

CULINARY SCIENCE

Iowa State University Catalog, 2009-2011

Department of Food Science and Human Nutrition

Minimum of 122.5-total semester credits required for the degree.

Course credits shown in parentheses below.

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

(3) Select from International Perspectives (IP) approved list:

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

(3) Select from 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 & Life Sciences students, 11-12 credits

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

(Can also meet IP requirement)

(2-3) ENV S 120 or 201 Environmental course

OR, College of Human Sciences students, 15 credits

(15 credits):

Humanities and social science requirements:

(6) Humanities courses

(3) ECON 101 Principles of Microeconomics

(3) FS HN 342 World Food Issues

(Can also meet IP requirement)

(3) Humanities or Social Science course

(6-8) MATHEMATICAL SCIENCES

(3-4) MATH 140, 142, 160, 165, or 181

(3-4) STAT 101 or 104 Statistics course

(9) PHYSICAL SCIENCES

(4) CHEM 163 College Chemistry

(1) CHEM 163L Laboratory in College 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

(3) ANIMAL SCIENCE COURSEWORK

(3) AN S 270 Foods of Animal Origin

(44) FOOD SCIENCE AND HUMAN NUTRITION

(3) FS HN 101 Food and the Consumer

(1) FS HN 110 Professional and Educational Preparation

(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

(3) FS HN 265 Nutrition for Active & Healthy Lifestyles

(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 Communication 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

(0-4) FREE ELECTIVES – Select from any university coursework to earn ≥ 122.5 total credits prior to graduation.

NOTES:

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

** Link to approved humanities and social sciences courses:

<http://www.fshn.hs.iastate.edu/ugrad/humanlst09.php>

Updated May 2009