

Sample Advising Plan

Culinary Science with an Associate Degree in Culinary Arts

Total Year

Fall		Spring		
Math 1148	4	FST 2200	3	
Communications	3	Chemistry 1110	5	
Soc 2/Econ	3	Writing 1	3	
Biology 1101	4	History/Global St. 1	3	
FAES 1100	1	Data Analysis	3	
Total Hrs.	15		17	32
FST2400	3			
Microbiology 4000	4	FST 4536	2	
Soc 1/ SocDiv	3	FST 5320	2	
Literature	3	Culture & Ideas/Global 2	3	
Physics 1103	3	Art	3	
		Writing 2	3	
		Elective	3	
Total Hrs.	16		16	32
Junior				
Processing	3	FST 5710	2	
FST 5330	2	FST 4191	1	
FST 5310	3	Elective	3	
MEATSCI 4510	3	FST 5730 or elective	3	
FST 5720 or elective	3	Elective	2 or 3	
Contemporary Issues	3			
Total Hrs.	17		11 or 12	28 or 29

Entry into the Culinary Science degree program at OSU requires an associate degree in culinary arts

Major electives from a Culinary Associate degree taken before entry into the OSU program	13
Cuisine Minor option from a Culinary Associate degree taken before entry into the OSU program	16

Total Hours for Graduation **121 or 122**

General electives (0-14 hrs.) will depend on the number of GE and major requirements met by equivalent courses from the culinary institution. This sample plan has 11-12 general electives. Meat Sci 4510 is a required major elective that typically does not have an equivalent course at culinary institutes and is taken at OSU.

The minimum number of hours for graduation at OSU is 121 hours.

Some courses from the associate's degree may transfer to Ohio State and meet OSU GE requirements. If the GE requirements are not met at the culinary institute, the GE requirements must be completed at OSU.

This is a sample curriculum and not all of the courses that meet the requirements are listed. Every student will meet with their department advisor to tailor a course plan to meet their own interests and needs.