

Requirements for a Bachelor of Science Degree in Education and Human Sciences UNL Option Sheet

Department: Nutrition and Health Sciences

Option: Culinary Science (Culinology®)

Total Hours Required for Degree: 120

Bulletin Year 2012-2013

I. ACHIEVEMENT CENTERED EDUCATION (ACE)

ACE #1 Written Tests
(Any) _____ (3 hrs) _____

ACE #2 Communication Skills
(Any) _____ (3 hrs) _____

ACE #3 Mathematical, Computational, Statistical, or Formal Reasoning Skills
STAT 218 _____ (3 hrs)

ACE #4 Study of Scientific Methods & Knowledge of Natural & Physical World
CHEM 109 _____ (4 hrs)

ACE #5 Study of Humanities
(Any) _____ (3 hrs) _____

ACE #6 Study of Social Sciences
ECON 211 _____ (6 hrs)

ACE #7 Study of the Arts
(Any) _____ (3 hrs) _____

ACE #8 Ethical Principles, Civics, Stewardship & Their Importance to Society
(Any) ECON 212 _____ (3 hrs) _____

ACE #9 Global Awareness, Knowledge of Human Diversity through Analysis of an Issue
NUTR 253 _____ (3 hrs)

ACE #10 Integration of Abilities, Capacity in a Creative or Scholarly Product
FDST 460 _____ (3 hrs)

Area of Concentration (22 hrs)

Culinary Arts electives from an accredited Culinary Arts Institution

II. Professional Requirements (74 hrs)**Nutrition & Health Sciences (26)**

Only grades of C or above count towards graduation requirements for NUTR courses

HRTM 173 Field Experience in Culinology® (1 hr) _____

NUTR 244 Scientific Principles of Food Prep (3 hrs) _____

NUTR 245 Sci Prin of Food Prep. Lab (1 hr) _____

NUTR 250 Human Nutrition & Metabolism (3 hrs) _____

NUTR 253 Cultural Aspects of Food & Nutrition (3 hrs) _____

NUTR 344 Food & Nutrition for Healthy Living (3 hrs) _____

NUTR 372 Food Safety & Sanitation or (3 hrs) _____

BIOS 312 Fundamentals of Microbiology

NUTR 441 Functional Properties of Food and/or (6 hrs) _____

NUTR 445 Experimental Foods and/or

FDST 448 Food Chemistry

NUTR 449 Culinology® Research Experience (3 hrs) _____

III. Food Science & Technology (12)

FDST 205 Food Composition & Analysis (3 hrs) _____

FDST 403 Food Quality Assurance (3 hrs) _____

FDST 430 Sensory Evaluation (3 hrs) _____

FDST 460 Food Production Dev. Concepts (3 hrs) _____

IV. Supporting Courses (15-17)

ECON 211 AND ECON 212 Principles of (6 hrs) _____
Macroeconomics & Microeconomics

MATH 101 College Algebra (3-5 hrs) _____

If a student does not place into MATH 101, they must complete the appropriate course(s) plus complete MATH 101. If a student places above MATH 101, the student will take either MATH 101 or the MATH course they placed into.

MRKT 341 Marketing (3 hrs) _____

STAT 218 Intro. to Statistics (3 hrs) _____

V. Supporting Sciences (15)

BIOC 321 Elements of Biochemistry (3 hrs) _____

CHEM 109 General Chemistry I (4 hrs) _____

CHEM 110 General Chemistry II (4 hrs) _____

CHEM 251 & CHEM 253 (4 hrs) _____

Organic Chemistry & Lab

V. Processing Electives (6 hrs)

Select two courses from:

ASCI 210 Animal Products (3 hrs)

ASCI 213 Meat Specifications and Procurement (3 hrs)

ASCI 310 Fresh Meats (3 hrs)

ASCI 410 Processed Meats (3 hrs)

FDST 363 Heat and Mass Transfer (3 hrs)

FDST 405 Food Microbiology (3 hrs)

FDST 412 Cereal Technology (3 hrs)

FDST 420 Fruit & Vegetable Technology (3 hrs)

FDST 429 Dairy Products Technology (3 hrs)

FDST 455 Microbiology of Fermented Foods (3 hrs)

NUTR 343 Meat Culinology® III:

Foodservice Applications (3 hrs)(grade of C or better required in NUTR 343)

VI. Electives (10-12)

