

**CULINARY SCIENCE FOUR-YEAR PLAN Addition to the 2007-09 Iowa State University  
Catalog**

Department of Food Science and Human Nutrition

<b>First Year</b>			
<b>Fall Semester</b>		<b>Spring Semester</b>	
FS HN 110, Orientation	1	FS HN 167, Introduction to Human Nutrition	3
CHEM 163, General Chemistry	4	FS HN 101, Food and the Consumer	3
CHEM 163L, General Chemistry Lab.	1	BIOL 212, Principles of Biology II	3
BIOL 211, Principles of Biology I	3	FS HN 104, Intro to Skills in Culinary Science	1
Math 104, 140 or 150	3	ECON 101, Principles of Microeconomics	3
ENGL 150, Critical Thinking & Communication	3	STAT 101 or 104, Statistics course	3-4
LIB 160, Library	0.5	Total credits:	16-17
Total credits:	15.5		

<b>Second Year</b>			
<b>Fall Semester</b>		<b>Spring Semester</b>	
CHEM 231, Elementary Organic Chemistry	3	BBMB 301, Survey of Biochemistry	3
CHEM 231L, Elementary Organic Chem. Lab.	1	FS HN 261, Fundamentals of Human Nutrition	2
HRI 233, Hospitality Sanitation and Safety	3	SP CM 212 or COMST 214, Communications	3
FS HN 203, Contemporary Issues in FSHN	1	MICRO 201 or 302, Introduction to Microbiology	2-3
ENGL 250, WOVE Communication	3	MICRO 201 or 302L, Introductory Microbiology Lab.	1
AESHM 340, Hospitality & Apparel Marketing Strategies	3	FS HN 214, Scientific Study of Food	5
FS HN 272, Basic Principles of Food Processing	3	Total credits:	16-17
Total credits:	17		

<b>Third Year</b>			
<b>Fall Semester</b>		<b>Spring Semester</b>	
AN S 270, Foods of Animal Origin	3	FS HN 403, Food Laws, Reg. and Reg. Process	2
FS HN 311, Food Chemistry	4	FS HN 405, Food Quality Assurance	3
FS HN 420, Food Microbiology	3	Humanities (CHS) or Int'l Persp. course (CALC)	3
HRI 380, Quantity Food Production	3	FS HN 314, Foundations of Culinary Science	1
HRI 380L, Quantity Food Production Lab	2	FS HN 491 B or D Internship** (FS or CS)	2
FS HN 411, Food Ingredient Interactions	2	Humanities (CHS can dual list w/ U.S. Diversity)	3
Total credits:	17	Total credits:	14

<b>Fourth Year</b>			
<b>Fall Semester</b>		<b>Spring Semester</b>	
FS HN 406, Sensory Evaluation of Food	3	FS HN 412, Food Product Development	4
HRI 487, Fine Dining Management	3	FS HN 480, Professional Seminar in FSHN	1
FS HN 491 B or D ** (FS or CS)	2	U.S. Diversity course	3
AN SCI 360, Fresh Meat	3	FS HN 342, World Food Issues: Past & Present	3
HRI 383, Introduction to Beverages	2	AESHM 474, Entrepreneurship in Human Sci.	3
HRI 333, Foodservice Operations Controls	3	Humanities or social science (CHS)/ Envs 120 or 201 (CALC)	2-3
Total credits:	16	Total credits:	14-17

\*Choose elective courses to total  $\geq 128.5$  credits.

\*\*Choose two, 2-credit internship experiences, one with a restaurant chef and one in the food processing industry. Experience could be obtained during the academic year or during summers. FSHN 491 B (2) and FSHN 491 D (2).

*Note: 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 considerations.*  
*November 2008.*