

**BACHELOR OF SCIENCE – CULINARY ARTS AND SCIENCE [CUL]\***

University of Cincinnati  
CEAS - Applied Science  
Chemical Technology Department

<b>Term</b>	<b>Course No.</b>	<b>Course Name</b>	<b>Cr.Hrs.</b>
<b><i>Pre-Junior Year</i></b>			
AUT	32CUL330	Advanced Asian Cookery	3
	32CHEM331	Fundamentals of Food Chemistry I	4
	32XXXyyy	Humanities/Gen Ed. Elective	3
	32HUMyyy	Conversational French I (Elective)	3
	36PD132	Professional Development I	1
			<b>14</b>
WIN	32CHEM332	Fundamentals of Food Chemistry II	4
	32STATxxx	Statistics for Culinary Science	4
	32CUL333	Computer Use in Food Management	3
	32ZZZyyy	Open Elective	3
			<b>14</b>
SPR/ SUM	32CHEM333	Fundamentals of Food Chemistry III	4
	32CHEMyyy	Biochemistry of Foods	3
	32CHEMyyy	Food Microbiology	4
	32CUL337	Advanced Cake, Pastry and Bakeshop	3
	32XXXyyy	Humanities/Gen Ed. Elective	3
			<b>17</b>
<b>CO-OP</b>			
<b><i>Junior Year</i></b>			
AUT/ WIN	32CHEM424	Nutritional Biochemistry	4
	32CUL338	Marketing & Merchandising Food & Food Products	3
	32XXXyyy	Humanities/Gen. Ed. Electives	3
	32CUL404	Creating Foods	3
	32CHEMyyy	Chemistry & Technology of Flavors	4
			<b>17</b>
<b>CO-OP</b>			
SPR/ SUM	32XXXyyy	Hum/Gen Ed Elective	3
	32CHEM333	Methods of Analysis of Food Components	4
	32CHEM424	Food Safety & Preservation	4
	32CULyyy	Sensory Evaluation & Testing	3
	32COMM341	Managerial Communication	3
			<b>17</b>
<b>CO-OP</b>			
<b><i>Senior Year</i></b>			
AUT	32CHEM421	Food Formulation & Ingredient Functionality	3
	32CUL406	Discovering Wine	3
	32CHEM420	Food Processing Technologies	3
	32CHEM422	Senior Project I	3
			<b>12</b>
WIN	32ZZZyyy	Open Elective	3
	32CHEMxxx	Food Preservation Techniques	3
	32CHEM423	Senior Project II	4
	32CULxxx	Culinary Presentation	3
			<b>13</b>
SPR		<b>CO-OP or Work Experience</b>	

**TOTAL 104**

## **Suggested General Education/Humanities Electives for Culinary Arts & Science Majors**

### **Diversity and Culture (DC)**

32COMM382	Graphics I
32POL323	Contemporary Global Issues
32ENGL375	Global Conversations
32PHIL350	Philosophies in Global Context
32COMM484	Trends in Global Communication

### **Fine Arts (FA)**

32FAA384	Digital Art I
32FAA386	Digital Art II: Interactive Book Design
32FAA388	Documentary Photography

### **Historical Perspectives (HP)**

32HIST301	History of American Culture
32HIST320	World History I
32HIST322	World History II
32HIST372	History of Technology
32HIST380	Investigating History

### **Literature (LT)**

32ENGL350	Spy Story: Espionage
32ENGL360	Comic Satire
32ENGL375	Global Conversations
32ENGL483	Modern Fiction
32ENGL384	American Short Story

### **Social & Ethical Issues (SE)**

32ECON286	Survey of Economics
32ECON386	Economic Analysis
32PHIL371	Ethics and Social Issues
32SOSC241	Global Civility
32CHEM470	Environmental Laws and Regulations

### **Culinary-Based Electives**

32POL325	Politics and Food
32ENGL340	Food and Art
32ENGL387	Food and Film
32SOSC342	The World of Tea

\* **NOTE:** This is the proposed new curriculum and is expected to be effective September 2005. Course Titles, Credits, and Descriptions are subject to approval by UC/Applied Science Curriculum Committee; they may be subject to change.

Courses that you choose for Open Electives must be pre-approved by your Academic Advisor at University of Cincinnati in order to be counted as an elective for the program

2005-06