CULINARY FOOD SCIENCE (AGLS)

The Culinary Food Science degree program is a food science-based degree in which students develop basic culinary skills along with knowledge of the accompanying sciences. As a graduate, you’ll combine food product development skills and entrepreneurial talents with scientific and technological knowledge.

The department also offers a culinary food science minor.

Administered by the Department of Food Science and Human Nutrition

Total Degree Requirement: 120 cr.

Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

International Perspectives: 3 cr.
U.S. Diversity: 3 cr.

Communications and Library: 10 cr.
- ENGL 150 Critical Thinking and Communication 3
- ENGL 250 Written, Oral, Visual, and Electronic Composition 3
- LIB 160 Information Literacy 1
- SP CM 212 Fundamentals of Public Speaking 3

Total Credits 10

Humanities and Social Sciences: 6-12 cr.
Select Humanities course from approved list 3
If H Sci student, select: 6
- Additional Humanities course
- Additional Humanities or Social Science course
- ECON 101 Principles of Microeconomics 3

Ethics and Environmental: 3-6 cr.
- FS HN 342 World Food Issues: Past and Present 3
If AgLS student, select from: 2-3
- ENV S 120 Introduction to Renewable Resources
- ENV S 201 Introduction to Environmental Issues

Mathematical Sciences: 6-8 cr.
Select at least 3 credits from: 3-4
- MATH 140 College Algebra
- MATH 143 Preparation for Calculus
- MATH 160 Survey of Calculus
- MATH 165 Calculus I

- MATH 181 Calculus and Mathematical Modeling for the Life Sciences I

Select at least 3 credits from:
- STAT 101 Principles of Statistics
- STAT 104 Introduction to Statistics

Total Credits 6-8

Physical Sciences: 9 cr.
- CHEM 163 College Chemistry 4
  or CHEM 177 General Chemistry I
- CHEM 163L Laboratory in College Chemistry 1
  or CHEM 177L Laboratory in General Chemistry I
- CHEM 231 Elementary Organic Chemistry 3
- CHEM 231L Laboratory in Elementary Organic Chemistry 1

Total Credits 9

Biological Sciences: 12-13 cr.
- BBMB 301 Survey of Biochemistry 3
- BIOL 211 Principles of Biology I 3
- BIOL 212 Principles of Biology II 3
- MICRO 201 Introduction to Microbiology 2-3
  or MICRO 302 Biology of Microorganisms
- MICRO 201L Introductory Microbiology Laboratory 1
  or MICRO 302L Microbiology Laboratory

Total Credits 12-13

Animal Science Coursework: 6 cr.
- AN S 270 Foods of Animal Origin 2
- AN S 270L Foods of Animal Origin Laboratory 1
- AN S 460 Processed Meats 3

Total Credits 6

Food Science and Human Nutrition: 43 cr.
- FS HN 101 Food and the Consumer 3
- FS HN 104 Introduction to Professional Skills in Culinary Science 1
- FS HN 110 Professional and Educational Preparation 1
- FS HN 167 Introduction to Human Nutrition 3
- FS HN 203 Contemporary Issues in Food Science and Human Nutrition 1
- FS HN 214 Scientific Study of Food 3
- FS HN 215 Advanced Food Preparation Laboratory 2
- FS HN 265 Nutrition for Active and Healthy Lifestyles 3
- FS HN 311 Food Chemistry 3
- FS HN 311L Food Chemistry Laboratory 1
- FS HN 314 Foundations of Culinary Food Science 1
FS HN 403  Food Laws and Regulations  2
FS HN 405  Food Quality Assurance  2
FS HN 406  Sensory Evaluation of Food  3
FS HN 407  Microbiological Safety of Foods of Animal Origins  3
FS HN 411  Food Ingredient Interactions and Formulations  2
FS HN 412  Food Product Development  3
FS HN 420  Food Microbiology  3
FS HN 480  Professional Communication in Food Science and Human Nutrition  1

Take one of the following courses for 2 credits:
FS HN 491B  Supervised Work Experience: Food Science
or FS HN 491D  Supervised Work Experience: Culinary Science  2

Total Credits  43

Hospitality Management: 14 cr.
HSP M 233  Hospitality Sanitation and Safety  3
HSP M 380  Quantity Food Production Management  3
HSP M 380L  Quantity Food Production and Service Management Experience  3
HSP M 383  Introduction to Wine, Beer, and Spirits  2
HSP M 487  Fine Dining Event Management  3

Total Credits  14

Electives 0-8 cr. Select from any university coursework to earn at least 120 total credits.
Go to FS HN courses.

Culinary Food Science, B.S.

First Year

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
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<tbody>
<tr>
<td>FS HN 110</td>
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<td>FS HN 101</td>
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<tr>
<td>CHEM 163 or 177</td>
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<td>FS HN 104</td>
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<tr>
<td>CHEM 163L or 177L</td>
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<td>FS HN 167</td>
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<td>BIOL 211</td>
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<td>BIOL 212</td>
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<td>MATH 140, 143, 160, 165 or 181</td>
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<td>ECON 101</td>
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<td>ENGL 150</td>
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Total Credits  16-17

Second Year

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<td>CHEM 231L</td>
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<td>BBMB 301</td>
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<td>ENGL 250</td>
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Third Year

Fall

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<tr>
<td>AN S 270L</td>
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<td>FS HN 342</td>
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<tr>
<td>FS HN 311</td>
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<td>FS HN 403</td>
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<td>FS HN 311L</td>
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<td>HSP M 380</td>
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<td>FS HN 420</td>
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<td>HSP M 380L</td>
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Total Credits  14-15

Fourth Year

Fall

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<td>AN S 460</td>
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<tr>
<td>FS HN 491B or 491D, Internship</td>
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<td>FS HN 405</td>
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<td>HSP M 383</td>
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<td>FS HN 407</td>
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<td>HSP M 487</td>
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<td>FS HN 412</td>
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<td>FS HN 480</td>
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<td>U.S. Diversity course</td>
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Total Credits  16

* Chose elective courses to total equal to or greater than 120 credits.

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student’s situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.