



**MISSISSIPPI STATE UNIVERSITY™**  
**COLLEGE OF AGRICULTURE  
 AND LIFE SCIENCES**

*Department of Food Science, Nutrition, and Health Promotion*

**Culinology (124 Hours)**

**Freshman Year**

Fall Semester (16 hours)			Spring Semester (13 hours)		
EN 1103	English Composition I	3	EN 1113	English Composition II	3
MA 1313	College Algebra	3	ST 3123	Intro to Statistical Inference	3
CH1213/1	Chemistry I and lab	4	CH 1223/1	Chemistry II and lab	4
_____	Humanities*	3	FNH 2293	Indiv & Family Nutrition	3
FNH 1103	Intro to FSNHP	3			

**Sophomore Year**

Fall Semester (13 hours)			Spring Semester (16 hours)		
BIO 1134	Biology I	4	FNH 2203	Science of Food Prep	3
CH 2503/1	Elem Organic Chemistry & Lab	4	CO 1003	Fund of Public Speak	3
_____	Fine Arts*	3	AEC 2713	Intro to Food & Res Econ	3
FNH 2112	Food Products Evaluation	2	_____	CA/FNH Elective	3
			_____	Humanities*	3
			CA+ 1251	ServSafe	1

**Junior Year**

Fall Semester (13 hours)			Spring Semester (13 hours)		
BIO 3304	General Microbiology	4	FNH 3111	FSNHP Seminar	1
AIS 3203	Professional Writing	3	CA+ 3015	Food Prep II	3
_____	CA/FNH Elective	3	CA+ 3023	Menu and Recipe Dev	3
CA+ 3005	Food Prep I	3	CA+ 2003	Intro to Culinary Arts	3
			_____	Social Science*	3

CA+ 3500	CA Internship (completed after Jr or Sr year)	3			
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**Senior Year**

Fall Semester (15 hours)			Spring Semester (14 hours)		
FNH 4243	Composition & Chem Rxn	3	FNH 4414	Microbiology of Foods	4
FNH 4164	Quality Assurance of Food Produ	4	FNH 4241	Applied Food Chemistry	1
FNH 4333	Food Law	3	FNH 4583	Food Preservation Technology	3
CA+ 4005	Food Preparation III	5	FNH 4593	New Food Product Developme	3
			CA+ 4103	Business Skills in CA	3

\*Choose from General Education core

CA+ courses offered by Mississippi University for Wc