



Culinary Science

Mastery of culinary skills with ability to run a small to medium facility

- Identify business concepts important for effective food business decision-making
- Apply business concepts important for effective food business decision-making

Competency in food processing and in the application of the principles of food processing

- Demonstrate knowledge of core competencies of food processing
- Apply principles of food processing

Identify, define and analyze technical problems and develop realistic solutions to those problems

- Effectively analyze technical problems
- Formulate effective answers to technical problems

Understand microbiology of Pathogenic, spoilage and beneficial microorganisms in food systems

- Identify pathogenic, spoilage and beneficial microorganisms in food systems
- Relate principles of food preservation and processing (including cleaning and sanitation) to the control of microorganisms

Communicate effectively in a variety of formats (i.e., oral and written communication, listening, interviewing, etc.)

- Show effective written communication skills
- Exhibit effective oral presentation skills
- Demonstrate effective team-based skills



Food Science and Technology



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES