



UHC Curriculum Guide for Bachelor of Science in Culinology® (2017 - 2018)

A Ministry of the Marianites of Holy Cross



Course	Description	Hrs	Gr.	Sem.	Course	Description	Hrs	Gr.	Sem.
General Education Core Curriculum					Major Area Courses				
BIO 101	General Biology	4			CHE 141	General College Chemistry I	4		
ECO 201	Principles of Economics I (Macro)	3			CHE 142	General College Chemistry II	4		
ENG 101	English Composition I	3			CHE 201	Organic Chemistry I	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	Food Microbiology	4		
Additional General Education Requirements					FSI 370	Food Processing & Preservation	4		
ART/FNA/MUS	Fine Arts Elective	3			FSI 409	Senior Seminar I	1		
BIO 370	Microbiology	4			FSI 417	Food Chemistry	4		
ENG	Literature Elective	3			FSI 457	Product Development	4		
HIS	History Elective	3			FSI 460	Advanced Product Development	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	4		
	Psychology or Sociology Elective	3			FSI	Culinary Arts Transfer Electives	12		
					Other Required Courses				
					BUS 252	Principles of Marketing	3		
					BUS 460	Special Topics in Business	2		

Total General Education Core

53

Total Curriculum

120