

CULINARY FOOD SCIENCE
Iowa State University Catalog, 2018-2019

Department of Food Science and Human Nutrition

Minimum of 120 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.registrar.iastate.edu/students/div-ip-guide>

(3) Select from U.S. Diversity approved list:

<http://www.registrar.iastate.edu/students/div-ip-guide>

(10) COMMUNICATIONS AND LIBRARY

(3) ENGL 150 Critical Thinking and Communication

(3) ENGL 250 Written, Oral, Visual, Electronic Comp.

(1) LIB 160 Information Literacy

(3) SP CM 212 Fundamentals of Public Speaking

(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

(This course can also meet the IP requirement)

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

OR, College of Human Sciences students, 15 credits

Humanities and social science requirements:

(6) Humanities courses

(3) ECON 101 Principles of Microeconomics

(3) FS HN 342 World Food Issues

(This course can also meet the IP requirement)

(3) Humanities or Social Science course

(6-8) MATHEMATICAL SCIENCES

(3-4) MATH 140, 143, 160, 165, or 181 Math course

(3-4) STAT 101 or 104 Statistics course

(9) PHYSICAL SCIENCES

(4) CHEM 163 or 177 College Chemistry

(1) CHEM 163L or 177L 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

(6) ANIMAL SCIENCE COURSEWORK

(2) AN S 270 Foods of Animal Origin

(1) AN S 270L Foods of Animal Origin Laboratory

(3) AN S 460 Processed Meats

(43) FOOD SCIENCE AND HUMAN NUTRITION

(3) FS HN 101 Food and the Consumer

(1) FS HN 104 Introduction to Professional Skills in Culinary Science

(1) FS HN 110 Professional and Educational Preparation

(3) FS HN 167 Introduction to Human Nutrition

(1) FS HN 203 Contemporary Issues in FSHN

(3) FS HN 214 Scientific Study of Food

(2) FS HN 215 Advanced Food Preparation Laboratory

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

(3) FS HN 311 Food Chemistry

(1) FS HN 311L Food Chemistry Laboratory

(1) FS HN 314 Foundations of Culinary Food Science

(2) FS HN 403 Food Laws and Regulations

(2) FS HN 405 Food Quality Assurance

(3) FS HN 406 Sensory Evaluation of Food

(3) FS HN 407 Microbiological Safety of Foods of Animal Origins

(2) FS HN 411 Food Ingredient Interactions and Formulations

(3) FS HN 412 Food Product Development

(3) FS HN 420 Food Microbiology

(1) FS HN 480 Professional Communication in FSHN

(2) FS HN 491B or 491D Supervised Work Experience

(14) HOSPITALITY MANAGEMENT

(3) HSP M 233 Hospitality Sanitation and Safety

(3) HSP M 380 Quantity Food Production Management

(3) HSP M 380L Quantity Food Prod. Mgmt. Experience

(2) HSP M 383 Introduction to Wine, Beer and Spirits

(3) HSP M 487 Fine Dining Event Management

(0-8) ELECTIVES – Select from any university coursework to earn ≥ 120 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://fshn.hs.iastate.edu/advising-and-resources/>

Updated November 2017