

## CULINARY FOOD SCIENCE FOUR-YEAR PLAN

Iowa State University Catalog, 2018-2019

Department of Food Science and Human Nutrition

| First Year                                      |          |  |            |
|---|----------|--|------------|
| Fall Semester                                   |          | Spring Semester  |            |
| FS HN 110, Professional/Educational Preparation | 1        | FS HN 101, Food and the Consumer                         | 3          |
| CHEM 163 or 177, College Chemistry              | 4        | <b>FS HN 104, Intro. to Skills in Culinary Science**</b> | 1          |
| CHEM 163L or 177, College Chemistry Lab.        | 1        | FS HN 167, Introduction to Human Nutrition               | 3          |
| BIOL 211, Principles of Biology I               | 3        | BIOL 212, Principles of Biology II                       | 3          |
| MATH 140, 143, 160, 165, or 181, Math course    | 3-4      | ECON 101, Principles of Microeconomics                   | 3          |
| ENGL 150, Critical Thinking & Communication     | 3        | STAT 104 (3cr) or 101 (4cr), Statistics course           | <u>3-4</u> |
| LIB 160, Information Literacy                   | <u>1</u> | Total credits:   | 16-17      |
| Total credits:                                  | 16-17    |  |            |

| Second Year                                       |          |  |          |
|---|----------|--|----------|
| Fall Semester                                     |          | Spring Semester  |          |
| CHEM 231, Elementary Organic Chemistry            | 3        | <b>FS HN 265, Nutr. for Active, Healthy Lifestyles**</b> | 3        |
| CHEM 231L, Elementary Organic Chem. Lab.          | 1        | BBMB 301, Survey of Biochemistry                         | 3        |
| ENGL 250, Written, Oral, Visual, Electronic Comp. | 3        | MICRO 201 or 302, Microbiology                           | 2-3      |
| FS HN 203, Contemporary Issues in FSHN            | 1        | MICRO 201L or 302L, Microbiology Lab.                    | 1        |
| HSP M 233, Hospitality Sanitation and Safety      | 3        | FS HN 214, Scientific Study of Food                      | 3        |
| SP CM 212, Fundamentals of Public Speaking        | <u>3</u> | FS HN 215, Advanced Food Preparation Lab.                | <u>2</u> |
| Total credits:                                    | 14       | Total credits:   | 14-15    |

| Third Year                                    |            |  |          |
|---|------------|--|----------|
| Fall Semester                                 |            | Spring Semester  |          |
| AN S 270, Foods of Animal Origin              | 2          | <b>FS HN 314, Foundations of Culinary Food Science**</b> | 1        |
| AN S 270L, Foods of Animal Origin Laboratory  | 1          | FS HN 342, World Food Issues                             | 3        |
| <b>FS HN 311, Food Chemistry*</b>             | 3          | FS HN 403, Food Laws and Regulations                     | 2        |
| <b>FS HN 311L, Food Chemistry Laboratory*</b> | 1          | HSP M 380, Quantity Food Production                      | 3        |
| FS HN 411, Food Ingredient Interactions       | 2          | HSP M 380L, Quantity Food Production&Mgmt.Exp.           | 2        |
| <b>FS HN 420, Food Microbiology*</b>          | 3          | Humanities   | <u>3</u> |
| Humanities (H Sci) or ENV S course (AgLS)     | <u>2-3</u> | Total credits:   | 14       |
| Total credits:                                | 14-15      |  |          |

**Summer or fall:** FS HN 491B or 491D, Internship

| Fourth Year   |          |   |          |
|---|----------|---|----------|
| Fall Semester   |          | Spring Semester                                     |          |
| <b>FS HN 406, Sensory Evaluation of Food*</b>           | 3        | <b>AN S 460, Processed Meats**</b>                  | 3        |
| FS HN 491B or 491D, Internship, if not yet completed    | 2        | <b>FS HN 405, Food Quality Assurance**</b>          | 2        |
| HSP M 383, Introduction to Wine, Beer, and Spirits      | 2        | <b>FS HN 407, Microbiological Safety of Foods**</b> | 3        |
| <b>HSP M 487, Fine Dining Event Management*</b>         | 3        | <b>FS HN 412, Food Product Development**</b>        | 3        |
| Humanities or social science (H Sci) or elective (AgLS) | 3        | FS HN 480, Professional Communication in FSHN       | 1        |
| U.S. Diversity course                                   | <u>3</u> | Electives   | <u>3</u> |
| Total credits:  | 16       | Total credits:                                      | 16       |

Choose elective courses to total  $\geq$  120 credits.

\* **Fall-only course offering**, \*\* **Spring-only course offering**. Planned course offerings may change, and students need to check the online Schedule of Classes each term to confirm course offerings: <http://classes.iastate.edu/>.

*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 November 2017*