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:
ENV S 120 Introduction to Renewable Resources 2-3
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 3
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

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: 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

Total Credits 41

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

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

Go to FS HN courses.