

# Culinary Nutrition - B.S.

## Curriculum

**Effective May 14, 2026 ENG0001 will no longer be a requirement in our undergraduate programs.**

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	
<b>Applied/Experiential Learning</b>		
Choose 12 credits from the following:		12
CFIT4799	College of Food Innovation & Technology Advanced Internship	
Study Abroad <sup>5a</sup>		
<b>Related Professional Studies</b>		
FSM1165	The Food Safety Manager **	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
FSM2210	Operational Management in Healthcare	3
<b>University Core Curriculum</b>		
Communicating		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Connecting		6
Two courses with the Connecting attribute (ECNG), one at the 2000 level, one at the 4000 level		
Experiencing		6
HIST3020	A Multicultural History of America	
Additional course with the Experiencing attribute (EEXP) in a different discipline		
Measuring		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement) ***	
MATH2010	Introduction to Biostatistics	
Exploring		3
SCI1050	Nutrition	
Interacting		6
PSYC1001	Introductory Psychology	
Additional course with the Interacting attribute (EINT) in a different discipline		
A&S Electives		6
ENG2010	Introduction to Technical Communication	
One course course with the Arts & Sciences elective attribute (EASC)		
<b>Free Electives #</b>		
12 credits selected from 1000-4999 numbered offerings within the university		12
<b>Total Credits</b>		<b>122.0</b>

\* 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).

<sup>5a</sup>To be eligible to count toward Applied/Experiential Learning, a Study Abroad offering must meet certain requirements. Contact Experiential Education & Career Services to discuss eligible Study Abroad options for this degree program and visit the study abroad website for information, program descriptions and online applications.

# In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, and courses in a specialization or minor as relevant. For students who qualify for the J2 program, up to four graduate 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 courses.

## Admissions Requirements

Johnson & Wales University holistically reviews all elements of a student's application to identify those students most likely to succeed at the university.

For first-year applicants, a completed application and high school transcript(s) are required. For transfer applicants, a completed application and high school and/or college transcript(s) are required. Completion of optional materials is encouraged.

Successful candidates for first year admission have taken a high school, college preparatory academic program including English, mathematics, science, social science and foreign language. Admissions decisions may also consider individual experiences and particular circumstances unique to each

student. Other considerations are made based upon recommendations, writing ability and extracurricular activities.

Visiting campus, both in-person or virtually, is a valuable way of assuring that JWU is the right university for you.

## Accelerated Program Options

### J2 Program

The JWU J2 program allows qualified students enrolled in a matriculating undergraduate program to take graduate level courses at JWU. Students interested in pursuing this option should meet with their academic advisor to discuss their interest, qualifications and plans. The undergraduate student may take up to four graduate courses (maximum 12 credits) and are limited to 6 credits a semester and 3 credits per session (Fall Session I and Fall Session II).

The completion of graduate credits to fulfill undergraduate program requirements does not guarantee acceptance into the graduate program after completion of the baccalaureate degree. Matriculating undergraduate students who wish to formally enroll in a graduate program must fulfill all requirements for entrance into the intended graduate program and complete a graduate program application.

**Note:** Not all graduate courses are included as part of this policy. Courses offered as part of the Master of Arts in Teaching, Master of Education, Master of Science in Physician Assistant Studies and doctoral courses are excluded from this policy and are restricted to program majors only. Additional courses and/or programs as determined by individual colleges may also have restricted access.

### Eligibility Criteria

To be eligible to enroll in graduate-level courses (excludes: Master of Arts in Teaching, Master of Education, Master of Science in Physician Assistant Studies, doctoral courses, Counseling graduate program courses, and other programs as outlined by the colleges), undergraduate students must meet the following criteria:

- Undergraduate cumulative GPA of 3.00 or higher
- Completed and registered undergraduate credits at least 90 credits
- Meet the individual course prerequisites

### Appeal to Eligibility Criteria

College dean or designee will receive a copy of the Petition Form, Student's GPS and email requesting appeal if the student requests to appeal the GPA or earned/registered credit criteria. College dean/designee will review and determine approval.

These courses carry graduate credit and will replace undergraduate degree requirements when applicable, traditionally free-electives (maximum of 12 credits). The course will be applied to the undergraduate degree in the order in which they are taken (if required) and will also be applied towards both the students undergraduate and graduate GPA.

Students should maintain enrollment in at least 12 credits of undergraduate coursework to maintain full-time status; graduate course enrollment is not calculated into undergraduate full-time status. For students already attending full-time as undergraduates (12 credits or more) and paying the full-time tuition, the graduate credits will be included in full-time tuition fee. Students attending part-time (11 credits or less) will pay the cost per-credit undergraduate tuition for the graduate course.

Course registration will be based on space availability and students enrolled in graduate level courses will be required to maintain good academic standing at the undergraduate and graduate level.