

# Bachelor of Science in Culinary Food Science

## 3-Year Course Plan

Iowa State University Catalog, 2022-2023

Department of Food Science and Human Nutrition

Iowa State University participates in the Advanced Placement program of the College Board, and credit for the College-Level Examination Program (CLEP) testing may be granted. Students who are interested in an accelerated 3-year plan to earn a bachelor's degree are encouraged to take the national examinations through the College Board to qualify for academic credit through Advanced Placement and CLEP exams (<https://www.admissions.iastate.edu/cbe>) prior to starting the degree program.

For an accelerated degree program, students should plan for:

- Completion of Microeconomics and 6 credits of Humanities through Advanced Placement or CLEP exams.
- Placement into ENGL 250 with ACT-E score of 24 or above; Test-out credit for ENGL 150 is earned with placement into ENGL 250 and completion of ENGL 250 at Iowa State University with a grade of C or above.

| 1 <sup>st</sup> YEAR: Fall Semester               |          | Spring Semester  |          |
|---|----------|--|----------|
| FS HN 101, Food and the Consumer                  | 3        | <b>FS HN 104, Skills in Culinary Science (10 hrs/wk)</b> | 1        |
| FS HN 110, Professional/Educational Preparation   | 1        | FS HN 167, Introduction to Human Nutrition               | 3        |
| FS HN 203, Contemporary Issues in FSHN            | 1        | CHEM 231, Elementary Organic Chemistry                   | 3        |
| CHEM 163, College Chemistry                       | 4        | CHEM 231L, Elementary Organic Chem. Lab.                 | 1        |
| CHEM 163L, Chemistry Laboratory                   | 1        | BIOL 212, Principles of Biology II                       | 3        |
| ENGL 250, Written, Oral, Visual, Electronic Comp. | 3        | BIOL 212L, Principles of Biology II Lab.                 | 1        |
| Math 140, College Algebra (or college calculus)   | 3        | FS HN 220, American Food and Culture                     | <u>3</u> |
| LIB 160, Introduction to College Level Research   | <u>1</u> | Total credits:   | 15       |
| Total credits:                                    | 17       |  |          |

**Summer:** BBMB 301, Biochemistry; and SP CM 212, Fundamentals of Public Speaking = 6 credits

| 2 <sup>nd</sup> YEAR: Fall Semester                     |          | Spring Semester  |          |
|---|----------|--|----------|
| <b>FS HN 311, Food Chemistry</b>                        | 3        | <b>FS HN 265, Nutr.for Active&amp;Healthy Lifestyles</b> | 3        |
| <b>FS HN 311L, Food Chemistry Laboratory</b>            | 1        | <b>FS HN 305, Food Quality Mgmt. and Control</b>         | 2        |
| <b>FS HN 314, Prof. Develop. for CUFS&amp;FS Majors</b> | 1        | FS HN 411, Food Ingredient Interactions & Form.          | 2        |
| FS HN 214, Scientific Study of Food                     | 3        | HSP M 380, Food Production Management                    | 3        |
| FS HN 215, Advanced Food Preparation Lab.               | 2        | HSP M 380L, Food Production Mgmt. Experience             | 3        |
| STAT 101 or 104, Statistics                             | 3-4      | MICRO 201, Introduction to Microbiology                  | 2        |
| HSP M 133, Food Safety Certification                    | <u>1</u> | MICRO 201L, Introductory Microbiology Lab                | <u>1</u> |
| Total credits:  | 14-15    | Total credits:   | 16       |

**Summer:** FS HN 342, World Food Issues, 3 credits; Elective\*, 3 credits

*Plus, summer internship experience highly recommended.*

| 3 <sup>rd</sup> YEAR: Fall Semester               |          | Spring Semester  |            |
|---|----------|--|------------|
| <b>FS HN 406, Sensory Evaluation of Food</b>      | 3        | <b>AN S 460, Science and Technology of Value Added Meat Products</b> | 3          |
| <b>FS HN 420, Food Microbiology</b>               | 3        | <b>FS HN 412, Food Product Development</b>                           | 3          |
| <b>HSP M 487, Fine Dining Event Management</b>    | 3        | FS HN 407, Microbiological Safety of Foods                           | 3          |
| FS HN 491B/491D, Internship, if not yet completed | 2        | FS HN 403, Food Laws and Regulations                                 | 2          |
| Wine Evaluation Course*** or Electives            | 3        | Wine Evaluation Course*** or Electives*                              | <u>3-6</u> |
| AN S 270, Foods of Animal Origin                  | 2        | Total credits:   | 14-17      |
| AN S 270L, Foods of Animal Origin Laboratory      | <u>1</u> |  |            |
| Total credits:                                    | 17       |  |            |

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

**Note: Courses in bold are fall-only or spring-only course offerings.** 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/>.

\*\*\* Choose one Wine Evaluation Course from:

\*HSP M 383, Introduction to Wine, Beer, and Spirits – Fall only

\*\*FS HN 509, Sensory Evaluation of Wine – Spring only

*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 Dec.2021*