



ALL COURSES, SPECIFIED BY COURSE AND NUMBER, MUST BE TAKEN FOR A GRADE

**ACE Requirements (31)**

COURSE	TITLE
<b>ACE 1. Written Skills</b>	

<b>ACE 2. Communications Skills</b>	

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

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

<b>ACE 5. Study of Humanities</b>	

<b>ACE 6. Study of Social Sciences</b>	
*ECON 211	Principles of Microeconomics

<b>ACE 7. Study of the Arts to Understand Their Contexts and Significance</b>	

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

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

<b>ACE 10. Integration of Abilities and Capacities in a Creative or Scholarly Product</b>	
*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.	
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**Professional Requirements (33)**

COURSE	TITLE
<b>HRTM - Hospitality, Restaurant &amp; Tourism Mgt.</b>	
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	Nutrition & Food for Optimal Health
NUTR 372 <u>or</u> BIOS 312	Food Safety & Sanitation <u>or</u> Fundamentals of Microbiology
NUTR 441 <u>and/or</u> NUTR 445 <u>and or</u> FDST 448 NUTR 449	Functional Properties of Food <u>and/or</u> Experimental Foods <u>and/or</u> Food Chemistry Culinology® Research Experience

COURSE	TITLE
<b>FDST – Food Science &amp; Technology</b>	
FDST 205	Food Composition & Analysis
FDST 403	Food Quality Assurance
FDST 430	Food Sensory Evaluation

**Supporting Courses (17-19)**

COURSE	TITLE
MATH 101 <u>or</u> higher	College Algebra
MRKT 300 <u>or</u> MRKT 341	Contemporary Marketing 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® <i>(grade of C or better required)</i>

**Electives (9-11)**

COURSE	TITLE

**NOTES:**

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**CULINARY SCIENCE (Culinology®) BS – 2016-17 Program Requirements**

	COURSE NAME	HOURS
<b>FIRST Semester</b>	ACE 1	3
	MATH 101 or higher College Algebra	2-5
	CHEM 109 (ACE 4) General Chemistry I	4
	ACE 5	3
Total Hours		12-15

	COURSE NAME	HOURS
<b>THIRD Semester</b>	NUTR 244 Sci. Principles of Food Prep.	3
	NUTR 245 Sci. Princ. of Food Prep. lab	1
	FDST 205 Food Composition & Analysis	3
	STAT 218 (ACE 3) Introduction to Statistics	3
	Electives	4-6
Total Hours		14-16

	COURSE NAME	HOURS
<b>FIFTH Semester</b>	NUTR 344 Nutrition & Food for Optimal Health	4
	NUTR 372 Food Safety and Sanitation <b>OR</b>	3
	BIOS 312 Fundamentals of Microbiology	
	Culinary Arts Electives	6
	Electives	3
Total Hours		16

	COURSE NAME	HOURS
<b>SEVENTH Semester</b>	NUTR 441 Functional Properties of Food <b>OR</b>	3
	NUTR 445 Experimental Foods <b>OR</b>	
	FDST 448 Food Chemistry	
	Processing Elective	3
	FDST 430 Food Sensory Evaluation	3
Culinary Arts Electives	8	
Total Hours		17

	COURSE NAME	HOURS
<b>SECOND Semester</b>	CHEM 110 General Chemistry II	4
	ACE 2	3
	ACE 7	3
	Electives	2-3
Total Hours		12-13

	COURSE NAME	HOURS
<b>FOURTH Semester</b>	HRTM 173	1
	ECON 211 Prin. of Microeconomics AND ECON 212 Prin. of Macroeconomics (ACE 6 & 8)	6
	CHEM 251 Organic Chemistry I & CHEM 253 Organic Chemistry I lab	4
	NUTR 253 Cultural Aspects of Food & Nutr. (ACE 9)	3
	NUTR 250 Human Nutr. & Metabolism	3
	Total Hours	

	COURSE NAME	HOURS
<b>SIXTH Semester</b>	BIOC 321 Elements of Biochemistry	3
	MRKT 300 Contemporary Marketing <b>or</b>	3
	MRKT 341 Marketing	
	Culinary Arts Electives	8
	Processing Elective	3
Total Hours		17

	COURSE NAME	HOURS
<b>EIGHTH Semester</b>	NUTR 441 Functional Properties of Food <b>OR</b>	3
	NUTR 445 Experimental Foods <b>OR</b>	
	FDST 448 Food Chemistry	
	NUTR 449 Culinology®	3
	FDST 403 Food Quality Assurance	3
FDST 460 Food Product Development Concepts (ACE 10)	3	
Total Hours		12

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MUST BE TAKEN FOR A GRADE

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DISCLAIMER: This document represents a sample 4-year plan for degree completion with a major of interest in the College of Education and Human Sciences. Actual course selection and sequence may vary and should be discussed individually with an Academic Adviser at the college level.

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