

# Culinology / Food Science

## Associate in Science Degree

Program **CULIN.AS**  
CIP 520905



Students who complete the degree requirements will be eligible to transfer to Rutgers University to pursue a baccalaureate degree in Interdisciplinary Food Science.

Culinology™ refers to the blending of the disciplines of food science and culinary arts. The term is a trademark of the Research Chefs Association, which has approved MCCC's program (one of only a handful in the nation). By combining the knowledge of basic science with the creativity of culinary arts, students develop a skill set that will enable them to contribute to the creative development of new food products and flavors.

### PROGRAM OUTCOMES

- Apply practical culinary techniques that stress creativity and innovation with respect to flavor and texture in food production;
- Create high-quality food products with artistic designs;
- Develop high-quality, consumer-driven menu items;
- Demonstrate proficiency in the culinary arts, including menu and recipe development;
- Critique menu items based upon flavor profile and objective criteria;
- Apply scientific data collection and analysis skills;
- Employ safe and sanitary practices within any food production department.

Students are encouraged to become a member of the Research Chefs Association and work toward becoming a Certified Research Chef. A career in this field can be in the research and development of food, beverage products, new tastes and flavors, and new ways to store manufactured foods.

Admission requires a high school diploma or its equivalent and completion of pre-calculus mathematics. To be admitted to the program, the applicant must demonstrate competency in English, reading, and mathematics as determined by placement testing. Individuals who do not meet these admission requirements should plan a preparatory program with a faculty advisor.

### Curriculum

| Code                   | Course (lecture/lab hours)                             | Credits |
|------------------------|--|---------|
| <b>FIRST SEMESTER</b>  |  |         |
| CSW 100                | College Success and Personal Wellness (2/0)†           | 2       |
| ENG 101                | English Composition I (3/0)                            | 3       |
| HOS 101                | Food Preparation I (1/4)                               | 3       |
| HOS 118                | Sanitation and Safety in Food Service Operations (2/0) | 2       |
| HOS 217                | Professional Baking I (1/4)                            | 3       |
| MAT 151                | Calculus I (4/0) <sup>1</sup>                          | 4       |
| <b>SECOND SEMESTER</b> |  |         |
| BIO 101                | General Biology I (3/3)                                | 4       |
| ENG 102                | English Composition II (3/0)                           | 3       |
| HOS 102                | Food Preparation II (1/4)                              | 3       |
| HOS 109                | Advanced Culinary Arts (1/4)                           | 3       |
| HOS 115                | Food and Culture (2/2)                                 | 3       |
| <b>THIRD SEMESTER</b>  |  |         |
| BIO 102                | General Biology II (3/3)                               | 4       |
| CHE 101                | General Chemistry I (3/3)                              | 4       |
| CMN 112                | Public Speaking (3/0)                                  | 3       |
| HOS 209                | Garde Manger (1/4)<br>OR                               |         |
| HOS 218                | Professional Baking II (1/4)<br>OR                     | 3       |
| HOS 116                | Techniques of Healthy Cooking (1/4)                    |         |
| HOS 230                | Experimental Kitchen (1/3)                             | 2       |
| <b>FOURTH SEMESTER</b> |  |         |
| CHE 102                | General Chemistry II (3/3)                             | 4       |
| PHY 101                | College Physics I (3/3)                                | 4       |
| PSY 101                | Introduction to Psychology (3/0)<br>OR                 |         |
| ECO 111                | Macroeconomics (3/0)<br>OR                             | 3       |
| ECO 112                | Microeconomics (3/0)                                   |         |
| —                      | Humanities general education elective                  | 3       |
|                        |  | 63      |

<sup>1</sup> Students who do not place at this mathematics level must meet with their program advisor to develop an academic plan.

†Some exemptions apply. Consult academic advisor for details.