

2011-2012 Course Projections, Providence Harborside Campus (Baking/Culinary/Nutrition programs)

x = course is expected to be offered in that term

updated 2/25/2011

COURSE #	TITLE/DESCRIPTION	FALL	WINTER	SPRING
day labs (for day programs)				
BPA1010 - 1030	Freshmen Labs	X	X	X
BPA1035 - 1060	Freshmen Labs	X	X	X
BPA2010-2030,	Sophomore Labs	X	X	X
BPA3010-3030	Jr. Labs	X	X	X
BPA4010-4030	Sr. Labs	X	X	X
CUL1315-1355	Freshmen Labs	X	X	X
CUL1365-1405	Freshmen Labs	X	X	X
CUL1315,1335,1355,1385,1395	Restaurant Food & Beverage Management Labs		X	X
CUL2215-2255	Sophomore Labs	X	X	X
CUL3155	Vegetarian Cuisine	X	X	X
CUL3175	Designing Healthy Desserts	X	X	X
CUL3055, 4065-4090	Sr. Labs	X		
CUL4045	Spirits and Mixology Management	X	X	X
CUL4111	Product Design and Development			
CUL4155	Athletic Performance Cuisine	X	X	X
CUL4165	Product Research & Development	X	X	X
CUL4175	Spa Cuisine	X	X	X
day concentrations				
BPA3300,1035,1045,3330, CUL3195	Baking & Pastry Arts - AS Culinary students		X	
BPA3340,3350,3360,CUL3095,3165	Contemporary Pastry Arts - AS Baking students		X	X
CUL3055,3075,4010,4065,4085	Culinary Capstone - AS Culinary students	X	X	X
CUL3020	Sommelier & Beverage Service Management			
CUL3091	Sommelier & Beverage Service Management	X	X	X
CUL4020	Sommelier & Beverage Service Management	X		X
CUL4030	Sommelier & Beverage Service Management		X	X
CUL4045	Sommelier & Beverage Service Management	X	X	X
CUL4185	Sommelier & Beverage Service Management	X		X
FSM4070	Sommelier & Beverage Service Management			
CUL3250	Wellness and Sustainability Academic prerequisite		X	X
CUL3165,3200, ,3300	Wellness and Sustainability Labs	X		X
CUL3092	Beverage Service Management		X	X
CUL3093	Beverage Service Management		X	X
weekend labs (for Continuing Education programs):				
BPA1010,1015,1020	Freshmen Labs	X	X	X
BPA1025,1030,1035	Freshmen Labs	X	X	X
BPA1040,1045,1050	Freshmen Labs	X	X	X
BPA1060,2010,2015	Freshmen/Sophomore Labs	X	X	X
BPA2020,2025,2030	Sophomore Labs	X	X	X
CUL1315-1335	Freshman Labs	X	X	X
CUL1345-1365	Freshman Labs	X	X	X
CUL1375-1395	Freshman Labs	X	X	X
CUL1405-2225	Freshman/Sophomore Labs	X	X	X
CUL2235-2255	Sophomore Labs	X	X	X
day academics (for day programs)				
CAR0010	Career Capstone	X	X	X
CSL1001	Community Service Learning	X	X	X
ENG0001	Writing Workshop	X	X	X
ENG1020	English Composition	X	X	X
ENG1021	Adv. Comp & Communication	X	X	X
ENG1030	Communication Skills	X	X	X
ENG1920	Honors English Composition	X		
ENG1921	Honors Adv. Comp & Communication	X		
ENG1930	Honors Communication Skills	X		
ENG2010	Technical Writing	X	X	X

Excluding BPA 1055

last term offered fall 2011

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ENG3030	Introduction to Food Writing	X	X	X	
FREN1001	Conversational French I				
FSM1065	Food Safety and Sanitation Management	X	X	X	Formerly FSM1060
FSM2025	Food and Beverage Cost Control	X	X	X	
FSM2045	Intro to Menu Planning and Cost Control	X	X	X	
FSM2925	Honors Food and Beverage Cost Control	X			
FSM2945	Honors Intro to Menu Planning and Cost Control	X			
FSM3025	Food Science	X	X	X	
FSM3035	Supervision for Foodservice Professionals	X	X	X	
FSM3040	Food Service Financial Systems	X	X	X	
HIST2001	World History to 1500				
HIST2002	World History Since 1500			X	
HIST4020	American Government		X		
LEAD2001	Foundations of Leadership	X	X	X	
LEAD2901	Honors Foundations of Leadership	X			
LIT3015	Food in Film and Literature	X	X	X	
MATH0001	Basic Mathematics	X	X	X	
MATH1002	Survey of College Mathematics	X	X	X	
MATH1040	Calculus I	X			
MATH1930	Quantitative Analysis 1	X			
MATH2001	Statistics	X	X	X	
NUTR2001	Introduction to Nutrition	X	X	X	Formerly FSM2050
NUTR2901	Honors Introduction to Nutrition	X			
NUTR3030	Nutrition Assessment	X	X	X	
NUTR3050	Life Span Nutrition	X	X	X	
NUTR3510	Principles of Food Product Development			X	
NUTR4030	Medical Nutrition Therapy	X	X	X	
NUTR4630	Advanced medical Nutrition Therapy			X	
PHIL3020	Crisis & Controversy: A Critical Thinking Approach		X		
PHIL3040	Ethics of Business Leadership	X	X	X	
PSYC2001	Introductory Psychology	X	X	X	
RSCH3001	Honors Advisory Seminar	X	X	X	
SCI1015	Introduction to Life Science	X	X	X	
SCI1915	Honors Introduction to Life Science	X			
SCI2005	Introduction to Botany		X	X	
SCI2031	Anatomy and Physiology	X	X	X	
SCI2040	Marine Biology		X	X	
SCI2045	Intro to General & Organic Chemistry	X	X	X	
SCI3010	Environmental Science		X		
SCI3040	Biochemistry	X	X	X	
SCI4060	Food Microbiology	X	X	X	Formerly SCI3060
SCI4061	Food Microbiology Lab	X	X	X	
SOC2020	Culture and Food	X	X	X	
SPAN1011	Conversational Spanish I: Specialized Vocab	X	X	X	
evening/weekend academics (for Continuing Education programs)					
ENG1020	English Composition	X		X	
ENG1021	Adv. Comp & Communication	X	X	X	
ENG1030	Communication Skills		X	X	
FSM1065	Food Safety and Sanitation Management	X	X	X	Formerly FSM1060
FSM2025	Food and Beverage Cost Control	X		X	
FSM2045	Intro to Menu Planning and Cost Controls	X		X	
LEAD2001	Foundations of Leadership	X	X		
MATH0001	Basic Mathematics	X	X	X	
MATH1002	Survey of College Mathematics	X	X		
NUTR2001	Introduction to Nutrition		X	X	Formerly FSM2050

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SCI1015	Introduction to Life Science	X		X