

BACHELOR OF APPLIED SCIENCE IN CULINARY SCIENCE AND FOOD SERVICE MANAGEMENT

Web Site: <https://twu.edu/nutrition-food-sciences/undergraduate-programs/bas-in-culinary-science-and-food-service-management/>

The Bachelor of Applied Science (B.A.S.) in Culinary Science and Food Service Management is a degree program developed by Texas Woman's University in collaboration with affiliated community colleges. This Research Chefs Association-approved Culinology[®] program provides a distinct career path for community college graduates pursuing degrees in culinary science and food service management.

The degree builds upon the Associate of Applied Science (A.A.S.) in Culinary Arts degree (state and SACS approved) to fulfill the growing demand for executive chefs, food service management specialists, quality assurance and regulatory managers, and food scientists. Students focus on applying their culinary knowledge to nutrition, food science, and research methods.

Marketable Skills

Defined by the Texas Higher Education Coordinating Board's 60x30 Strategic Plan (<https://reportcenter.highered.texas.gov/agency-publication/miscellaneous/the60x30-strategic-plan/>) as, "Those skills valued by employers that can be applied in a variety of work settings, including interpersonal, cognitive, and applied skills areas. These skills can be either primary or complementary to a major and are acquired by students through education, including curricular, co-curricular, and extracurricular activities."

1. Understand and apply knowledge of Food Processing and Manufacturing practices.
2. Effective use of Project Management software.
3. Develop a food testing plan from concept to product, including prototype development and product launch.
4. Modify recipes for healthier products.
5. Understand and supervise food systems in a restaurant or public education system.
6. Identify and apply changes in food components with an understanding of how changes will influence food quality, stability, flavor, and nutritional profile.
7. Work in teams on the development of new food from Concept to Prototype.

Admissions

All applicants must meet the general undergraduate admission requirements (<https://catalog.twu.edu/undergraduate/admission-information/>).

Degree Requirements

Total Semester Credit Hours (SCH): 120

Major: 30 SCH (the combination of completed A.A.S. and TWU courses may vary)

Program Code: CULSCIFOODSRVMGT.BAS; **CIP Code:** 12.0509.00

Texas Core Curriculum

Code	Title	SCHs
ENG 1013	Composition I	3
ENG 1023	Composition II	3
Mathematics		3
Life & Physical Sciences		6
Language, Philosophy, & Culture		3
Creative Arts		3
HIST 1013	History of the United States, 1492-1865	3
HIST 1023	History of the United States, 1865 to the Present	3
POLS 2013	U.S. National Government	3
POLS 2023	Texas Government	3
Social & Behavioral Sciences		3
CAO: Women's Studies		3
CAO: First Year Seminar, Wellness or Mathematics		3
Total SCHs		42

Courses Required for Major

Code	Title	SCHs
NFS 2343	Nutritional Management for the Family and Child	3
NFS 3323 & NFS 3321	Food Science and Food Science Laboratory	4
NFS 3393	Principles of Culinary Science	3
NFS 4024	Food Product Development	4
NFS 4032 & NFS 4031	Culinary Nutrition Modification and Culinary Nutrition Modification Lab	3
NFS 4123	Sensory Evaluation of Food	3
NFS 4503	Food Processing and Unit Operations	3
NFS 4744	Foodservice Systems	4
NFS 4953	Cooperative Education	3
Total SCHs		30

Departmental Requirements

Code	Title	SCHs
BIOL 1113 & BIOL 1111	Principles of Biology I and Principles of Biology I Laboratory	4
CHEM 1013 & CHEM 1011	Introductory Chemistry and Introductory Chemistry Laboratory (may be applied from core)	4
CHEM 1023 & CHEM 1021	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory (may be applied from core)	4
MATH 1703	Elementary Statistics I	3
MGT 3003	Principles of Management	3
NFS 2033 & NFS 2031	Food Microbiology and Food Microbiology Laboratory	4

NFS 3173	Culture and Food	3	NFS 4953	Cooperative Education	3
Total SCHs			SCHs		
			14		
			Total SCHs:		
			58		

Electives

Code	Title	SCHs
Select one of the following		
NFS 3041	Food Protection Management	1
NFS 4601	Literature in Nutrition and Food Science Seminar	
NFS 4901	Special Topics	
NFS 4911	Independent Study	
Total SCHs		1

Students can complete core curriculum requirements at their AAS school or at TWU. Some additional TWU coursework may be required. Students may transfer up to a maximum of 90 semester credit hours. Texas Woman's University is accredited by the Southern Association of Colleges and Schools' Commission on Colleges (<http://www.sacs.org/>) to award Associates, Bachelor, Master, and Doctoral degrees.

Recommended Plan of Study

Third Year

Fall	TCCN	SCHs
NFS 3393	Principles of Culinary Science	3
BIOL 1113 & BIOL 1111	Principles of Biology I and Principles of Biology I Laboratory	4
CHEM 1023 & CHEM 1021	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory	4
POLS 2013	U.S. National Government	3
MATH 1703	Elementary Statistics I	3
SCHs		17

Spring	TCCN	SCHs
NFS 2033 & NFS 2031	Food Microbiology and Food Microbiology Laboratory	4
NFS 2343	Nutritional Management for the Family and Child	3
NFS 3323 & NFS 3321	Food Science and Food Science Laboratory	4
POLS 2023	Texas Government	3
SCHs		14

Fourth Year

Fall	TCCN	SCHs
NFS 3173	Culture and Food	3
NFS 4123	Sensory Evaluation of Food	3
NFS 4503	Food Processing and Unit Operations	3
MGT 3003	Principles of Management	3
Upper Level Elective		1
SCHs		13

Spring	TCCN	SCHs
NFS 4024	Food Product Development	4
NFS 4032 & NFS 4031	Culinary Nutrition Modification and Culinary Nutrition Modification Lab	3
NFS 4744	Foodservice Systems	4