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  
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 BIOS 312 Fundamentals of Microbiology (3 hrs)  
NUTR 441 Functional Properties of Food and/or NUTR 445 Experimental Foods and/or FDST 448 Food Chemistry (6 hrs)  
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 Macroeconomics & Microeconomics (6 hrs)  
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 Organic Chemistry & Lab (4 hrs)  

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)

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Revised 6/2012