

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/>

Marketable Skills

Defined by the Texas Higher Education Coordinating Board's 60x30 Strategic Plan (<https://reportcenter.highered.texas.gov/agency-publication/miscellaneous/theqb-60x30-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.