

# Culinary Nutrition - BS

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
CUL1135	Purchasing, Product Identification & Protein Fabrication	3
CUL1115	The Science of Cooking and Sensory Analysis	3
CUL1345	Foundations of Baking & Pastry	3
CUL1325	Essentials of Dining Service	3
CUL1365	Exploring Beverages	3
CUL2215	The Craft of Garde Manger	3
CUL2235	Contemporary Service and Restaurant Supervision	3
CUL2245	International Cuisine and Culinary Cultures	3
CUL2255	Advanced Pastry	3
CUL2265	Classical Cuisines of France and Italy	3

### Major Courses

CULN2010	Operational Food Service Delivery	3
CULN2020	Applied Culinary Nutrition	3
CULN3155	Vegetarian Cuisine	4.5
CULS3035	Food Science	4.5
DIET2050	Community Nutrition	4.5
DIET3050	Life Span Nutrition	4.5
Choose two of the following courses:		9
CULN4155	Athletic Performance Cuisine	
CULN4165	Therapeutic Cuisine	
CULN4175	Spa Cuisine	

### Applied/Experiential Learning

COCA4799	College of Culinary Arts Advanced Internship	13.5
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### Related Professional Studies

CAR0010	Career Management	1
CULN1010	An Introduction to the Fields of Food, Food Service and Nutrition	1.5
ENG2010	Technical Writing	4.5

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
<b>A&amp;S Core Experience</b>		
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, PSCI, or SOC		
A&S Electives		9
Two courses with an EASC attribute, at least one at 3000 level or higher		
<b>Free Electives</b> #		
6 credits selected from 1000-4999 numbered offerings within the university.		6
Total Credits		182.5

\* 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 not offered Online.

±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 3 graduate-level courses may apply. Students are strongly encouraged to contact an advisor 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. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

### **Font Notice**

This document should contain certain fonts with restrictive licenses. For this draft, substitutions were made using less legally restrictive fonts. Specifically: Times was used instead of Adobe Garamond Pro.

The editor may contact Leepfrog for a draft with the correct fonts in place.