

## CULINARY SCIENCE FOUR-YEAR PLAN

Iowa State University Catalog, 2009-11

Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 110, Professional/Education Preparation	1	FS HN 167, Introduction to Human Nutrition	3
CHEM 163, College Chemistry	4	FS HN 101, Food and the Consumer	3
CHEM 163L, College 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 140, 142, 160, 165, or 181, Math course	3-4	ECON 101, Principles of Microeconomics	3
ENGL 150, Critical Thinking & Communication	3	STAT 101 or 104, Statistics course	<u>3-4</u>
LIB 160, Library	<u>0.5</u>	Total credits:	16-17
Total credits:	15.5-16.5		

Second Year			
Fall Semester		Spring Semester	
CHEM 231, Elementary Organic Chemistry	3	BBMB 301, Survey of Biochemistry	3
CHEM 231L, Elementary Organic Chem. Lab.	1	FS HN 265, Fundamentals of Human Nutrition	3
HRI 233, Hospitality Sanitation and Safety	3	MICRO 201 or 302, Microbiology	2-3
FS HN 203, Contemporary Issues in FSHN	1	MICRO 201L or 302L, Microbiology Lab.	1
ENGL 250, WOVE Communication	3	FS HN 214, Scientific Study of Food	<u>5</u>
AESHM 340, Hospitality Marketing Strategies	<u>3</u>	Total credits:	14-15
Total credits:	14		

Third Year			
Fall Semester		Spring Semester	
HRI 380, Quantity Food Production	3	FS HN 314, Fundamentals in Culinary Science	1
HRI 380L, Quantity Food Production Lab.	2	FS HN 403, Food Laws, Regulations	2
FS HN 311, Food Chemistry	4	FS HN 405, Food Quality Assurance	3
FS HN 411, Food Ingredients, Interactions	2	FS HN 491 B or D Internship** (FS or CS)	2
SP CM 212 or COM ST 214, Public Speaking	<u>3</u>	AN S 270, Foods of Animal Origin	3
Total credits:	14	Humanities (CHS) or ENV S course (CAL S)	<u>2-3</u>
		Total credits:	14-15

Summer: FS HN 491 B or D Internship \*\* (FS or CS), 2 cr.

Fourth Year			
Fall Semester		Spring Semester	
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 Communications	1
HRI 383, Introduction to Beverages	2	Humanities or soc. sci. (CHS) or elective (CAL S)	3
HRI 333, Foodservice Operations Controls	2	FS HN 342, World Food Issues: Past & Present	3
FS HN 420, Food Microbiology	3	AESHM 474, Entrepreneurship in Human Sci.	3
Humanities dual listed with US Diversity	<u>3</u>	Electives*	<u>1-2</u>
Total credits:	16	Total credits:	16

\*Choose elective courses to total  $\geq 122.5$  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. Updated May 2009.*