

Minor in Culinary Food Science

The minor requires at least 15 credits, including at least 6 credits taken at Iowa State University in courses numbered 300 or above. The minor must include at least 9 credits that are not used to meet any other college or university requirement. The same courses may not be applied to two different minors. All courses must be taken for a grade.

Along with the courses listed below, students must meet all of the corresponding pre-requisites*. Typical courses needed to meet pre-requisites for the Culinary Food Science Minor can include, but are not limited to: CHEM 163/L or 177/L & 178, CHEM 231/L, and/or FS HN and HSP M courses. Students should check the Iowa State University Catalog to ensure that they know course pre-requisites, understand the sequence of the courses, and develop a plan for completing all pre-requisites and requirements by their planned graduation dates.

2014-15, 2015-16, 2016-17, 2017-18, and 2018-19 Catalog requirements:

<u>Course</u>		<u>Credits</u>
FS HN 101	Food and the Consumer	3
FS HN 104	Introduction to Professional Skills in Culinary Science	1
FS HN 111 or 214	Fundamentals of Food Prep. or Scientific Study of Food	2-3
FS HN 115 or 215	Food Preparation Laboratory, or Advanced Food Preparation Lab.	1-2
FS HN 314	Foundations of Culinary Food Science	1
HSP M 380	Quantity Food Production Management	3
HSP M 380L	Quantity Food Production and Service Management Experience	3

Select additional credits from the following list for a minimum of 15 credits for the minor:

FS HN 311 and 311L, FS HN 406, FS HN 411, FS HN 491D, HSP M 233 or 391, HSP M 487	15
Total Minimum Credits	15

Notes: The HRI designator changed to HSP M in 2015; HRI courses with the same number meet requirements. FS HN 491D was not included in the 2011-12, 2012-13, and 2013-14 Catalog requirements for the minor. HSP M 380L changed from 2 to 3 credits, starting Fall 2018.

* Prerequisite guide for courses included in the minor:

Course Number	Course Title	Fall or Spring Offering	Prerequisites
FS HN 101	Food and the Consumer	F, S	High school biology and chemistry or 3 credits each of biology and chemistry
FS HN 104	Introduction to Professional Skills in Culinary Science	S	
FS HN 111	Fundamentals of Food Preparation	F, S	FS HN 101 or FS HN 167; high school chemistry or CHEM 160; concurrent enrollment in FSHN 115
FS HN 115	Food Preparation Laboratory	F, S	Credit or enrollment in FS HN 111 or FS HN 214
FS HN 214	Scientific Study of Food	F, S	FS HN 167 or FS HN 265; CHEM 231 or CHEM 331; plus concurrent enrollment in FS HN 115 or 215
FS HN 215	Advanced Food Preparation Laboratory	F, S	Credit or enrollment in FS HN 214
FS HN 314	Foundations of Culinary Food Science	S	FS HN 104 or concurrent enrollment in FS HN 104
HSP M 380	Quantity Food Production Management	F, S	HSP M 233 or 2 cr MICRO; FS HN 111 or FS HN 214; FS HN 115 or 215; at least junior classification; enrollment in HSP M 380L
HSP M 380L	Quantity Food Production and Service Management Experience	F, S	HSP M 233 or 2 cr MICRO; FS HN 111 or FS HN 214; FS HN 115 or FS HN 215; at least junior classification; enrollment in HSP M 380