

This major is designed for students transferring from Associate Degree Culinary* programs. It cannot be completed with only baccalaureate courses at OSU.

All students must complete two Global Issues courses in the GE (▲). This requirement is the successor to the diamond/asterisk requirement. All students must complete a Social Diversity requirement in the GE, which can be done by completing Rural Sociology 1500 or Sociology 1101.

FAES 1100 and Department Seminar	.5, .5	Social Science 1: RURLSOC 1500 or SOCIOL 1101	3
Writing Level 1 (ENGLISH 1110)	3	Social Science 2: AEDECON 2001 or ECON 2001	3
Writing Level 2 (2367)	3	Historical Study (See Approved CFAES GE List)	3
AGRCOMM 3130 or COMM 2110	3	Culture & Ideas or Historical Study (See Approved CFAES GE List)	3
MATH 1148	4	Literature (See Approved CFAES GE List)	3
Data Analysis (Comldr 3537, AEDE 2005, AnSci 2260, HCS 2260, ENR 2000, Stat 1450)	3	Art (See Approved CFAES GE List)	3
Biological Science: BIOLOGY 1101 or 1113	4	Contemporary Issues (See Approved CFAESGE List)	3
Physical Science: CHEM 1110 or 1210	5	Minor Option - Cuisine (from Culinary Associate degree)	16
MICROBIO 4000	4	Major (13 from Culinary Associate degree)	36
CHEM 1220 or PHYSICS 1103 or 1106	3-5	Internship/Experiential Learning	1
		Electives	<u>0-14**</u>
		TOTAL CREDIT HOURS	121

Major Requirements:

36

Required Courses

FDSCTE 2200	The Science of Food	3
FDSCTE 2400	Introduction to Food Science	3
FDSCTE 4536	Food Safety and Public Health	2
FDSCTE 5310	Food Quality Assurance	3
FDSCTE 5710	Food Additives	2
FDSCTE 5320	Food Laws and Regulations	2
FDSCTE 5330	Food Plant Management	2

Select one capstone from the following:

3

FDSCTE 5720	Food Product Development
FDSCTE 5730	Technical Problem Solving

Select one processing course from the following:

3

FDSCTE 5410	Fruit and Vegetable Processing
FDSCTE 5420	Dairy Processing
FDSCTE 5430	Food Fermentations

Major electives (Sample Courses – from a Culinary Associate degree):

13

- Foodservice Sanitation and Safety
- Beverage Management
- Principles of Food Production Mgmt.
- Principles of Food Production Mgmt. Lab
- Controlling Food, Beverage, and Labor Costs
- Processed Meats

Minor Option – Cuisine (Sample Courses from a Culinary Associate degree):

16

- Garde Manager
- World Cuisines
- Baking, Pastry, Dessert
- Banqueting and Catering
- Skills Development
- Practicum

*The number of elective hours will depend on how many GE requirements are met at the culinary institution.

**Entry into the Culinary Science degree program requires an associate degree in culinary from a program having accreditation from the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Degrees from institutions in the process of receiving accreditation will be reviewed on an individual basis. Some courses from the associate degree may transfer to Ohio State and meet GE requirements. If those requirements are not met at the culinary institution the requirements will have to be completed at Ohio State.