

## Bachelor of Science in Agriculture Major: Culinary Science

*Culinary Science combines the creativity of culinary arts and the science of food science to allow students to learn the planning and preparation needed for cuisine as well as create food dishes for the consumer market. This major is designed to complement study at a culinary institute, by transferring 31 credits to Ohio State from the accredited culinary institution. Students completing this program earn the degree Bachelor of Science in Agriculture and complete 121 credit hours outlined as follows.*

General Education Requirements		
Requirement	Course Options	Hours
GE Seminar	<b>GENED 1201</b>	1
Writing and Information Literacy	<b>Student Choice</b>	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: <b>MATH 1148 *</b> (or <b>Student Choice – see below</b> )	4
Literary, Visual and Performing Arts	<b>Student Choice</b>	3
Historical & Cultural Studies	<b>Student Choice</b>	3
Natural Science	Major requirement: <b>BIOLOGY 1101 or 1113*</b> (or <b>Student Choice – see below</b> )	4
Social & Behavioral Sciences	Major requirement: <b>AEDECON 2001 or ECON 2001.01 *</b> (or <b>Student Choice – see below</b> )	3
Race, Ethnic and Gender Diversity	<b>Student Choice</b>	3
Theme: <b>Citizenship for a Diverse &amp; Just World<sup>a</sup></b>	<b>Student Choice</b>	4-6
Theme: <b>Student Choice<sup>a</sup></b>	<b>Student Choice</b>	4-6
GE Reflection	<b>GENED 4001</b>	1
<b>General Education Credit Hours:</b>		<b>33-37*</b>

\* Indicates a pre/corequisite course for this major that also satisfies this GE category. If a student makes an alternative selection in this GE category, **they must also complete this course.**

B.S. in Agriculture Degree Requirements		
Requirement	Course Options	Hours
College & Department Survey	<b>FAES 1100 (0.5) &amp; FDSCTE 1100 (0.5)</b>	1
Oral Expression	<b>AGRCOMM 3130 or COMM 2110</b>	3
Additional Science	<b>PHYSICS 1103 or 1106.01 or 1200</b>	3-5
Internship	<b>FAES 3191 &amp; FDSCTE 4191</b>	1
Minor or Equiv. <sup>b</sup>	<b>Minor option – Culinary</b>	16
<b>Credit Hours:</b>		<b>24-26</b>

<sup>a</sup> Students complete either a 4-credit course or two 3-credit courses in each of two General Education Theme areas: Citizenship for a Diverse & Just World (required), and the student's choice of available GE Themes. If any major-required courses are identified as a GE Theme course (\*), one course in each GE Theme area may double count in the GE and major hours.

<sup>b</sup> Students in this program will meet the minor requirement and major electives with credits earned at a culinary institute, accredited by the American Culinary Federation Education Foundation/Council for Higher Education Accreditation. Student must transfer at least 31 credit hours of courses from the list of courses.

Major Supporting Coursework		
Requirement	Course Options	Hours
Chemistry	<b>CHEM 1110 or 1210</b>	5
Microbiology	<b>MICROBIO 4000.01 or 4000.02</b>	4
Data Analysis	<b>COMLDR 3537, AEDECON 2005, ANIMSCI 2260, HCS 2260, ENR 2000, or STAT 1450</b>	3
<b>Credit Hours:</b>		<b>12</b>

Major Coursework		
Course	Title	Hours
<b>FDSCTE 2300</b>	Role of Food Science in Human Health ❖	3
<b>FDSCTE 2400</b>	Introduction to Food Processing	3
<b>FDSCTE 3400.01</b>	Sustainability of the Food Supply Chain ❖	3
<b>FDSCTE 4536</b>	Food Safety and Public Health	3
<b>FDSCTE 5310</b>	Food Quality Assurance	3
<b>FDSCTE 5320</b>	Food Laws and Regulations	2
<b>FDSCTE 5330</b>	Food Plant Management	2
<b>FDSCTE 5710</b>	Food Additives	2
<b>MEATSCI 4510</b>	Processed Meats	3
<i>Choose one Capstone course:</i>		
<b>FDSCTE 5720</b>	Food Product Development	3
<b>FDSCTE 5730</b>	Technical Problem Solving	3
<i>Choose one Processing course:</i>		
<b>FDSCTE 5410</b>	Fruit and Vegetable Processing	3
<b>FDSCTE 5420</b>	Dairy Processing	3
<b>FDSCTE 5430</b>	Food Fermentations	3
<b>FDSCTE 5450</b>	Food Packaging	3
<b>FDSCTE 5750</b>	Brewing Science Capstone	3
<i>Major Electives</i>		
Coursework from a culinary associate degree		15
<b>Major Credit Hours:</b>		<b>45</b>

General Education	<b>33-37</b>
Degree Requirements	<b>24-26</b>
Major Supporting Courses	<b>12</b>
Major	<b>45</b>
Open Electives	<b>1-7</b>
<b>Minimum Total Credit Hours</b>	<b>121</b>

### **Policies and General Requirements for Degree**

- A minimum of **121** total credit hours. Remedial coursework (English 1109; EDUTL 1001, 1002, 1003, 1004, 1005, 1006, 1007, 1010; Mathematics 1040, 1050, 1073, 1074, 1075) do not count toward the 121-hour minimum requirement for the BS degree.
- A minimum of 30 semester hours of credit earned through regular course enrollment at this University, and regular course enrollment in the last semester in the College of Food, Agricultural, and Environmental Sciences.
- A cumulative point-hour ratio of at least **2.00** on **all** coursework completed at The Ohio State University as well as at least a 2.00 in the **major**.
- If a major-required course or major elective is a GE Theme course, two 3-4 cr courses (no more than one per theme area) is permitted to double count in the GE and major hours. GE Theme courses are indicated with a ♠ symbol.
- Students are encouraged to participate in education abroad opportunities. Consult with your advisor for how education abroad credit applies to your degree or consider the CFAES Global Option.
- Students must complete a minimum of 40 hours in major/major supporting coursework with at least 12 hours taken from the academic unit(s) offering the major at OSU in the baccalaureate program.
- Courses required in the major (including major supporting courses and major electives) may **not** be taken pass/non-pass.
- Coursework taken as open electives may include a maximum of 4 credit hours of physical activity courses (all 1139-1197 courses), and a maximum of 4 credit hours of campus music organizations.
- A college maximum of six hours of individual studies courses (x193) can be applied toward graduation; some majors may have a lower maximum.
- Students of CFAES must complete an internship of 1-2 hours as a requirement for degree. Any additional internship credit hours may count towards major hours (consult with your advisor). A college maximum of six hours of internship credit can be applied toward graduation; some majors may have a lower maximum.
- A maximum of three credits of 3488 can be applied toward graduation although some majors may have a lower maximum. A cumulative point-hour ratio of 2.0 is required to register for 3488 credit.
- Credit hours for 4999 ("with Research Distinction") and 4999H ("with Honors Research Distinction") are repeatable to maximum of six hours.
- **An application for degree must be submitted online at least two semesters prior to the intended graduation term. Application found at:**  
<https://students.cfaes.ohio-state.edu/academics/undergraduate/graduation>

### **Policies and General Requirements for Minors/Minor Equivalent**

- The minor/minor equivalent must contain a minimum of 12 credit hours distinct from the major and/or additional minors (i.e., if a minor requires more than 12 credit hours, a student is permitted to overlap those hours beyond 12 with the major or with another minor).
- A 2.00 cumulative point-hour ratio is required in the minor/minor equivalent with a minimum C- grade for any course to be listed in the minor or minor equivalent (includes transfer credit).
- For programs requiring a minor: minors should be declared by the time students complete 60 hours.
- Coursework graded Pass/Non-Pass cannot count in the minor. No more than 3 credit-hours of course work graded S/U may count toward the minor. Maximum of 3 credit-hours of xx93 are allowed to count in the minor.
- Students must transfer at least 31 credit hours from an ACFEF Culinary Institute from the following list of topics: Hospitality Careers/Intro to Hospitality, Garde Manger, Beverage Management or Mixology, Banqueting and Catering, Baking, Sauces/Soups, International Cuisines, Food Purchasing, Menu Design or Management, Financial Management in Hospitality, Food Processing/Production, Food Facilities Safety and Sanitation, Nutrition, Human Resources/Management in Hospitality, Hospitality Marketing, Practicum/ Apprenticeship

**4-Year Course Plan  
 B.S. in Agriculture  
 Major: Culinary Science**

*This model plan of study is presented as a suggested path to graduate in four years. It is intended to be a useful guide; however, each student is unique and should review the Degree Requirements for their catalog year and work with their advisor to develop an individualized course plan that best fits their personal academic background and goals.*

*NOTE: This sheet should not be used in isolation. To graduate in a timely manner, students must consult their academic advisor on a regular basis.*

<b>Freshman Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>
-Complete Math requirement -Complete at least one science -Complete GE WIL	FAES 1100	College Survey	5	AEDECON 2005 <sup>a</sup>	Data Analysis	3
	FDSCTE 1100	Dept Survey	5	GE Math: MATH 1148	College Algebra	4
	CHEM 1110 <sup>a</sup>	Elementary Chemistry	5	GE Lit, Vis, & Perf. Arts		3
	BIOLOGY 1101 <sup>a</sup>	Introductory Biology	4	AGRCOMM 3130 or COMM 2100	Oral Communication	3
	GE WIL		3	GE SBS: AEDECON 2001 or ECON 2001	Prin. of Food & Res. Econ.	3
	GENED 1201	GE Seminar	1			
		<b>Total:</b>		<b>14</b>		<b>Total:</b>
<b>Hours: 30</b>						
<b>Sophomore Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>
-Declare minor -Complete three science courses by the end of this year -Begin to consider an internship location	Add'l Sci: Physics 1103 <sup>a</sup>	Forces, Elect., Magnetism	3	GE Citizenship <sup>b</sup>		4
	FDSCTE 2400	Intro to Food Processing	3	MICROBIO 4000.01	Basic and Practical Microbiology	4
	FDSCTE 5330	Food Plant Management	2	FDSCTE 2300 <sup>b</sup>	Food Sci. in Health ❖	3
	GE R.E. & G. Diversity		3	GE Hist. & Cultural Studies		3
	FDSCTE 4600	Food Composition and Function	3	GE Theme Choice #2		3
	<b>Total:</b>		<b>14</b>		<b>Total:</b>	<b>17</b>
<b>Hours: 61</b>						
<b>Junior Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>
-Apply to graduate -Complete internship by end of the summer -Half of major hours to be completed by the end of the year	FDSCTE 3400.01 <sup>b</sup>	Sustainability of the Food Supply Chain ❖	3	FDSCTE Capstone or Elective		3
	FDSCTE Processing Course or Elective		3	FDSCTE 4536	Food Safety and Public Health	3
	FDSCTE 5310	Food Quality Assurance	3	FDSCTE Processing Course		3
	FDSCTE Capstone		3	FDSCTE 5320	Food Laws and Regulations	2
	FDSCTE 4191 & FAES 3191	Internship	1	GENED 4001	GE Reflection	1
	MEATSCI 4510	Processed Meats	3	FDSCTE 5710	Food Additives	2
	<b>Total:</b>		<b>16</b>		<b>Total:</b>	<b>14</b>
<b>Hours: 91</b>						
<b>Transfer Credit from Culinary Program:</b>						<b>--</b>
<b>Minimum credit hours for Bachelor of Science Degree:</b>						<b>121</b>

<sup>a</sup> One possible course of a requirement that has multiple options, as outlined in corresponding Degree Requirements document.

<sup>b</sup> Students complete either a 4-credit course or two 3-credit courses in each of two General Education Theme areas: Citizenship for a Diverse & Just World (required), and the student's choice of available GE Themes. If any major-required courses are identified as a GE Theme course (❖), one course in each GE Theme area may double count in the GE and major hours.

## 4-Year Completion Checklist

Freshman Year	Autumn Semester			Spring Semester		
<b>Benchmarks</b> <input type="checkbox"/> Complete Math requirement  <input type="checkbox"/> Complete at least one science  <input type="checkbox"/> Complete GE WIL  <b>Hours:</b> _____	<b>Course/Requirement</b> FAES 1100 FDSCTE 1100	✓	<b>Course/Requirement</b>	✓		
<i>Notes:</i>			<i>Notes:</i>			
Sophomore Year	Autumn Semester			Spring Semester		
<b>Benchmarks</b> <input type="checkbox"/> Complete three science courses by the end of this year  <input type="checkbox"/> Begin to consider an internship location  <b>Hours:</b> _____	<b>Course/Requirement</b>	✓	<b>Course/Requirement</b>	✓		
<i>Notes:</i>			<i>Notes:</i>			
Junior Year	Autumn Semester			Spring Semester		
<b>Benchmarks</b> <input type="checkbox"/> Apply to graduate  <input type="checkbox"/> Complete internship by end of the summer  <input type="checkbox"/> Half of major hours to be completed by the end of the year  <b>Hours:</b> _____	<b>Course/Requirement</b>	✓	<b>Course/Requirement</b>	✓		
<i>Notes:</i>			<i>Notes:</i>			
<b>Minimum credit hours for Bachelor of Science Degree:</b>						<b>121</b>

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