

CULINOLOGY, BS

Code	Title	Credits
Math and Science Courses		
BIOL 303	Microbiology	3
BIOL 377	Principles of Nutrition	3
CHEM 122	Introductory Organic/Biochemistry	3
CHEM 122L	Introduction to Organic/Biochemistry Lab	1
MATH 200	Introduction to Statistics	3
Culinology Core Courses		
ACCT 211	Principles of Accounting I	3
CULG 100	Introduction to Culinology	1
CULG 200	Culinary Arts Fundamentals	4
CULG 210	Advanced Culinary Arts	4
CULG 310	Introduction to Food Science	3
CULG 360	Food Sensory Analysis	3
CULG 390	Food Products Development I	3
CULG 410	Food Chemistry and Analysis	3
CULG 430	Unit Operations in Food Processing	3
CULG 440	Food Legislation and Regulation	3
CULG 450	Technical & Functional Ingredients in Food	3
CULG 480	Food Quality and Safety	3
CULG 490	Food Product Development II	3
CULG 498	Internship	1-9
CULG 499	Internship	1-9
Hospitality Courses		
HOSP 120	Food Sanitation and Safety	1
HOSP 205	Hospitality Purchasing	3
HOSP 301	Restaurant Food Operations	2
HOSP 301L	Restaurant Food Operations Lab	3
Select one of the following:		3
CULG 250	Introduction to Baking & Pastry	
CULG 300	International Cuisine	
HOSP 410	Beverage Management	
Total Credits		66-82