# Culinary Science (AGLS)

## 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:
- **ENV S 120** Introduction to Renewable Resources 2-3
- **ENV S 201** Introduction to Environmental Issues 1

### Mathematical Sciences: 6-8 cr.
Select at least 3 credits from:
- **MATH 140** College Algebra 3
- **MATH 143** Preparation for Calculus 4
- **MATH 160** Survey of Calculus 3
- **MATH 165** Calculus I 3
- **MATH 181** Calculus and Mathematical Modeling for the Life Sciences I 4
Select at least 3 credits from:
- **STAT 101** Principles of Statistics 3
- **STAT 104** Introduction to Statistics 4

**Total Credits 6-8**

### Physical Sciences: 9 cr.
- **CHEM 163** College Chemistry 4
  or **CHEM 177** General Chemistry I 4
- **CHEM 163L** Laboratory in College Chemistry 1
  or **CHEM 177L** Laboratory in General Chemistry I 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 2-3
  or **MICRO 302** Biology of Microorganisms 3

### 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: 41 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 3
- **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 one of the following courses for 2 credits:
- **FS HN 491B** Supervised Work Experience: Food Science 2
  or **FS HN 491D** Supervised Work Experience: Culinary Science 2

**Total Credits 41**

### Hotel, Restaurant, Institutional Management: 16 cr.
- **MKT 340** Principles of Marketing 3

**Total Credits 3**

**Electives 0-8 cr.** Select from any university coursework to earn at least 120 total credits.

Go to FS HN courses.