

CULINARY SCIENCE

Addition to the 2007-09 Iowa State University Catalog

Department of Food Science and Human Nutrition

Minimum of 128.5 total semester credits required for the degree.

Course credits shown in parentheses below.

(6) INT'L PERSPECTIVES/U.S. DIVERSITY*

(3) Select from the International Perspectives approved list:

<http://www.iastate.edu/~registrar/courses/ip-list.html>

(3) Select from the U.S. Diversity approved list:

<http://www.iastate.edu/~registrar/courses/diversity-list.html>

(9.5) COMMUNICATIONS AND LIBRARY

- (3) ENGL 150 Critical Thinking and Communication
- (3) ENGL 250 Written, Oral, Visual, Electronic Comp.
- (.5) LIB 160 Library Instruction
- (3) SP CM 212 or COMST 214 Public Speaking course

(11-15) HUMANITIES AND SOCIAL SCIENCES**

College of Agriculture and Life Sciences students:

Humanities and social science requirements:

- (3) Humanities course
 - (3) ECON 101 Principles of Microeconomics
- Ethics and environmental requirements:
- (3) FS HN 342 World Food Issues
 - (2-3) ENV S 120 or 201 Environmental course

OR, College of Human Sciences students:

Humanities and social science requirements:

- (6) Humanities courses
- (3) ECON 101 Principles of Microeconomics
- (3) FS HN 342 World Food Issues
- (3) Humanities or Social Science course

Note: FS HN 342 will meet the International Perspectives requirement for College of Human Sciences students.

(6-7) MATHEMATICAL SCIENCES

- (3) MATH 104, 140 or 150 College-level math course
- (3-4) STAT 101 or 104 Statistics course

(9) PHYSICAL SCIENCES

- (4) CHEM 163 General Chemistry
- (1) CHEM 163L Laboratory in General Chemistry
- (3) CHEM 231 Elementary Organic Chemistry
- (1) CHEM 231L Lab in Elementary Organic Chemistry

(12-13) BIOLOGICAL SCIENCES

- (3) BBMB 301 Survey of Biochemistry
- (3) BIOL 211 Principles of Biology I
- (3) BIOL 212 Principles of Biology II
- (2-3) MICRO 201 or 302 Microbiology course
- (1) MICRO 201L or 302L Microbiology laboratory

(6) ANIMAL SCIENCE COURSEWORK

- (3) AN S 270 Foods of Animal Origin
- (3) AN S 360 Fresh Meats

(46) FOOD SCIENCE AND HUMAN NUTRITION

- (3) FS HN 101 Food and the Consumer
- (1) FS HN 110 Orientation
- (1) FS HN 104 Introduction to Professional Skills in Culinary Science
- (3) FS HN 167 Introduction to Human Nutrition
- (1) FS HN 203 Contemporary Issues in FSHN
- (5) FS HN 214 Scientific Study of Food
- (2) FS HN 261 Fundamentals of Human Nutrition
- (3) FS HN 272 Basic Principles of Food Processing
- (4) FS HN 311 Food Chemistry
- (1) FS HN 314 Fundamentals in Culinary Science
- (2) FS HN 403 Food Laws, Regulations, & Reg. Process
- (3) FS HN 405 Food Quality Assurance
- (3) FS HN 406 Sensory Evaluation of Food
- (2) FS HN 411 Food Ingredients, Interactions and Formulations
- (4) FS HN 412 Food Product Development
- (3) FS HN 420 Food Microbiology
- (1) FS HN 480 Professional Seminar in FSHN
- (2) FS HN 491B Supervised Work Experience-Food Science
- (2) FS HN 491D Supervised Work Experience-Culinary Science

(22) HOTEL, RESTAURANT, INSTITUTIONAL MGMT

- (3) HRI 233 Hospitality Sanitation and Safety
- (3) HRI 333 Foodservice Operations Controls
- (3) AESHM340 Hospitality and Apparel Marketing Strategies
- (3) HRI 380 Quantity Food Production Management
- (2) HRI 380L Quantity Food Prod. Mgmt. Experience
- (2) HRI 383 Introduction to Beverages
- (3) HRI 487 Fine Dining Management
- (3) AESHM 474 Entrepreneurship in Human Sciences

(0-3) FREE ELECTIVES – Select from any university coursework to earn \geq 128.5 total credits prior to graduation.

NOTES:

* Students must fulfill the International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. College of Human Sciences students may dual list these courses with other degree requirements.

** Links to approved humanities and social sciences courses:
<http://www.fshn.hs.iastate.edu/ugrad/humanlst.php>
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