Culinary Science (H SCI)

Curriculum in Culinary Science

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</th>
<th>Total Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 150 Critical Thinking and Communication</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 250 Written, Oral, Visual, and Electronic Composition</td>
<td>3</td>
</tr>
<tr>
<td>LIB 160 Information Literacy</td>
<td>1</td>
</tr>
<tr>
<td>SP CM 212 Fundamentals of Public Speaking</td>
<td>3</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Course</th>
<th>Total Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON 101 Principles of Microeconomics</td>
<td>3</td>
</tr>
</tbody>
</table>

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

Total Credits: 6-8

Mathematical Sciences: 6-8 cr.
Select from: 3-4
  MATH 140 College Algebra
  MATH 142 Trigonometry and Analytic Geometry
  MATH 160 Survey of Calculus
  MATH 165 Calculus I
  MATH 181 Calculus and Mathematical Modeling for the Life Sciences I

Select from: 3-4
  STAT 101 Principles of Statistics
  STAT 104 Introduction to Statistics

Total Credits: 6-8

Physical Sciences: 9 cr.
CHEM 163 College Chemistry | 4
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
Select from: 2-3
  MICRO 201 Introduction to Microbiology
  MICRO 302 Biology of Microorganisms

Select from: 1
  MICRO 201L Introductory 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 Science | 1
FS HN 403 Food Laws, Regulations, and the Regulatory Process | 2
FS HN 405 Food Quality Assurance | 3
FS HN 406 Sensory Evaluation of Food | 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 the following course for 2 credits:
FS HN 491D Supervised Work Experience: Culinary Science

Take the following course for 2 credits:
FS HN 491B Supervised Work Experience: Food Science

Total Credits: 43

Hotel, Restaurant, Institutional Management: 19 cr.
HRI 233 Hospitality Sanitation and Safety | 3
AESHM 340 Hospitality and Apparel Marketing Strategies | 3
or MKT 340 Principles of Marketing | 3
HRI 380 Quantity Food Production Management | 3
HRI 380L Quantity Food Production and Service Management Experience | 2
HRI 383 Introduction to Wine, Beer, and Spirits | 2
HRI 487 Fine Dining Event Management | 3
AESHM 474 Entrepreneurship in Human Sciences | 3

Total Credits: 19

Electives 0-3 cr. Select from any university coursework to earn at least 120 total credits.

Go to FS HN courses.