



## UHC Curriculum Guide for Bachelor of Science in Culinology® (2022 - 2023)

A Ministry of the Marianites of Holy Cross



Course	Description	Hrs	Gr.	Sem.	Course	Description	Hrs	Gr.	Sem.
<b>General Education Core Curriculum</b>					<b>Major Area Courses</b>				
BIO 101/101L	General Biology (lecture and lab)	4			CHE 141/141L	General College Chemistry I (lecture and lab)	4		
ECO	Economics Elective	3			CHE 142/142L	General College Chemistry II (lecture and lab)	4		
ENG 101	English Composition I	3			CHE 201/201L	Organic Chemistry I (lecture and lab)	4		
ENG 102	English Composition II	3			FSI 101	Fundamentals of Food Science	3		
HIS	History Elective	3			FSI 270	Human Nutrition	3		
MAT 105	College Algebra	3			FSI 295	Certification of Standing in Food Science	0		
PHI 207	Intro to Logic & Critical Thinking	3			FSI 310	Food Laws, Standards & Regulations	2		
SPE 101	Fundamentals of Public Speaking	3			FSI 325	Ingredients, Additives & Functionality	3		
THE	Theology Elective	3			FSI 350/350L	Food Microbiology (lecture and lab)	4		
<b>Additional General Education Requirements</b>					FSI 370/370L	Food Processing & Preservation (lecture and lab)	4		
ART/FNA/MUS	Fine Arts Elective	3			FSI 409	Senior Seminar I	1		
BIO 370/370L	Microbiology (lecture and lab)	4			FSI 417/417L	Food Chemistry (lecture and lab)	4		
ENG	Literature Elective	3			FSI 457/457L	Product Development (lecture and lab)	4		
HIS	History Elective	3			FSI 460/460L	Advanced Product Development (lecture and lab)	4		
MAT 160	Introductory Statistics	3			FSI 475	Food Science Externship	2		
PHI 306	Philosophical Ethics	3			FSI 495	Graduation Certification	0		
THE	Theology Elective	3			FSI	Food Science Electives	3		
	Psychology or Sociology Elective	3			FSI	Culinary Arts Transfer Electives	12		
					<b>Other Required Courses</b>				
					BUS 252	Principles of Marketing	3		
					BUS 321	Consumer Behavior	3		

**Total General Education Core**

**53**

**Total Curriculum**

**120**