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.

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
EC 101 Principles of Microeconomics 3

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
  MATH 140 College Algebra
  MATH 143 Preparation for Calculus
  MATH 160 Survey of Calculus
  MATH 165 Calculus I
Select at least 3 credits 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 212 Principles of Biology II 3
BIOL 212L Principles of Biology Laboratory II 1
MICRO 201 Introduction to Microbiology 2-3
  or MICRO 302 Biology of Microorganisms 1
MICRO 201L Introductory Microbiology Laboratory 1
  or MICRO 302L Microbiology Laboratory

Total Credits 10-11

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: 42 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 305 Food Quality Management and Control 2
FS HN 311 Food Chemistry 3
FS HN 311L Food Chemistry Laboratory 1
FS HN 314 Professional Development for Culinary Food Science and Food Science Majors 1
FS HN 403 Food Laws and Regulations 2
FS HN 406 Sensory Evaluation of Food 3
FS HN 407 Microbiological Safety of Foods of Animal Origins 3
FS HN 411 Food Ingredient Interactions and Formulations 2
### Culinary Food Science, B.S.

#### Freshman

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<thead>
<tr>
<th>Fall</th>
<th>Credits Spring</th>
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<tr>
<td>FS HN 110</td>
<td>1 FS HN 104**</td>
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<tr>
<td>CHEM 163</td>
<td>4 FS HN 167</td>
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<tr>
<td>or 177</td>
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<tr>
<td>CHEM 163L</td>
<td>1 BIOL 212</td>
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<td>or 177L</td>
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<td>FS HN 101</td>
<td>3 BIOL 212L</td>
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<td>MATH 140, 143, 160, or 165</td>
<td>3-4 ECON 101</td>
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<tr>
<td>ENGL 150</td>
<td>3 STAT 104 or 101</td>
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<td>LIB 160</td>
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#### Sophomore

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<td>CHEM 231L</td>
<td>1 BBMB 301</td>
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<tr>
<td>ENGL 250</td>
<td>3 MICRO 201 or 302</td>
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<td>FS HN 203</td>
<td>1 MICRO 201L or 302L</td>
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<td>HSP M 133</td>
<td>1 FS HN 214</td>
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<td>SP CM 212</td>
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<td><strong>15</strong></td>
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### Hospitality Management: 12 cr.

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<tbody>
<tr>
<td>AN S 270</td>
<td>2 FS HN 305**</td>
<td>2 FS HN 491B or 491D</td>
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<td>AN S 270L</td>
<td>1 FS HN 403</td>
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<tr>
<td>FS HN 311*</td>
<td>3 HSP M 380</td>
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<td>FS HN 311L*</td>
<td>1 HSP M 380L</td>
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<td>FS HN 314*</td>
<td>1 Humanities</td>
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<td>FS HN 411</td>
<td>2 Elective+</td>
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<td>FS HN 420*</td>
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### Electives 0-9 cr. Select from any university coursework to earn at least 120 total credits.

Go to FS HN courses.

### Notes

- **Fall only course offering.**
- **Spring only course offering.**
- * Choose elective courses to total equal to or greater than 120 credits.

Planned course offerings may change and students need to check the online Schedule of Classes each term to confirm course offerings: https://classes.iastate.edu.

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.