

CULINARY AND DIETARY OPERATIONS MANAGEMENT BS DEGREE APPLICATION CHECKLIST

Prior to Program Admissions

The Culinary and Dietary Operations Management Program requires an application. This program requires students to complete a specific list of requirements before being officially admitted. Students are listed in a pre-program code while the application requirements are being met. The full program start date and implementation of program code may be dependent on space availability. To be admitted to the program, the student must complete the following:

First steps:

- _____ Apply to Schoolcraft College
- _____ Send official transcripts (if applicable)
- _____ Meet with an Academic Advisor

Complete the following before applying:

- _____ Meet with an Academic Advisor to obtain a permit to register for CUL 303
- _____ Complete an associate degree from an institution accredited by ACFEFAC at the time of graduation <u>OR</u> ACFEFAC Credential as Sous Chef or higher <u>OR</u> Professional Chef Experience.
- _____ Obtain ServSafe Food Protection Manager Certificate

Achieve:

- _____ Minimum English score <u>OR</u> ENG 101+ with a 2.0+
- _____ CIS 120 with a 2.0+ <u>OR</u> computer proficiency via prior learning credit
- _____ CHEM 100 with a 2.0+ <u>**OR</u>** chemistry proficiency</u>
- _____ Cumulative College GPA 2.0+

Complete CUL 303

___ Complete CUL 303 with a 2.5+

Finalize your admission:

_____ Meet with an Academic Advisor to finalize your acceptance into the Culinary and Dietary Operations Management program.

Permit required for:

____ NFS 491

Before starting the NFS 491 Clinical Nutrition Internship, students will need to complete a background check, physical exam, and drug screening. Students are also required to have certain vaccinations for clinical placement.