

The MUW Culinary Arts Institute

James A. Fitzgerald, Director

CULINARY ARTS INSTITUTE FACULTY

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PURPOSE STATEMENT

The purpose of the MUW Culinary Arts Institute, established in 1996, is to provide interdisciplinary instruction in culinary arts in order to prepare students for employment and leadership in diverse areas of the food industry. The Culinary Arts Institute supports the University's mission by providing instruction in a highly interactive environment through which students develop skills in communication, technology, and critical thinking in addition to fundamental culinary skills. The Culinary Arts Institute further supports the University's mission by offering students a broad perspective on their chosen profession and encouraging leadership and learning activities outside the traditional classroom setting.

The MUW Culinary Arts Institute offers the following:

1. a Bachelor of Science Degree in Culinary Arts;
2. an emphasis in one of five correlate areas—culinary entrepreneurship; food journalism; food art (food styling and photography); nutrition/wellness; Culinology®
3. a minor in culinary arts.

INTERNSHIP OPPORTUNITIES

Students majoring in culinary arts are required to complete a 6 or 12 credit-hour internship following their junior year. Internship opportunities are offered in locations throughout the U.S. or internationally and include, but are not limited to, hotels and restaurants, catering services, bed and breakfast operations, publishing firms, and food manufacturers. Sites and assignments are based on the individual student's professional interests and abilities.

B.S. DEGREE PROGRAM IN CULINARY ARTS

The following is only one source of information regarding a student's program of study for a B.S. in Culinary Arts. Note: Some courses required in the major will also fulfill requirements for the University core curriculum. Students should always meet with a faculty advisor for information on course scheduling, rotation, and selection and for planning an effective and efficient program of study. In addition to the University core requirements, the student must successfully complete the following:

University Core (See Academic Program Requirements in this *Bulletin*)

Major Courses:

CA 125 ServSafe®
CA 200 Introduction to Culinary Arts (3)
CA 300 Food Preparation I (5)
CA 301 Food Preparation II (5)
CA 310 Dining Room Services (3)
CA 350 Internship (6-12)
CA 400 Food Preparation III (5)
CA 401 World Cuisines (3)
CA 410 Business Skills in the Culinary Arts (3)

Other Required Courses:

BSM 342 Food Microbiology with Lab (4)
FN 301 Science of Food (3)
FN 302 Menu/Recipe Development (3)
FN 326 Nutrition for Culinary Professionals (3)
Additional Science (2)

Core Courses Required for Major:

BSM 131 General Microbiology with lab (4)
PSC 111 General Chemistry with lab (4)
Select one of the following: (3)
 BU 157 Information Systems Using Microcomputers
 MA 123 Statistics

Optional/Elective Courses:

CA 315 Demonstration Techniques (3)
CA 375 Advanced Baking (3)
CA 399 Selected Topics in Culinary Arts (1-3)
CA 415 Food Styling (3)
CA 450 International Internship (6-12)
CA 451 Independent Study (3)

EMPHASIS REQUIREMENTS

An emphasis in one of the following four areas is required.

Option 1—Culinary Entrepreneurship:

Required Courses:

CA 260 Introduction to Culinary Entrepreneurship (3)
CA 361 Accounting and Finance for Culinary Ventures (3)
CA 362 Business Law for Culinary Entrepreneurs (3)
CA 363 Culinary Service Design and Management (3)
CA 364 Culinary Venture Marketing (3)
CA 365 Applied Human Resource Management for Culinary Business (3)
CA 460 Seminar in Culinary Entrepreneurship (3)

Optional/Elective Courses:

CA 490 Gender and Culinary Entrepreneurship (3)
CA 492 Service Business Operations and Strategy (3)
CA 499 Selected Topics in Culinary Entrepreneurship (3)

Total: 21 semester hours

Option 2—Food Journalism:

ART 220 Fine Arts Photography (3)
COM 102 Introduction to Mass Communications (3)
COM 200 Writing for the Media (3)
COM 325 Visual Design (3)
Select one of the following: (3)
 EN 317 Technical and Business Writing
 EN 311 Advanced Prose Writing
 COM 307 Advanced Writing for the Media
 CA 315 Demonstration Techniques (3)

Total: 18 semester hours**Option 3—Food Art:**

ART 103 Design I (3)
ART 104 Design II (3)
Select one of the following: (3)
 ART 195 Computers in Art
 COM 325 Visual Design
ART 220 Fine Arts Photography (3)
CA 315 Demonstration Techniques (3)
CA 415 Food Styling (3)

Total: 18 semester hours**Option 4—Nutrition/Wellness:**

BSB 120 Human Physiology (4)
FN/HKC 247 Nutrition & Physical Activity in Weight Management (3)
HKH 101 Personal and Community Health (3)
PSY 206 Human Growth & Development (3)
Electives: Choose 6 credit hours from the list below (6)
 FS 205 Child Growth and Development
 FS 421 Adult Development
 HK 381 Health Problems
 NU 453 Death, Dying and Bereavement
 CA 451 Independent Study
 FN 499 Selected Topics in Nutrition

Total: 19 semester hours**Option 5—Culinology®:**

A student enrolled at Mississippi University for Women in the Culinary Arts Program may obtain a minor in Culinology® through completing the following requirements:

FNH 4241 Applied Food Chemistry
FNH 4243 Food Composition and Reactions
FNH 4414 Microbiology of Foods
FNH 4513 Food Preservation Technology

And choose 10 or more credits from the following electives:

FNH 4593 New Food Product Development
FNH 1103 Introduction to Food Science, Nutrition, and Health Promotion
FNH 4164 Quality Assurance of Food Products
FNH 4143 Dairy Processing

FNH 4314 Meats Processing
FNH 4513 Poultry Processing
FNH 4114 Analysis of Food Products

A student enrolled at Mississippi State University in the Department of Food Science, Nutrition, and Health Promotion may obtain a minor in Culinology® through completing the following requirements:

CA 200 Introduction to Culinary Arts (3)
CA 300 Food Preparation I with Lab (5)
CA 301 Food Preparation II with Lab (5)
CA 310 Dining Room Services (3)
CA 401 World Cuisine (3)
FN 326* Nutrition for Culinary Professionals (3)

**The requirement for FN 326 can be met through completion of FNH 2293 at Mississippi State University. Students at MSU must take CA 125 ServSafe®, or the equivalent at MSU.*

Total: 22 semester hours

REQUIREMENTS FOR A MINOR IN CULINARY ARTS

CA 200 Introduction to Culinary Arts (3)
CA 300 Food Preparation I with Lab (5)
CA 301 Food Preparation II with Lab (5)
CA 310 Dining Room Services (3)
CA 401 World Cuisine (3)
FN 325 Nutrition (3)

Total: 22 semester hours

Topics Courses for the Non-Major

The purpose of the topics courses is to provide a high quality instructional program for undergraduates who are not culinary majors. These one-credit courses are open to any student registered at The W.

- CA 101 Culinary Basics
- CA 102 Bread Baking
- CA 103 Pastries and Desserts
- CA 104 Meats and Fish
- CA 105 Cold Foods
- CA 106 Soups, Stocks, Sauces, and Gravies
- CA 107 Regional Cuisines
- CA 108 Nutrition/Healthy Foods
- CA 109 Vegetables
- CA 110 Potatoes, Grains, and Pasta
- CA 111 Basics of Menus and Recipes
- CA 112 Basics of Entertaining
- CA 115 Wine Appreciation
- CA 125 ServSafe® Certification
- CA 199 Selected Topics