

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.

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 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
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
Select from:	2-3	
MICRO 201	Introduction to Microbiology	
MICRO 302	Biology of Microorganisms	
Select from:	1	
MICRO 201L	Introductory Microbiology Laboratory	

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 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: 2

 FS HN 491B Supervised Work Experience: Food Science

Take the following course for 2 credits: 2

 FS HN 491D Supervised Work Experience: Culinary 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	
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.