

CULINARY FOOD SCIENCE
Iowa State University Catalog, 2022-2023

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:

<https://www.registrar.iastate.edu/students/div-ip-guide/IntlPerspectives-current>

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

<https://www.registrar.iastate.edu/students/div-ip-guide/usdiversity-courses>

(10) COMMUNICATIONS AND LIBRARY

- (3) ENGL 150 Critical Thinking and Communication
- (3) ENGL 250 Written, Oral, Visual, Electronic Comp.
- (1) LIB 160 Introduction to College Level Research
- (3) SP CM 212 Fundamentals of Public Speaking

(9-15) HUMANITIES AND SOCIAL SCIENCES**

College of Agriculture & Life Sciences students, 9 credits

Humanities and social science requirements:

(3) FS HN 220, American Food and Culture
(This course can also meet the US Div. requirement)

(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)

OR, College of Human Sciences students, 15 credits

Humanities and social science requirements:

(3) Humanities courses

(3) FS HN 220 American Food and Culture
(This course can also meet the US Div. requirement)

(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, or 165 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

(10-11) BIOLOGICAL SCIENCES

(3) BBMB 301 Survey of Biochemistry

(3) BIOL 212 Principles of Biology II

(1) BIOL 212L Principles of Biology II laboratory

(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 Science and Technology of Value Added Meat Products

(42) 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

(2) FS HN 305 Food Quality Management and Control

(3) FS HN 311 Food Chemistry

(1) FS HN 311L Food Chemistry Laboratory

(1) FS HN 314 Professional Development for Culinary Food Science and Food Science Majors

(2) FS HN 403 Food Laws and Regulations

(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/Formulations

(3) FS HN 412 Food Product Development

(3) FS HN 420 Food Microbiology

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

(12) HOSPITALITY MANAGEMENT

(1) HSP M 133 Food Safety Certification

(3) HSP M 380 Food Production Management

(3) HSP M 380L Food Production Management Experience

(2) HSP M 383 Wine and Spirits in Hospitality Mgmt. or

FS HN 509 Sensory Evaluation of Wine

(3) HSP M 487 Fine Dining Event Management

(0-16) 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; these courses may dual with other degree requirements.

** Links to approved humanities and social sciences courses:

<https://www.cals.iastate.edu/student-services/humanities>

<https://www.cals.iastate.edu/student-services/social-sciences>

Updated January 2022