

## Sample Plan of Study for Culinology™ Majors

### Freshman Year

#### **First Semester**

CULG 100 Introduction to Culinology™  
HRA 120 Food Sanitation & Safety  
BIOL 200 Cell Biology  
CHEM 121 Basic Chemistry  
ENG 102 Rhetoric: The Essay

#### **Second Semester**

CULG 200 Culinary Essentials I  
CHEM 122 Introductory Organic/Biochemistry  
*SOCI 101 Introduction to Sociology*  
MATH 115 Finite Math  
*HIST 201 Rural World*

### Sophomore Year

#### **First Semester**

CULG 210 Culinary Essentials II  
CULG 310 Food Science  
*SPAN 101 Beginning Spanish I*  
ENG 103 Rhetoric: Critical Writing  
*Unrestricted Elective*

#### **Second Semester**

CULG 250 Introduction to Baking & Pastry  
CULG 260 Principles of Garde Manger & Buffet  
ECON 201 Principles of Microeconomics  
*SPAN 102 Beginning Spanish II*  
*Unrestricted Elective*

### Junior Year

#### **First Semester**

CULG 350 Aromatics and Flavor  
HRA 315 Food, Beverage, & Labor Cost Control  
CULG 360 Food Sensory Analysis  
SPCH 110 Fundamentals of Public Speaking  
*Unrestricted Elective*

#### **Second Semester**

CULG 390 Food Products R & D Methodology  
HRA 325 Menu Design & Service Management  
BIOL 377 Nutrition  
*RURL 101 Introduction to Geography*  
*Unrestricted Elective*

### Senior Year

#### **First Semester**

CULG 410 Food Chemistry and Analysis  
CULG 450 Advanced Culinary Science  
*LIT 170 Literature: People & the Environment*  
*Wellness and Health Requirement (3 credits)*  
*Unrestricted Elective*

#### **Second Semester**

CULG 430 Fundamentals of Food Processing  
CULG 490 Product Development (Capstone)  
*PHIL 107 Environmental Ethics*  
*CULG elective*  
*Unrestricted Elective*

CUL 498/499 Internship can be completed during the Junior and/or Senior year.

***Courses in italics are recommended courses that satisfy LAC and MTC/R/S requirements.***

**Recommended Electives to select from:**

Select courses from the following Hotel/Restaurant Administration list:

- (3) HRA 205 HRA Purchasing
- (3) HRA 320 Hospitality Law
- (3) HRA 301 Restaurant Food Operations
- (3) HRA 305 HRA Marketing
- (3) HRA 360 Ethics in Hospitality
- (3) HRA 380 Restaurant Concepts
- (3) HRA 401 Advanced Culinary Techniques
- (3) HRA 405 Catering/Banquet Management

Select courses from the following Culinology™ list:

- (3) CUL 300 International Cuisine
- (2) CUL 320 Princ of Meat ID, Fabrication and Evaluation
- (3) CUL 440 Food Trends, Legislation and Regulation
- (3) CUL 460 Quality Assurance of Food Products

Select courses from the following Science list:

- (5) BIOL 303 Microbiology
- (3) BIOL 337 Medicinal Plants
- (4) BIOL 371 Food Microbiology
- (4) CHEM 231 General Chemistry I
- (4) CHEM 232 General Chemistry II
- (4) CHEM 333 Intermediate Inorganic Chemistry
- (3) ENVS 180 Environmental Science

Select courses from the following Business Administration/Marketing list:

- (3) ECON 202 Principles of Macroeconomics
- (3) ACCT 211 Principles of Accounting I
- (3) ACCT 212 Principles of Accounting II
- (2) ACCT 300 Hospitality Accounting
- (3) BADM 230 Business Statistics I
- (3) BADM 280 Computer Concepts and Applications
- (3) BADM 350 Managerial Finance
- (3) BADM 390 Business Law
- (3) BADM 380 Management Principles
- (3) BADM 425 Human Resource Management
- (3) MKTG 301 Principles of Marketing
- (3) MKTG 321 Retail Management
- (3) MKTG 331 Professional Selling
- (3) MKTG 381 Advertising Management
- (3) MKTG 361 Business-to-Business Marketing
- (3) MKTG 371 Entrepreneurship
- (3) MKTG 391 Consumer Behavior
- (3) MKTG 441 Marketing Research
- (3) MKTG 471 International Marketing

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Culinology™ students can also obtain a Minor in Business Administration or a Minor in Marketing.

**Minor: Business Administration for Non-Business Majors (24 hours)**

- (3) ACCT 211 Principles of Accounting I
- (3) ACCT 212 Principles of Accounting II
- (3) BADM 280 Computer Concepts and Applications
- (3) BADM 350 Managerial Finance
- (3) BADM 380 Management Principles
- (3) BADM 390 Business Law
- (3) ECON 201 Principles of Microeconomics
- (3) MKTG 301 Principles of Marketing

Note: The student must have a GPA of 2.0 or higher in the courses required for a Business Administration Minor.

**Minor: Marketing (15 hours)**

- (3) MKTG 301 Principles of Marketing
- (3) MKTG 331 Professional Selling
- (3) MKTG 381 Advertising Management

*Any 2 courses (6 credits) from the following:*

- (3) MKTG 321 Retail Management
- (3) MKTG 361 Business-to-Business Marketing
- (3) MKTG 371 Entrepreneurship
- (3) MKTG 391 Consumer Behavior
- (3) MKTG 441 Marketing Research
- (3) MKTG 471 International Marketing