

**CULINOLOGY® MAJOR  
B.S. DEGREE**

**NAME:** \_\_\_\_\_

**ID#:** \_\_\_\_\_

**CULINARY ARTS COURSES:**

CA 125 or Serv Safe Certification		CA 200 Introduction to Culinary Arts	
CA 300 Food Preparation I		CA 301 Food Preparation II	
CA 362 Business Law for Culinary Entrepreneurs or FNH 4333 Food Law (offered at MSU)		CA 400 Food Preparation III	
CA 401 World Cuisines		CA 410 Business Skills in the Culinary Arts	
FN 301 Science of Food		FN 302 Menu/Recipe Development	
FN 226 Nutrition for Culinary professionals		FNH 1103 Intro to Food Science, Nutrition, (MSU)	
FNH 2112 Food Products Evaluation (MSU)		FNH 3263 Research methods in Food/Nutrition (MSU)	
FNH 4164 Quality Assurance of Food Prod (MSU)		FNH 4241 Applied Food Chemistry (MSU)	
FNH 4243 Comp & Chemical Reactions Food (MSU)		FNH 4414 Microbiology of Foods (MSU)	
FNH 4583 Food Preservation Tech (MSU)		FNH 4593 New Food Development (MSU)	

**ADDITIONAL REQUIRED COURSES:**

AEC 2713 Intro Food and Resource Econ (MSU)		BSB 101 General Biology	
BSM 131 General Microbiology		BSM 131L General Microbiology Lab	
EN 317 Technical and Business Writing or AIS 3203 Technical Writing (MSU)		MA 123 Statistics	
PSC 111 General Chemistry I		PSC 111L General Chemistry I Lab	
PSC 112 General Chemistry II		PSC 112L General Chemistry II Lab	
PSC 211 Organic Chemistry I		PSC 211L Organic Chemistry I Lab	

**Food Science and Culinary Electives** - Choose at least eight (8) semester hours from FNH and CA electives with at least three (3) semester hours from FNH and business electives listed below and at least three (3) semester hours from CA courses.

ACC 211 Principles of Accounting I		MKT 361 Principles of Marketing	
MKT 3513 Intro to Human Resc Mgmt (MSU)		FNH 3283 The Food Service System (MSU)	
FNH 4114 Analysis of Food Products (MSU)		FNH 4143 Dairy Foods Processing (MSU)	
FNH 4283 Pur Food & Equipt Food Service (MSU)		FNH 4314 Meats Processing (MSU)	
FNH 4573 Food Engineering (MSU)		CA 260 Intro to Culinary Entrepreneurship	
CA 315 Demonstration Techniques		CA 361 Accounting & Finance for Culinary Ventures	
CA 362 Businesses Law for Culinary Entrepreneurs		CA 363 Culinary Service Design and Management	
CA 364 Culinary Venture Marketing		CA 365 Applied HRM for Culinary Businesses	
CA 375 Advanced Baking		CA 399 Selected Topics in Culinary Arts	
CA 415 Food Styling		CA 450 International Internship	
CA 451 Independent Study		CA 460 Seminary in Culinary Entrepreneurship	

**Total degree hours required =124 semester hours**

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