

# SUGGESTED CURRICULUM for FOOD SCIENCE CONCENTRATION IN CULINARY SCIENCE

*For students with a 2-year degree in culinary arts or culinary arts experience, accepted into this program.*

ENGL WP 112 College Writing**	3
FD SCI 101 Food & Health**	3
HT MGT 100 Hospitality & Tourism**	3
NUTR 210 Meal Mgmt & Sc Fd Prin**	3
HT- MGT 150 Food Production Management**	3
HT- MGT 250 Food Service Management **	3
HT- MGT 355 Menu & Food Prod Mgt**	3
Electives**	<u>9</u>
Estimated Transfer Credits	30

\*\* Examples of courses can be fulfilled by transfer credits from an Associate's degree in culinary arts

KEY: ♦ Generally only offered the semester listed.

<b>Fall Semester</b>		<b><u>First Year</u></b>		<b>Spring Semester</b>	
♦ PHYSIC 131 with lab	3	3	CHEM 111 General Chemistry for Sci & Eng Majors	4	4
FD SCI 160 Nature of Food	3	3	♦ BIOL 110 Intro to Animal Biol	4	4
MATH 104 Algebra, Analytic Geometry & Trigonometry	3	3	ECON 103 Intro to Microecon or RES EC 102 Intro to Res Econ	4	4
♦ FD SCI 265 Survey of Food Science	3	3	GEN ED Requirement	4	4
♦ FD SCI 266 Survey of Food Science Lab	1	1			

<b>Fall Semester</b>		<b><u>Second Year</u></b>		<b>Spring Semester</b>	
CHEM 112 General Chemistry for Sci & Eng Majors	4	4	♦ CHEM 250 Organic Chemistry	3	3
♦ FD SCI 480 Junior Writing <sup>1</sup>	3	3	NUTR 230 Basic Nutrition	3	3
♦ FD SCI 270 The Biol. of Food in Human Health	3	3	FD SCI 466 Nutritional Microbiology or MICBIO 310/265 General Microbiology w/Lab	4	4
RES EC 212 Intro Statistics for the Social Sciences or STAT 240 Intro to Statistics	3	3	♦ FD SCI 541 Food Chemistry	3	3
GEN ED Requirement <sup>1</sup>	4	4	GEN ED Requirement	4	4

<b>Fall Semester</b>		<b><u>Third Year</u></b>		<b>Spring Semester</b>	
♦ FD SCI 566/567 Food Microbiology	5	5	♦ FD SCI 575 Elements of Food Process Engineering	4	4
♦ FD SCI 542 Food Chemistry 2	3	3	♦ FD SCI 561 Food Processing	3	3
♦ FD SCI 544 Food Chemistry Lab	1	1	♦ FD SCI 563 Processing Laboratory (IE Gen Ed)	2	2
GED ED Requirement	4	4	♦ FD SCI 581 Analysis of Food Products	3	3
♦ FD SCI 391B Product Development Seminar <sup>2</sup>	1	1	♦ FD SCI 583 Food Analysis Laboratory	1	1
			FD SCI 391R Undergraduate Research <sup>3</sup>	1	1

<sup>1</sup>Fd Sci 480 may be taken fall of junior or senior year

<sup>2</sup>Fd Sci 391B not required for graduation, but is strongly recommended for students on *product development teams*. Can be taken any fall semester.

<sup>3</sup>Fd Sci 391R not required for graduation, but is strongly recommended for students participating in *undergraduate research independent study*. Can be taken anytime.

## Graduation Checklist: *Concentration in Culinary Science*

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### Math, Statistics and Computer Sciences

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MATH 104 Algebra, Analytic Geometry  
& Trigonometry \_\_\_\_\_  
RES EC 212 Intro Statistics for the Social Sciences \_\_\_\_\_  
or STATS 240 Introduction to Statistics \_\_\_\_\_

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### Chemistry, Biochemistry and Physics

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CHEM 111 General Chemistry for Sci & Eng Majors \_\_\_\_\_  
CHEM 112 General Chemistry for Sci & Eng Majors \_\_\_\_\_  
CHEM 250 Organic Chemistry \_\_\_\_\_

Physics 131 Intro to Physics I with lab \_\_\_\_\_

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### Biology and Microbiology

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Bio 110 Intro Animal Biology for Non-Biol Sci Majors (or Bio 151/152) \_\_\_\_\_  
FD SCI 466 Hygienic Handling of Foods \_\_\_\_\_

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### Nutrition and Kinesiology

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Fd Sci 270 Biology of Food in Human Health or \_\_\_\_\_  
Nut 230 \_\_\_\_\_

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### Required Food Science Courses

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Fd Sci 190i Intro/Future Food Scientist (or FS101, 150, 160) \_\_\_\_\_  
Fd Sci 265 Survey of Food Science \_\_\_\_\_  
Fd Sci 266 Survey of Food Science Lab \_\_\_\_\_  
Fd Sci 391C Junior Year Writing \_\_\_\_\_  
Fd Sci 541 Food Chemistry \_\_\_\_\_  
Fd Sci 542 Food Chemistry 2 \_\_\_\_\_  
Fd Sci 544 Food Chemistry Lab \_\_\_\_\_  
Fd Sci 567 Food Microbiology \_\_\_\_\_  
Fd Sci 566 Food Microbiology Lab \_\_\_\_\_  
Fd Sci 561 Food Processing (IE) \_\_\_\_\_  
Fd Sci 563 Food Processing Lab (IE) \_\_\_\_\_  
Fd Sci 581 Food Analysis \_\_\_\_\_  
Fd Sci 583 Food Analysis Lab \_\_\_\_\_

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Students must take a total of 120 credits to graduate and complete Gen Ed requirements of University