

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.

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| 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. ◆ Offered the semester listed on alternate years

First Year

Fall Semester

Spring Semester

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|--|---|--|---|
| PHYSIC 131 with lab | 3 | CHEM 111 General Chemistry for Sci & Eng Majors | 4 |
| MATH 104 Algebra, Analytic Geometry & Trigonometry | 3 | ◆BIOL 110 Intro to Animal Biol | 4 |
| ◆FD SCI 103 Introduction for the Future Food Scientist | 4 | ECON 103 Intro to Microecon or RES EC 102 Intro to Res Econ | 4 |
| GEN ED Requirement | 4 | ◆ FD SCI 265 Survey of Food Science | 3 |
| | | ◆FD SCI 266 Survey of Food Science Lab | 1 |

Second Year

Fall Semester

Spring Semester

| | | | |
|--|---|--|---|
| CHEM 112 General Chemistry for Sci & Eng Majors | 4 | ◆CHEM 250 Organic Chemistry | 3 |
| ◆FD SCI 391C Junior Writing | 3 | NUTR 230 Basic Nutrition | 3 |
| ◆FD SCI 270 The Biol. of Food in Human Health | 3 | ◆FD SCI 466&467 Nutritional Microbiology or MICROBIO 310&265 General Microbiology w/Lab | 4 |
| ◆RES EC 212 Intro Statistics for the Social Sciences | 3 | ◆FD SCI 541 Food Chemistry | 3 |
| GEN ED Requirement ¹ | 4 | GEN ED Requirement | 4 |

Third Year

Fall Semester

Spring Semester

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|-----------------------------------|---|--|---|
| ◆FD SCI 566/567 Food Microbiology | 5 | ◆FD SCI 575 Elements of Food Process Engineering | 4 |
| ◆FD SCI 542 Food Chemistry 2 | 3 | ◆FD SCI 561 Food Processing (IE) | 3 |
| ◆FD SCI 544 Food Chemistry Lab | 1 | ◆FD SCI 563 Processing Laboratory (IE) | 2 |
| GED ED Requirement | 4 | ◆FD SCI 581 Analysis of Food Products | 3 |
| | | ◆FD SCI 583 Food Analysis Laboratory | 1 |

Graduation Checklist: *Concentration in Culinary Science*

Math, Statistics and Computer Sciences

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

Chemistry, Biochemistry and Physics

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 _____

Biology and Microbiology

Bio 110 Intro Animal Biology for Non-Biol Sci Majors (or Bio 151/152) _____
Fd Sci 466&467 Nutritional Microbiology or _____
MICROBIO 310 & 265 General Microbiology _____

Nutrition and Kinesiology

Fd Sci 270 Biology of Food in Human Health or _____
Nutr 230 Basic Nutrition

Required Food Science Courses

Fd Sci 103 Intro/Future Food Scientist (or another 100 level FS class) _____
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 _____

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