

Culinary Nutrition - B.S.

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 or baking and pastry 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

Foundation Courses

Choose Culinary or Baking & Pastry Arts Foundation 18

Culinary Arts

CUL1100	Introduction to Culinary Skills and Techniques	
CUL1210	Breakfast & Lunch Cafe	
CUL1320	Elements of a la Minute Cooking	
CUL1410	Contemporary Cooking & Leadership Functions	
CUL2510	Contemporary Restaurant Operations and Management	
CUL2810	Global à la Carte	

Baking and Pastry

BPA1701	Foundations of Baking and Pastry	
BPA1710	Principles of Cake Production and Design	
BPA1720	Plated Desserts	
BPA1730	Artisan Bread & Viennoiserie I	
BPA1740	Artisan Bread & Viennoiserie II	
BPA1750	Chocolate, Confections & Mignardise	

Major Courses

CULN1010	An Introduction to the Fields of Food, Food Service and Nutrition	1
CULN2020	Applied Culinary Nutrition	3
CULN2230	Designing Healthy Desserts * or BPA2720 Artisan Cafe	3
CULN3155	Vegetarian Cuisine	3
CULN4165	Therapeutic Cuisine	3
CULS2210	Food Science	3
DIET2070	Lifespan Nutrition	3
DIET3080	Community Nutrition	3
FSM3175	Advanced Food Safety, HACCP and Special Processes	3
FSM3215	Culinary Operations and Facility Management	3
Choose one of the following:		3
CULN4155	Athletic Performance Cuisine	
SFS4110	Health & the Harvest	

Applied/Experiential Learning

Choose 12 credits from the following: 12

CFIT4799	College of Food Innovation & Technology Advanced Internship	
DEE3999	Directed Experiential Education ^D	
Study Abroad ^{5a}		
Related Professional Studies		
CAR0010	Career Management	1
FSM1165	The Food Safety Manager **	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
FSM2210	Operational Management in Healthcare	3
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Foundation Courses		
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		
Two ILS courses, one at the 2000 level, one at the 4000 level		
Arts & Humanities		
HIST3020	A Multicultural History of America	
One course from ART, HUM, LIT, PHIL, or REL		
Mathematics		
MATH1002	A Survey of College Mathematics (or higher, based on student's placement) ***	
MATH2010	Introduction to Biostatistics	
Science		
SCI1050	Nutrition	3
Social Sciences		
PSYC1001	Introductory Psychology	6
One course from ANTH, ECON, GEND, LEAD, PSCI, RES or SOC		
A&S Electives		
ENG2010	Introduction to Technical Communication	6
One course with an EASC attribute		
Free Electives #		
12 credits selected from 1000-4999 numbered offerings within the university		
Total Credits		124.0

- * Baking and Pastry students must take BPA2720 Artisan Cafe.
- ** Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- *** Students interested in applying for the Dietetics and Applied Nutrition program should consider taking MATH1020 Fundamentals of Algebra (or higher, based on placement).

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

^{5a} To be eligible to count toward Applied/ Experiential Learning, a Study Abroad offering must meet certain requirements. Contact JWU Global to discuss eligible Study Abroad options for this degree program.

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000-level courses

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?