



**2024-2025 Academic Year**

# **Food Science / Culinary**

**Associate in Science Degree (A.S.)**

**Business, Technology, and  
Professional Studies Division**

[609.570.3482](tel:609.570.3482) [admiss@mccc.edu](mailto:admiss@mccc.edu)

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 safe and sanitary practices within any food production department compliant with laws and safety regulations;
- Develop and critique appropriate menu items and recipe selections, recognize costs incurred, and apply appropriate techniques for further development;
- Demonstrate proficiency in the culinary arts, including menu and recipe development including the purchasing and requisition process;
- Develop professional written and verbal communication and computational skills related specifically to hospitality;
- Demonstrate proficiency in a variety of professionally recognized culinary/pastry skills;
- Apply practical culinary techniques that stress creativity and innovation with respect to flavor and texture in food production;
- Apply scientific data collection and analysis skills;
- Demonstrate an understanding of flavor development and textures utilizing various additives and techniques;
- Create and critique high-quality food products with artistic designs.

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.

**SEE ALSO:**[Culinary Arts](#) degree program[Professional Baking](#) certificate program[Professional Cooking](#) certificate program

## DEGREE CURRICULUM

**2024-2025 Academic Year****CULIN.AS****CIP 520905**

The course sequence below represents a recommended example of how this degree program can be completed in two years, presuming a Fall Term start and satisfaction of all Developmental Studies (foundation courses) requirements and prerequisites. Actual approaches toward completion depend on each student's anticipated transfer institution, career objectives, or other individual circumstances.

Students are encouraged to meet regularly with an academic advisor or Success Coach to consider options, establish plans, and monitor progress.

Code	Course (lecture/lab hours)	Credits	To Do This Semester
<b>FIRST SEMESTER</b>			
<a href="#">BIO 101</a>	General Biology I (3/3)	4	✓ Meet with your faculty advisor to complete an academic plan. Make sure you are aware of any course prerequisites you may need to take, and how long it will take to complete your degree.  ✓ Use your online tools: Check your <a href="#">MercerMail</a> daily, utilize features of Office 365, and get to know <a href="#">Student Planning</a> .  ✓ Take advantage of <a href="#">Learning Centers</a> or <a href="#">Online Tutoring</a> to support your studies and assignments.
<a href="#">ENG 101</a>	English Composition I (3/0)	3	
<a href="#">HOS 100</a>	Hospitality Success Skills (1/0)	1	
<a href="#">HOS 101</a>	Food Preparation I (1/4)	3	
<a href="#">HOS 118</a>	Sanitation and Safety in Food Service Operations (2/0)	2	
<a href="#">HOS 217</a>	Professional Baking I (1/4)	3	

## SECOND SEMESTER

<a href="#">BIO 102</a>	General Biology II (3/3)	4	<ul style="list-style-type: none"> <li>✓ Transitioning to college can be challenging. Meet with your <a href="#">Success Coach</a> for guidance and support.</li> <li>✓ Apply for <a href="#">financial aid</a> by May 1.</li> <li>✓ Contact professors with questions and use their office hours to develop a connection.</li> <li>✓ Apply for Continuing Student scholarships at <a href="http://www.mccc.edu/m-scholarships">www.mccc.edu/m-scholarships</a>.</li> <li>✓ Begin attending college transfer events and visit campuses. Be sure to visit the <a href="#">Transfer Services</a> and <a href="#">Career Services</a> offices to get to know how the transfer process works and to explore career options.</li> <li>✓ Plan for how you will complete transfer applications while finishing your classes.</li> </ul>
<a href="#">ENG 102</a>	English Composition II (3/0)	3	
<a href="#">HOS 102</a>	Food Preparation II (1/4)	3	
<a href="#">HOS 109</a>	Advanced Culinary Arts (1/4)	3	
— —	<a href="#">Humanities general education elective</a>	3	

## THIRD SEMESTER

<a href="#">CHE 101</a>	General Chemistry I (3/3)	4	<ul style="list-style-type: none"> <li>✓ Keep in contact with each professor and your faculty advisor. Make sure you are on track to graduate.</li> <li>✓ Complete your applications to desired transfer institutions.</li> </ul>
<a href="#">HOS 230</a>	Experimental Kitchen (1/3)	2	
<a href="#">HOS 235</a>	American Regional Cuisine (1/3)		
	<i>OR</i>	2	
<a href="#">HOS 240</a>	Classical Cuisine / Advanced International (1/3)		

<u>MAT 151</u>	Calculus I (4/0)	4	<ul style="list-style-type: none"> <li>Students who do not place at this mathematics level must meet with their program advisor to develop an academic plan.</li> </ul>	<ul style="list-style-type: none"> <li>✓ Develop team and leadership skills by getting involved in <a href="#">activities and clubs</a>.</li> <li>✓ Manage your stress! Take advantage of the MCCC pool, <a href="#">Fitness Center</a>, free yoga and Zumba. Reach out for <a href="#">counseling</a> or other support if you need it. Your <a href="#">Success Coach</a> can connect you with resources.</li> </ul>
— —	<u>Social Science general education elective</u>	3		

#### FOURTH SEMESTER

<u>CHE 102</u>	General Chemistry II (3/3)	4		✓ Apply for <a href="#">financial aid</a> by May 1.
<u>HOS 115</u>	Food and Culture (2/2)	3		✓ Talk to your faculty advisor and the <a href="#">Transfer office</a> for advice on how to successfully transition to a new school.
<u>HOS 218</u>	Professional Baking II (1/4)	3		
	<i>OR</i>	3		
<u>HOS 116</u>	Techniques of Healthy Cooking (1/4)	3		✓ Apply for Graduating Student scholarships at <a href="http://www.mccc.edu/m-scholarships">www.mccc.edu/m-scholarships</a> .
— —	<u>Social Science or Humanities general education elective</u>	3	<ul style="list-style-type: none"> <li>ECO 111, ECO 112, or PSY 101 recommended for transfer students to Rutgers Food Science program.</li> </ul>	