



MISSISSIPPI STATE UNIVERSITY™
**COLLEGE OF AGRICULTURE
 AND LIFE SCIENCES**

Department of Food Science, Nutrition, and Health Promotion

Food Science, Nutrition, and Health Promotion (124 Hours) – Culinology® Concentration

Major Advisor: Professor Wes Schilling

CN is designed for students who wish to work as a research chef or work in the areas of product development or research and development in the food industry.

Fall Semester- Freshman

Symbol	Number	Credits	Name	Prerequisites
CH	1213	3	Fundamentals of Chemistry I	ACT Math subscore of 24 or C in MA 1313
CH	1211	1	Investigations of Chemistry I (Lab)	ACT Math subscore of 24 or C in MA 1313
CO	1003 or 1013 or 3213	3	Fundamentals of Public Speaking	None
EN	1103	3	English Composition I	ACT English Subscore of 17 or EN 0103
MA	1313	3	College Algebra	ACT math subscore of 19 or a grade of C or better in MA 0103
		3	Elective: Humanities	
		Total:16		

Spring Semester- Freshman

Symbol	Number	Credits	Name	Prerequisites
CH	1223	3	Fundamentals of Chemistry II	CH 1213 and CH 1211
CH	1221	1	Investigations of Chemistry II	CH 1213 and CH 1211
BIO	1134	4	Biology I	None
EN	1113	3	English Composition II	EN 1103
AEC	2713	3	Intro. To Ag. Economics (Soc. Sci. Elective)	
FNH	2112	2	Food Products Evaluation	None
		Total:16		

Fall Semester- Sophomore

Symbol	Number	Credits	Name	Prerequisites
PH	1113	3	General Physics	MA 1313 and MA 1323 or registration in MA 1723
FNH	2011	1	Career Planning and Success Skills in FSNHP	None
ST	2113	3	Introduction to Statistics	MA 1313
FNH	2293	3	Individual/Family Nutrition	
		3	Elective: Social/Behavioral Sciences	
FNH	2203	3	Science of Food Prep	
		Total:16		

Spring Semester- Sophomore

Symbol	Number	Credits	Name	Prerequisites
CA	2003	3	Intro to Culinary Arts	
CH	2503	3	Elementary Organic Chemistry	CH 1223
CH	2501	1	Elementary Organic Chemistry Lab	CH 1221
FNH	3111	1	FSNHP Seminar	None
CA	1251	1	ServSafe	
ACC	2013	3	Principles of Financial Accounting	
		3	Fine Arts Elective	
		Total:15		

Summer- Internship

Fall Semester- Junior

Symbol	Number	Credits	Name	Prerequisites
MKT	3013	3	Principles of Marketing	Junior Standing
FNH	4114	4	Analysis of Food Products	
FNH		3-4	Processing Elective	
AIS	4203	3	Applications of Computer Technology	
FNH	4333	3	Food Law	
		Total:15-16		

Spring Semester- Junior

Symbol	Number	Credits	Name	Prerequisites
MGT	3513	3	Introduction to Human Resources	
FNH	4573 or 4583	3	Food Engineering or Food Preservation	
		3	Elective: Humanities	
FNH	4414	4	Microbiology of Foods	
		Total:13		

Fall Semester- Senior

Symbol	Number	Credits	Name	Prerequisites
FNH	4593	3	New Food Product Development	
CA	3005	5	Food Prep I	
AIS	3203	3	Professional Writing in Ag., Natural Resources, and Human Sciences	
CA	3103	3	Dining Room Service	
		Total:14		

Spring Semester- Senior

Symbol	Number	Credits	Name	Prerequisites
FNH	4243	3	Composition and Chemical Reaction of Foods	
FNH	4241	1	Applied Food Chemistry	
CA	3015	5	Food Prep II	
FNH	4480	6	can be taken over 2 summers or 1 semester)	
CA	4013	3	World Cuisines	
		Total:18		

Food Processing Electives:

FNH	3314	Intro to Meats Processing	4
FNH	4513	Poultry Processing	3
FNH	4123	Fermented Foods Processing	3
FNH	4143	Dairy Foods Processing	3
FNH	4583	Food Preservation Tech.	3

FNH Electives

FNH	3314	Intro to Meat Processing	4
FNH	4513	Poultry Processing	3
FNH	4123	Fermented Foods Processing	3
FNH	4143	Dairy Foods Processing	3
FNH	4583	Food Preservation Tech.	3
FNH	4573	Food Engineering	3
FNH	4393	Prevention and Control, of Disease	3