



MISSISSIPPI STATE UNIVERSITY™
**COLLEGE OF AGRICULTURE
AND LIFE SCIENCES**

Department of Food Science, Nutrition, and Health Promotion

B.S. in Culinary® (Dual Degree - 124 Hours)

Major Advisor: Professor Wes Schilling

Fall Semester- Freshman

Symbol	Number	Credits	Name	Prerequisites
CH	1213	3	Fundamentals of Chemistry I	ACT Math subscore of 24 or C in MA 1313
CH	1211	1	Investigations of Chemistry I (Lab)	ACT Math subscore of 24 or C in MA 1313
FNH	1103	3	Introduction to FSNHP	None
EN	1103	3	English Composition I	ACT English Subscore of 17 or EN 0103
MA	1313	3	College Algebra	ACT math subscore of 19 or a grade of C or better in MA 0103
		3	Elective: Humanities: See approved list	
		Total:16		

Spring Semester- Freshman

Symbol	Number	Credits	Name	Prerequisites
CH	1223	3	Fundamentals of Chemistry II	CH 1213 and CH 1211
CH	1221	1	Investigations of Chemistry II	CH 1213 and CH 1211
BIO	1134	4	Biology I	None
EN	1113	3	English Composition II	EN 1103
FNH	2293	3	Individual/Family Nutrition	
FNH	2112	2	Food Products Evaluation	None
		Total:16		

Fall Semester- Sophomore

Symbol	Number	Credits	Name	Prerequisites
CH	2503	3	Elementary Organic Chemistry	CH 1223
CH	2501	1	Elementary Organic Chemistry Lab	CH 1221
FNH	2203	3	Science of Food Preparation	None
ST	2113	3	Introduction to Statistics	MA 1313
		3	Elective: Social/Behavioral Sciences	
		3	Elective: Humanities	
		Total:16		

Spring Semester- Sophomore

Symbol	Number	Credits	Name	Prerequisites/Notes
CA	2003	3	Intro to Culinary Arts	None
MGT	3513	3	Introduction to Human Resources	
AEC	2713	3	Intro. To Ag. Economics (Soc. Sci. Elective)	
BIO	3304	4	General Microbiology	None
CO	1003	3	Fundamentals of Public Speaking	Or CO 3213
		Total:16		

Summer- Suggested Internship

Fall Semester- Junior

Symbol	Number	Credits	Name	Prerequisites
CA	3005	5	Food Prep I	
FNH	4333	3	Food Law	
AIS	3203	3	Prof. Writing in Ag. Natural Resources, and Human Sciences	
		3	Elective: Fine Arts	
CA	125	1	Servsafe	
		Total:15		

Spring Semester- Junior

Symbol	Number	Credits	Name	Prerequisites
CA	4013	3	World Cuisines	
CA	3015	5	Food Prep II	
FNH	4164	4	Quality Assurance of Food Products	
CA	4103	3	Business Skills	
		Total:15		

Summer- Suggested Internship

Fall Semester- Senior

Symbol	Number	Credits	Name	Prerequisites
CA	3023	3	Menu and Recipe Development	
CA	4013	3	World Cuisine	
FNH	4583	3	Food Preservation Technology	
FNH	4593	3	New Food Product Development	FNH
FNH 4005		5	Food Preparation III	
		Total:17		

Spring Semester- Senior

Symbol	Number	Credits	Name	Prerequisites
FNH	4243	3	Composition and Chemical Reaction of Foods	
FNH	4241	1	Applied Food Chemistry	
FNH	4414	4	Microbiology of Foods	
CA	3500	6	CA Internship	May be taken in summer
		Total:14		

¹ At least 3 hours must be FNH or business (ACC, MKT, MGT) electives and at least 3 hours must be Culinary Arts (CA) electives: **FNH 3263** Research Methods in Food and Nutrition, **FNH 4114** Analysis of Food Products, **FNH 4143** Dairy Foods Processing, **FNH 3314** Introduction to Meat Science, **FNH 4514** Poultry Processing, **FNH 4573** Food Engineering Fundamentals, **FNH 3283** The Food Service System, **FNH 4283** Purchasing Food and Equipment for Food Service Systems, **ACC 2013** Principles of Financial Accounting, **MKT 3013** Principles of Marketing, **MGT 3513** Introduction to Human Resource Management, **CA 3103** Dining Room Service, **CA 3153** Demonstration Techniques, **CA 3753** Advancing Baking, **CA 4153** Food Styling, **CA 2603** CA Entrepreneurship, **CA 3623** Business Law for CA, **CA 3633** Service Design and Mgmt, **CA 3643** CA Venture Marketing, **CA 3653** HR Mgmt of Cul Business, **CA 4603** Culinary Arts Entrepreneurship

Food Processing Electives:

FNH	3314	Meats Processing	3
FNH	4513	Poultry Processing	3
FNH	4123	Fermented Foods Processing	3
FNH	4143	Dairy Foods Processing	3
FNH	4583	Food Preservation Tech.	3

FNH Electives

FNH	3314	Meats Processing	3
FNH	4513	Poultry Processing	3
FNH	4123	Fermented Foods Processing	3
FNH	4143	Dairy Foods Processing	3
FNH	4583	Food Preservation Tech.	3
FNH	4573	Food Engineering	3
FNH	4393	Prevention and Control, of Disease	3