

Culinary Nutrition (2+2 program) - 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.

Johnson & Wales has submitted an application to the UNC Board of Governors for a license to offer the Culinary Nutrition bachelor's degree program. Approval of the degree program is pending the outcome of the review.

The Culinary Nutrition bachelor's degree program offered at the Charlotte Campus is a 2+2 degree program that 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. Students are prepared 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 think critically about 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 with sound general studies education. The Culinary Nutrition program culminates with the required Advanced Culinary Nutrition Internship, in which students participate in an industry experience that allows them to apply academic theory within their chosen specialty.

Culinary Nutrition

A four-year program leading to the bachelor of science degree for two-year Culinary Arts program graduates

First two years: 83.25-96

in Culinary Arts

Third and fourth years:

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
FSM3175	Advanced Food Safety, HACCP and Special Processes	4.5
FSM3215	Culinary Operations and Facility Management	4.5
Choose one of the following:		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
FSM3035	Supervision for Food Service Professionals *	4.5
FSM3040	Food Service Financial Systems	4.5

A&S Core Experience

Integrative Learning		4.5
One ILS course at the 4000 level		
Arts & Humanities		9
HIST3020 A Multicultural History of America		
One course from ART, HUM‡, LIT, PHIL, or REL		
Mathematics		4.5
MATH2010 Introduction to Biostatistics		
Social Sciences		9
PSYC1001 Introductory Psychology		
One course from ANTH [°] , ECON, LEAD, PSCL, or SOC		
A&S Elective		4.5
ENG2010 Introduction to Technical Communication		
Free Elective #		
4.5 credits selected from 1000-4999 numbered offerings within the university		4.5
Total Credits		109.0
Four-Year Credit Total		192.25-205.0

* Students in the Culinary Nutrition 2+2 program at the Charlotte campus may take a 6 semester credit sophomore internship in their associate program and apply CULN3155 and FSM3035 towards the rest of the credit requirements for the associate degree. If this option is chosen, please note that the associate degree will not be awarded until these Junior level courses are completed along with the other associate program requirements.

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.

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.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of international options for major, minor, Arts & Sciences, and elective credit at many price points for students during the academic year and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester. Financial aid is applicable and scholarships are available. Visit the study abroad website for information, program descriptions and online applications.