

Culinary Nutrition - B.S.

Effective Fall 2020, Johnson & Wales University will complete its transition from a term calendar to a semester calendar. Starting with the 2020-21 catalog, all programs will represent course requirements in semester credit hours rather than quarter credit hours. Students who started on terms and will finish their degree requirements on semesters should consult with their assigned academic counselor in Student Academic Services or faculty advisor on semester transition academic planning.

The Culinary Nutrition bachelor's degree program builds on Johnson & Wales' history of and reputation for high-quality culinary education, and adds both didactic and applied nutrition coursework. The program begins with a focus on the craft of culinary arts and continues to develop students' culinary skills while introducing the theory of nutrition and culinary science. The program prepares students for careers in restaurants, healthcare and school food service management, athlete dining in collegiate and professional settings, and any field where strong culinary skills and the ability to critically think with nutrition are valued.

Upon completion of the program, graduates are expected to:

- Apply current standard dietary guidelines to menu planning and development.
- Employ evidence-based science and best-practice principles in the creation, modification, management and preparation of specialized diets.
- Ensure food safety and quality standards by managing the flow of food through a food service operation.
- Implement budgetary controls within the food service operation.
- Create appropriate wellness-education programs for a community, work-site or public health environment.

Throughout the Culinary Nutrition program, students learn nutrition theory as applied across the life span, while exploring traditional, alternative and specialized diets. Students develop, analyze and execute nutritionally sound food that not only tastes good but adheres to current dietary guidelines. Both Registered Dietitians and credentialed chefs share their professional expertise in culinary nutrition classes throughout the program.

In addition, culinary skills and nutrition theory are complemented by coursework in both financial and personnel management and sound general studies education. The Culinary Nutrition program culminates with a required advanced internship specific to culinary nutrition where students participate in an industry experience that allows the student to apply academic theory within their chosen specialty.

Culinary Nutrition

A four-year program leading to the bachelor of science degree

Culinary Foundations

CUL1015	Introduction to Culinary Foundations	3
CUL1035	Culinary Fundamentals	3
CUL1055	Cooking in Today's Restaurant: Breakfast & Lunch	3
CUL1075	Cooking in Today's Restaurant: Dinner	3
CUL1095	Cooking in the Global Marketplace	3
CUL1115	The Science of Cooking and Sensory Analysis	3
CUL1135	Purchasing, Product Identification & Protein Fabrication	3
CUL1345	Foundations of Baking & Pastry	3
CUL2215	The Craft of Garde Manger ^{Students following the 2019/20 catalog will take this course in their first year}	3
CUL2255	Advanced Pastry ^{Students following the 2019/20 catalog will take this course in their first year}	3
CUL2510	Contemporary Restaurant Operations and Management Will be taught in 20/21 AY as 3 semester credits	4.5
CUL2810	Global à la Carte Will be taught in 20/21 AY as 3 semester credits	4.5

Major Courses

CULN2020	Applied Culinary Nutrition	3
CULN2230	Designing Healthy Desserts	4.5
CULN3155	Vegetarian Cuisine	4.5
CULN4165	Therapeutic Cuisine	4.5
CULS3035	Food Science	4.5
DIET2050	Community Nutrition	4.5
DIET3050	Life Span Nutrition	4.5
FSM3215	Culinary Operations and Facility Management	4.5
FSM3175	Advanced Food Safety, HACCP and Special Processes	4.5

Select one of the following CULN Labs		4.5
CULN4155	Athletic Performance Cuisine	
CULN4175	Spa Cuisine	
Applied/Experiential Learning		
COCA4799	College of Culinary Arts Advanced Internship ^{This internship, currently shown in the catalog as 13.5 quarter credits, will be converted in 2020-21 to 12 semester credits, equivalent to 18 quarter credits.}	18
Related Professional Studies		
CAR0010	Career Management	1
CULN1010	An Introduction to the Fields of Food, Food Service and Nutrition	1.5
FSM1065	Food Safety and Sanitation Management [*]	1.5
FSM2045	Introduction to Menu Planning and Cost Controls	4.5
FSM3035	Supervision for Food Service Professionals	4.5
FSM3040	Food Service Financial Systems	4.5
A&S Core Experience		
Communications Foundation Courses		13.5
ENG1020	English Composition	
ENG1021	Advanced Composition and Communication	
ENG1030	Communication Skills	
Integrative Learning		9
Two ILS courses, one at the 2000 level, one at the 4000 level		
Arts & Humanities		9
HIST3020	A Multicultural History of America	
One course from ART, HUM [‡] , LIT, PHIL, or REL		
Mathematics		9
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2010	Introduction to Biostatistics	
Science		4.5
SCI1050	Nutrition	
Social Sciences		9
PSYC1001	Introductory Psychology	
One course from ANTH [°] , ECON, LEAD, PSCL, or SOC		
A&S Electives		9
ENG2010	Introduction to Technical Communication	
One courses with an EASC attribute		
Free Electives [#]		13.5
13.5 credits selected from 1000-4999 numbered offerings within the university.		
Total Credits		194.5

^{*} Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

Visit Courses by Subject Code for a listing of all campus courses.

[‡]HUM courses are not offered in North Miami or Online.

[^]BIO courses are not offered in North Miami, Charlotte or Online.

[¶]CAD courses are only offered in Providence.

[±]CHM courses are not offered in North Miami or Online.

[°]PHY courses are not offered in Charlotte.

^{°°}ANTH courses are not offered in North Miami or Charlotte.

[#] In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact an adviser before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor's degree must leave Johnson & Wales University with effective writing skills to fulfill the graduation writing requirement. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication. Students who have met the requirement of ENG1021 Advanced Composition and Communication or ENG1027 Honors Advanced Composition and Communications: Civic Discourse outside of Johnson & Wales University must fulfill the graduation writing requirement through successful completion of ENG0001 Writing Workshop.