CULINARY FOOD SCIENCE (H SCI)

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.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENGL 150</td>
<td>Critical Thinking and Communication</td>
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<td>ENGL 250</td>
<td>Written, Oral, Visual, and Electronic Composition</td>
<td>3</td>
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<tr>
<td>LIB 160</td>
<td>Information Literacy</td>
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<tr>
<td>SP CM 212</td>
<td>Fundamentals of Public Speaking</td>
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<td>Total Credits</td>
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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

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<tr>
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<tr>
<td>ECON 101</td>
<td>Principles of Microeconomics</td>
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Ethics: 3 cr.
FS HN 342  World Food Issues: Past and Present 3

Mathematical Sciences: 6-8 cr.
Select at least 3 credits from: 3-4

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<tr>
<th>Course Code</th>
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<tbody>
<tr>
<td>MATH 140</td>
<td>College Algebra</td>
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<tr>
<td>MATH 143</td>
<td>Preparation for Calculus</td>
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<tr>
<td>MATH 160</td>
<td>Survey of Calculus</td>
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<tr>
<td>MATH 165</td>
<td>Calculus I</td>
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<tr>
<td>MATH 181</td>
<td>Calculus and Mathematical Modeling for the Life Sciences</td>
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<td>STAT 101</td>
<td>Principles of Statistics</td>
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Physical Sciences: 9 cr.
CHEM 163    College Chemistry 4
CHEM 177    General Chemistry I
CHEM 163L   Laboratory in College Chemistry 1
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
MICRO 201L  Introductory Microbiology Laboratory 1
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

Total Credits 120
### Culinary Food Science, B.S.

#### Freshman

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<thead>
<tr>
<th>Fall</th>
<th>Credits Spring</th>
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<tbody>
<tr>
<td>FS HN 110</td>
<td>1 FS HN 101</td>
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</tr>
<tr>
<td>CHEM 163 or 177</td>
<td>4 FS HN 104</td>
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<tr>
<td>CHEM 163L or 177L</td>
<td>1 FS HN 167</td>
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<tr>
<td>BIOL 211</td>
<td>3 BIOL 212</td>
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<tr>
<td>MATH 140, 143, 160, 165, or 181</td>
<td>3-4 ECON 101</td>
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<td>LIB 160</td>
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#### Sophomore

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<tr>
<td>CHEM 231</td>
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<tr>
<td>CHEM 231L</td>
<td>1 BBMB 301</td>
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<td>HSP M 133</td>
<td>1 FS HN 214</td>
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<tr>
<td>SP CM 212</td>
<td>3 FS HN 215</td>
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#### Junior

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<td>AN S 270</td>
<td>2 FS HN 314</td>
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<tr>
<td>AN S 270L</td>
<td>1 FS HN 342</td>
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<tr>
<td>FS HN 311</td>
<td>3 FS HN 403</td>
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<tr>
<td>FS HN 311L</td>
<td>1 HSP M 380</td>
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<td>FS HN 411</td>
<td>2 HSP M 380L</td>
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<tr>
<td>FS HN 420</td>
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<td>Humanities (H Sci) or Elective (AgLS)</td>
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#### Senior

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<tr>
<td>FS HN 406</td>
<td>3 AN S 460</td>
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<td>FS HN 491B or 491D, Internship</td>
<td>2 FS HN 405</td>
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<td>HSP M 383</td>
<td>2 FS HN 407</td>
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<td>HSP M 487</td>
<td>3 FS HN 412</td>
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<td>Humanities or Social Science (H Sci) or Elective (AgLS)</td>
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<td>U.S. Diversity course</td>
<td>3 Electives*</td>
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#### Footnotes

* Choose 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.