

Bachelor of Science in Culinary Food Science

3-Year Course Plan

Iowa State University Catalog, 2016-2017

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 (<http://www.admissions.iastate.edu/cbe/ap.php>) and CLEP exams (<http://www.counseling.iastate.edu/testing-services/clep-testing>) 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.

First Year			
Fall Semester		Spring Semester	
FS HN 101, Food and the Consumer	3	FS HN 104, Skills in Culinary Science (10 hours/wk)	1
FS HN 110, Professional/Educational Preparation	1	FS HN 167, Introduction to Human Nutrition	3
CHEM 163, College Chemistry	4	FS HN 203, Contemporary Issues in FSHN	1
CHEM 163L, Chemistry Laboratory	1	CHEM 231, Elementary Organic Chemistry	3
BIOL 211, Principles of Biology I	3	CHEM 231L, Elementary Organic Chem. Lab.	1
Math 140, College Algebra (or college calculus)	3	BIOL 212, Principles of Biology II	3
LIB 160, Library	<u>1</u>	STAT 101 or 104, Statistics	<u>3-4</u>
Total credits:	16	Total credits:	15-16

Summer: BBMB 301, Biochemistry; ENGL 250, Composition; and SP CM 212, Fundamentals of Public Speaking = 9 credits

Second Year			
Fall Semester		Spring Semester	
FS HN 214, Scientific Study of Food	3	FS HN 265, Nutr.for Active&Healthy Lifestyles**	3
FS HN 215, Advanced Food Preparation Lab.	2	FS HN 314, Fundamentals in Culinary Science**	1
FS HN 311, Food Chemistry*	3	HSP M 380, Quantity Food Production Mgmt.	3
FS HN 311L, Food Chemistry Laboratory*	1	HSP M 380L, Quantity Food Prod/Service Mgmt. Exp	2
MICRO 201, Introduction to Microbiology	2	MKT 340, Principles of Marketing	3
MICRO 201L, Introductory Microbiology Lab.	1	Humanities/social sci. (H Sci) or ENV S (AgLS)	<u>2-3</u>
HSP M 233, Hospitality Sanitation and Safety	3	Total credits:	14-15
Total credits:	15		

Summer: FS HN 403, Food Laws, Regulations; FS HN 342, World Food Issues; and 2-3 Elective credits as online courses
Plus, summer internship experience highly recommended.

Third Year			
Fall Semester		Spring Semester	
FS HN 406, Sensory Evaluation of Food*	3	AN S 460, Processed Meats**	3
FS HN 420, Food Microbiology*	3	FS HN 405, Food Quality Assurance**	3
FS HN 491B/491D, Internship, if not yet completed	1	FS HN 411, Food Ingredient Interactions & Form.	2
HSP M 383, Introduction to Beverages	3	FS HN 412, Food Product Development**	3
HSP M 487, Fine Dining Management*	3	FS HN 480, Professional Communication in FSHN	1
AN S 270, Foods of Animal Origin	2	U.S. Diversity course	<u>3</u>
AN S 270L, Foods of Animal Origin Laboratory	<u>1</u>	Total credits:	15
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 March 2016