

Culinary Science (CULS) Courses

CULS2010 Introduction to Food Product Development

This course introduces students to the terminology and basic practices in product development labs, test kitchens and culinary centers in the food and beverage industry. Focus is on the product development process from concept through commercialization, and the role of the product developer throughout this process. This includes an introduction to market research and sensory testing techniques, unit operations in food and beverage processing and packaging, quality assurance/quality control, and food regulations and labeling. Student groups research current trends, the needs of a particular target market, and topics in food and beverage processing and packaging. This course includes lecture, student presentations, group work, guest lecturers and use of the internet to research relevant topics and technologies. Offered at Charlotte, Providence
3 Semester Credits

CULS2210 Food Science

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation and processing of food products. The relationships between the chemistry of the major food components (carbohydrates, fats and proteins) and their functionality in food systems are examined. This course requires a laboratory research project that involves writing a research proposal, conducting primary and secondary research, conducting a consumer test, analyzing data, and writing a final laboratory report following the scientific method described in the course. Prerequisite(s): Sophomore status. Offered at Charlotte, Providence
3 Semester Credits