FDT 136

3-4 Lab Science

Additional Information:

1. Following the articulation agreement with Paul Smith's College, a student must complete six credits of mathematics from Adirondack. Suggest MAT 108, MAT 109, or MAT 127.
2. The student is required to wear an approved professional chef's uniform in all labs and purchase a cutlery set.
3. Students must take FDT 131 Dining Room Service in the first academic year either in the Fall or Spring semester.
4. Following the articulation agreement with Johnson & Wales University, suggest taking FDT 143 and FDT 142.
5. Meet with advisor on core requirements for the Cobleskill College articulation agreement.
6. If you are interested in transferring to Paul Smith's College, meet with your advisor for requirements.

Competency Areas: (See the SUNY Gen Ed Requirements per current catalog)

- | | |
|----------------------|--------------------------|
| # 1 Mathematics | # 6 Other World Civs |
| # 2 Natural Science | # 7 Humanities |
| # 3 Social Science | # 8 The Arts |
| # 4 American History | # 9 Foreign Language |
| # 5 Western Civ | # 10 Basic Communication |