

## CULINARY FOOD SCIENCE FOUR-YEAR PLAN

Iowa State University Catalog, 2022-2023  
Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 110, Professional/Educational Preparation	1	<b>FS HN 104, Intro. to Skills in Culinary Science**</b>	1
CHEM 163 or 177, College Chemistry	4	FS HN 167, Introduction to Human Nutrition	3
CHEM 163L or 177L, College Chemistry Lab.	1	BIOL 212, Principles of Biology II	3
FS HN 101, Food and the Consumer	3	BIOL 212L, Principles of Biology II laboratory	1
MATH 140, 143, 160, or 165, 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, Introduction to College Level Research	<u>1</u>	Total credits:	14-15
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	FS HN 214, Scientific Study of Food	3
ENGL 250, Written, Oral, Visual, Electronic Comp.	3	FS HN 215, Advanced Food Preparation Lab.	2
FS HN 203, Contemporary Issues in FSHN	1	BBMB 301, Survey of Biochemistry	3
FS HN 220, American Food and Culture	3	MICRO 201 or 302, Microbiology	2-3
HSP M 133, Food Safety Certification	1	MICRO 201L or 302L, Microbiology Lab.	<u>1</u>
SP CM 212, Fundamentals of Public Speaking	<u>3</u>	Total credits:	14-15
Total Credits:	15		

Third Year			
Fall Semester		Spring Semester	
<b>FS HN 311, Food Chemistry*</b>	3	<b>FS HN 305, Food Quality Mgmt. and Control**</b>	2
<b>FS HN 311L, Food Chemistry Laboratory*</b>	1	<b>FS HN 403, Food Laws and Regulations**</b>	2
<b>FS HN 314, Prof. Develop. for CUFS&amp;FS Mjrs.*</b>	1	HSP M 380, Food Production Management	3
<b>FS HN 420, Food Microbiology*</b>	3	HSP M 380L, Food Production Mgmt. Experience	3
FS HN 411, Food Ingredient Interactions	2	Humanities or Soc. Sci. (H Sci) or elective (AgLS)	3
AN S 270, Foods of Animal Origin	2	Electives	<u>2-3</u>
AN S 270L, Foods of Animal Origin Laboratory	<u>1</u>	Total credits:	15-16
Total credits:	13		

**Summer or fall:** FS HN 491B or 491D, Internship, 2 cr.

Fourth Year			
Fall Semester		Spring Semester	
<b>FS HN 406, Sensory Evaluation of Food*</b>	3	<b>AN S 460, Science &amp; Tech. of Meat Products**</b>	3
FS HN 407, Microbiological Safety of Foods	3	FS HN 342, World Food Issues	3
HSP M 383 (or FS HN 509 in the spring semester)	2	<b>FS HN 412, Food Product Development**</b>	3
<b>HSP M 487, Fine Dining Event Management*</b>	3	Humanities (H Sci)	3
FS HN 491B or 491D, Internship, if not yet completed	2	Electives	<u>3</u>
Electives	<u>3</u>	Total credits:	15
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 January 2022*