Culinology

Associate in Science Degree

Program **CULIN.AS**
CIP 520905

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 practical culinary techniques that stress creativity and innovation with respect to flavor and texture in food production;
- Create high-quality food products with artistic designs;
- Develop high-quality, consumer-driven menu items;
- Demonstrate proficiency in the culinary arts, including menu and recipe development;
- Critique menu items based upon flavor profile and objective criteria;
- Apply scientific data collection and analysis skills;
- Employ safe and sanitary practices within any food production department.

Students who complete the degree requirements will be eligible to transfer to Rutgers University to pursue a baccalaureate degree in Interdisciplinary Food Science. 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.

Curriculum

Code	Course (lecture/lab hours)	Credits
FIRST SEMESTER		
ENG 101	English Composition I (3/0)	3
MAT 151	Calculus I (4/0)	4
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
SECOND SEMESTER		
ENG 102	English Composition II (3/0)	3
BIO 101	General Biology I (3/3) OR[1]	4
CHE 101	General Chemistry I (3/3)	
HOS 102	Food Preparation II (1/4)	3
HOS 109	Advanced Culinary Arts (1/4)	3
HOS 115	Food and Culture (2/2)	3
THIRD SEMESTER		
BIO 102	General Biology II (3/3) OR[1]	4
CHE 102	General Chemistry II (3/3)	
CMN 112	Public Speaking (3/0)	3
HOS 209	Garde Manger (1/4) OR	3
HOS 218	Professional Baking II (1/4)	
HOS 116	Techniques of Healthy Cooking (1/4)	3
HOS 230	Experimental Kitchen (1/3)	2
FOURTH SEMESTER		
HPE 110	Concepts of Health and Fitness (1/2)†	2
PHY 101	College Physics I (3/3)	4
PSY 101	Introduction to Psychology (3/0)	3
ECO 111	Macroeconomics (3/0) OR	3
ECO 112	Microeconomics (3/0)	
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
— —	Humanities general education elective	3
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[1] Students may take BIO 101 and 102 or CHE 101 and 102.

†**CSW 100 is a preferred alternative**; HPE 111 is an acceptable alternative.

NOTE: All program listings are subject to periodic updates. Please consult your program advisor, academic division, or **www.mccc.edu/programs_degree**