University of Nebraska–Lincoln

College of Education and Human Sciences
Overview of Degree Requirements
Department of Nutrition and Health Sciences
CULINARY SCIENCE (CULINOLOGY®) *BS* – **2013-14** Program Requirements

ACE Requirements (31)

COURSE	TITLE
ACE 1. Written Skills	

ACE 2. Communications Skills	

ACE 3. Mathematical, Computational, Statistical or Formal Skills	
*STAT 218	Introduction to Statistics

ACE 4. Study of Scientific Methods and Knowledge of the Natural and Physical World	
*CHEM 109	General Chemistry I

ACE 5. Study of Humanities	

ACE 6. Study of Social Sciences	
*ECON 211	Principles of Microeconomics

ACE 7. Study of the Arts to Understand Their Contexts and Significance	

ACE 8. Ethical Principles, Civics and Stewardship and Their Importance to Society	
*ECON 212	Principles of Macroeconomics

ACE 9. Global Awareness, Knowledge of Human Diversity through Analysis of an Issue	
*NUTR 253	Cultural Aspects of Food & Nutrition

ACE 10. Integration of Abilities and Capacities in a Creative or Scholarly Product	
*FDST 460	Food Production Dev. Concepts

*Signifies where a course will count toward both major and ACE requirements

Area of Concentration (22)

Culinary Arts electives from an accredited Culinary Arts Institute.

Professional Requirements (32)

COURSE	TITLE
HRTM - Hospitality, Restaurant & Tourism Mgt.	
HRTM 173	Field Exp. In Culinology®

NUTR – Nutrition & Health Sciences	
Only grades of C or above count towards graduation requirements for NUTR courses.	
NUTR 244	Scientific Prin. of Food Prep.
NUTR 245	Scientific Prin. of Food Prep. Lab
NUTR 250	Human Nutrition & Metabolism
NUTR 344	Food & Nutrition for Healthy Living
NUTR 372 **or** BIOS 312	Food Safety & Sanitation **or** Fundamentals of Microbiology
NUTR 441 **and/or** NUTR 445 **and or** FDST 448	Functional Properties of Food **and/or** Experimental Foods **and/or** Food Chemistry
NUTR 449	Culinology® Research Experience

COURSE	TITLE
FDST – Food Science & Technology	
FDST 205	Food Composition & Analysis
FDST 403	Food Quality Assurance
FDST 430	Food Sensory Evaluation

Supporting Courses (17-19)

COURSE	TITLE
MATH 101 **or** higher	College Algebra
MRKT 341	Marketing
BIOC 321	Elements of Biochemistry
CHEM 110	General Chemistry II
CHEM 251 & CHEM 253	Organic Chemistry I & Organic Chemistry I lab

Processing Electives (6)

COURSE	TITLE
Select two courses from the following	
ASCI 210	Animal Products
ASCI 213	Meat Specifications & Procurement
ASCI 310	Fresh Meats
ASCI 410	Processed Meats
FDST 363	Heat and Mass Transfer
FDST 405	Food Microbiology
FDST 412	Cereal Technology
FDST 420	Fruit & Vegetable Technology
FDST 429	Dairy Products Technology
FDST 455	Microbiology of Fermented Foods
NUTR 343	Meat Culinology® *(grade of C or better required)*

Electives (10-12)

COURSE	TITLE

NOTES:

Revised 5/1/2013