



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 (32)**

COURSE	TITLE
<b>HRTM - Hospitality, Restaurant &amp; Tourism Mgt.</b>	
HRTM 173	Field Exp. In Culinology®

<b>NUTR – Nutrition &amp; Health Sciences</b>	
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 <b>or</b> BIOS 312	Food Safety & Sanitation <b>or</b> Fundamentals of Microbiology
NUTR 441 <b>and/or</b> NUTR 445 <b>and or</b>	Functional Properties of Food <b>and/or</b> Experimental Foods <b>and/or</b>
FDST 448	Food Chemistry
NUTR 449	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 <b>or</b> 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® <i>(grade of C or better required)</i>

**Electives (10-12)**

COURSE	TITLE

**NOTES:**

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