

Name _____

ID# _____

CULINARY ARTS - EMPHASIS AREA REQUIREMENTS

A minor in one of five (5) areas is required

CULINARY MANAGEMENT MINOR - OPTION 1 – 21 hours required

Required Courses:

CA 260 Intro to Culinary Management		CA 361 Accounting & Finance for Culinary Ventures or ACC 211 Principles of Accounting	
CA 362 Business Law for Culinary Managers or PLG 241 The Legal Environment of Business		CA 363 Culinary Service Design & Management	
CA 364 Culinary Venture Marketing		CA 365 Applied Human Res Mgmt for Culinary Bus	
CA 460 Seminar in Culinary Management			

Optional/Elective Courses:

CA 490 Gender and Culinary Entrepreneurship		CA 492 Service Business Operations & Strategy	
CA 499 Selected Topics in Culinary Entrepreneurship			

FOOD JOURNALISM MINOR - OPTION 2

18 hours required

ART 220 Fine Arts Photography		COM 102 Introduction to Mass Communications	
COM 200 Writing for the Media		COM 325 Visual Design	
EN 317 Technical and Business Writing OR EN 311 Advanced Prose Writing OR COM 307 Adv Writing for Media		CA 315 Demonstration Techniques	

FOOD ART MINOR - OPTION 3

18 hours required

ART 103 Design I		ART 104 Design II	
ART 195 Computers in Art OR COM 325 Visual Design		ART 220 Fine Arts Photography	
CA 315 Demonstration Techniques		CA 415 Food Styling	

NUTRITION/WELLNESS MINOR - OPTION 4

18 hours required

FN/HKC 247 Nutrition & Physical Activity in Weight Mgt		FN 345 Nutrition & Chronic Disease	
FN 355 Nutrition Through the Life Cycle		HED 101 Personal and Community Health	

Electives: Choose two (6 credit hours) from below:

HED 240 Introduction to Public Health		HED 314 Principles of Epidemiology	
HED 316 Chronic Disease & Public Health		HED 325 Global Health	
CA 451 Independent Study		FN 499 Selected Topics in Nutrition	

Audited:

Note: The academic hour requirements for a major and minor must be satisfied without any courses being counted for both.

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CULINARY ARTS - EMPHASIS AREA REQUIREMENTS

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A student enrolled at Mississippi University for Women in the Culinary Arts Program may obtain an emphasis in Culinology by completing the following courses offered at Mississippi State University.

Culinology - OPTION 5 – 18 hours required

Required Courses:

FNH 4241 Applied Food Chemistry		FNH 4243 Food Composition and Reactions	
FNH 4414 Microbiology of Foods		FNH 4513 Poultry Processing	

Choose seven (7) or more credits from the following electives:

FNH 1103 Introduction to Food Science, Nutrition, and Health Promotion		FNH 4114 Analysis of Food Products	
FNH 4143 Dairy Processing		FNH 4164 Quality Assurance of Food Products	
FNH 4314 Meats Processing		FNH 4583 Food Preservation Technology	
FNH 4593 New Food Product Development			

The courses in bold are recommended courses for Culinary Art majors. The last digit of the MSU FNH course number is the number of credits the class is worth.

Audited:
