

University of the Cumberland, Associate in Science degree in Business-Retailing = Retailing Practicum 15 credit hours courses (online courses from the Retail Learning Institute)							Total RLI Courses Estimated Duration		147.08		
Effectiveness Competencies (9h)		Food Retail Competencies (131h)						Management Competencies (9h 30m)			
Practicum #1 Personal and Workplace Effectiveness		Practicum #2 Food Retail Industry		Practicum #6 Supermarket Departments - Bakery, Deli, Meat		Practicum #8 Logistics		Practicum #9 Management			
Course	Duration	Course	Duration	Course	Duration	Course	Duration	Course	Duration	Course	Duration
<b>Personal Effectiveness</b>		Introduction to Food Retail - 2h 30m		<b>Bakery</b>		DC Food Policy - 2h		Emotional Intelligence - 40m			
Business Ethics - 1h	60	Introduction to Food and Health - 2h 15m	135	Bakery Clerk - 3h	180	DC Information Technology - 1h 15m	75	Introduction to Supervisory Skills I - 1h			
Stress Management - 1h 15m	75	OSHA Hazard Communication Standards - 1h	60	Assistant Bakery Manager - 2h 30m	150	DC Inventory Management - 2h	120	Introduction to Supervisory Skills II - 1h 15m			
<b>Workplace Effectiveness</b>		Food Safety and Sanitation Basics - 50m		<b>Deli</b>		DC Loading and Shipping - 2h		Management Best Practices - 1h 15m			
<i>Time Management 1h 6m</i>	<i>tbr</i>	Receiving - 1h 45m	105	Assistant Deli Manager - 3h 30m	210	DC Order Selection - 2h 30m	150	Managing People - 2h 30m			
Multicultural Marketing - 30m	30	Loss Prevention I - 3hrs 30m	210	Cheese Specialist - 3h 30m	210	DC Receiving - 1h 15m	75	Retention and Turnover - 1h 15m			
Social Media and Company Case Studies - 30m	30	Loss Prevention II - 2hrs	120	Deli Clerk - 3h	180	DC Risk Management - 2h	120	The Leadership Challenge - Book Review - 45m			
Social Media and the Digital Shopper - 30m	30	<b>Retail Technical</b>		<b>Meat</b>		DC Storage and Replenishment - 2h 15m	135	Learning Leader Series - Training Formats - 15			
What is Social Media? - 30m	30	Category Management - 3h	180	Meat Apprentice - 5h	300	Food Logistics I - 1h	60	Learning Leader Series - Learning Process - 20m			
Sexual Harassment - 2h 15m	135	Promotions and Merchandising - 3h 30m	210	Meat Wrapper - 3h	180	Food Logistics II - 2h	120	Learning Leader Series - Strategies to Improve Retention - 15m			
<i>Sexual Harassment - Managers</i>	<i>tbr</i>	<b>Food Retail Management</b>		<b>Total Minutes</b>		<b>Total Minutes</b>		<b>Total Minutes</b>			
Professionalism - 1h	60	Shopping Occasions - 2h 15m	135	1410		1095		570			
Customer Service - 1h	60	Supermarket Finance - 2h	120	<b>Total Hours</b>		<b>Total Hours</b>		<b>Total Hours</b>			
Customer Service - Selling Solutions - 25m	25	<b>Total Minutes</b>		1475		23.50		18.25			
<b>Total Minutes</b>	<b>535</b>	<b>Total Hours</b>		<b>24.58</b>		<b>23.50</b>		<b>18.25</b>			
<b>Total Hours</b>	<b>8.92</b>	<b>Practicum #3 Supermarket</b>		<b>Practicum #7 Supermarket Departments - Produce</b>		<b>Course</b>		<b>Duration</b>			
		<b>Course</b>	<b>Duration</b>	Floral Clerk - 2h	120						
		Key U.S. Supermarkets - 1h 30m	90	Produce Clerk - 3h	180						
		Store Safety I - 2h	60	Produce Clerk - Product Knowledge - 30m	30						
		Store Safety II - 1h 30m	90	Apples - 1h	60						
		FSS1 - Foodborne Illness Overview	30	Avocados - 1h	60						
		FSS2 - The Flow of Food Products	35	Bananas - 45m	45						
		FSS3 - Manage Product Time and Temperature	30	Beans & Pods - 45m	45						
		FSS4 - Safe Food Preparation	25	Berries - 1h	60						
		FSS5 - Cooked Foods	25	Blueberries - 30m	30						
		FSS6 - Personal Hygiene and Employee Health	25	Cabbages - 30m	30						
		FSS7 - Cleaning and Sanitizing	30	Cherries - 1h	60						
		FSS8 - Facility Management	40	Citrus - 1h 30m	90						
		FSS9 - Pest Control Program	30	Cucumbers - 45m	45						
		FSS10 - Food Safety and Crisis Management Plans	30	Grapes - 30m	30						
		<b>Total Minutes</b>	<b>540</b>	Leafy Greens - 1h	60						
		<b>Total Hours</b>	<b>9</b>	Lettuce - 30m	30						
		<b>Practicum #4 Supermarket Departments - Front End</b>		Melons - 45m	45						
		<b>Course</b>	<b>Duration</b>	Mushrooms - 1h	60						
		Courtesy Clerk - 2h	120	Nuts - 1h 15m	75						
		Cashier - 3h	180	Onions - 45m	45						
		Cashier - Produce Identification - 30m	30	Pears - 1h	60						
		Alcohol Sales - 1h 15m	75	Peppers - 1h 15m	75						
		Tobacco Sales - 1h 15m	75	Potatoes - 45m	45						
		WIC Cashier Basics - 1h	60	Root Vegetables - 45m	45						
		WIC Administrative Procedures - 1h	30	Squash - 1h	60						
		<b>Total Minutes</b>	<b>570</b>	Stalks - 45m	45						
		<b>Total Hours</b>	<b>9.50</b>	Stone Fruits - 30m	30						
		<b>Practicum #5 Supermarket Departments - Grocery</b>		Strawberries - 30m	30						
		<b>Course</b>	<b>Duration</b>	Tomatoes - 30m	30						
		Grocery Stocker - 2h 30m	150	Tropical Fruits - 1h 15m	75						
		Frozen Foods and Dairy Clerk - 3h	180	<b>Total Minutes</b>	<b>1695</b>						
		Introduction to Dairy - 30m	30	<b>Total Hours</b>	<b>28.25</b>						
		Non-Alcoholic Beverages Dept. - 2h 30m	150								
		Non-Alcoholic Beverages Dept. - Juices - 3h	180								
		Non-Alcoholic Beverages Dept. - Soft Drinks - 3h 15m	195								
		Wine Basics - 20m	20								
		Selling Wine - 30m	30								
		<b>Total Minutes</b>	<b>935</b>								
		<b>Total Hours</b>	<b>15.58</b>								

Most courses have an RT version that must be completed.  
RT = Retrieval  
Retrieval courses have only the tests from the course.  
They should be completed a week or two after the original.  
They are designed to aid in the retrieval of the material learned.