

CULINARY FOOD SCIENCE FOUR-YEAR PLAN

Iowa State University Catalog, 2017-2018

Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 110, Professional/Education Preparation	1	FS HN 101, Food and the Consumer	3
CHEM 163 or 177, College Chemistry	4	FS HN 104, Intro. to Skills in Culinary Science**	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, Library	<u>1</u>	Total credits:	16-17
Total credits:	16-17		

Second Year			
Fall Semester		Spring Semester	
CHEM 231, Elementary Organic Chemistry	3	FS HN 265, Nutr. for Active, Healthy Lifestyles**	3
CHEM 231L, Elementary Organic Chem. Lab.	1	BBMB 301, Survey of Biochemistry	3
ENGL 250, WOVE Communication	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	FS HN 314, Fundamentals in Culinary Science**	1
AN S 270L, Foods of Animal Origin Laboratory	1	FS HN 342, World Food Issues	3
FS HN 311, Food Chemistry*	3	FS HN 403, Food Laws, Regulations**	2
FS HN 311L, Food Chemistry Laboratory*	1	HSP M 380, Quantity Food Production	3
FS HN 411, Food Ingredient Interactions and Formulations	2	HSP M 380L, Quantity Food Production and Service Management Experience	2
FS HN 420, Food Microbiology*	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	
FS HN 406, Sensory Evaluation of Food*	3	AN S 460, Processed Meats**	3
FS HN 491B or 491D, Internship, if not yet completed	2	FS HN 405, Food Quality Assurance**	3
HSP M 383, Introduction to Beverages	2	FS HN 412, Food Product Development**	3
HSP M 487, Fine Dining Management*	3	FS HN 480, Professional Communication in FSHN	1
MKT 340, Principles of Marketing	3	Humanities or soc. sci. (H Sci) or elective (AgLS)	3
U.S. Diversity course	<u>3</u>	Electives	<u>3</u>
Total credits:	16	Total credits:	16

Choose elective courses to total ≥ 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 2016