

**BACHELOR OF SCIENCE IN FOOD AND NUTRITIONAL SCIENCES
CULINOLOGY® OPTION
FACT SHEET**

Program Description The Culinology® option of the Bachelor of Science in Food and Nutritional Sciences is a creative, research oriented option that includes a wide range of learning experiences related to product development, culinary sciences, food chemistry, food microbiology, sensory science, food processing, food , and foodservice management. At the completion of the program, students have earned a Bachelor of Science in Food and Nutritional Sciences degree.

Mission “Define the future of food through Culinology® and the development of its practitioners” (Research Chefs Association).
Visionary Goal “Culinology® will be a universally recognized discipline and its practitioners will shape the food industry.” Target date is 2010. (Research Chefs Association).

Program Outcomes

1. Graduates will be qualified to work as product development specialists for the large and growing food industry in the San Joaquin Valley and beyond.
2. Graduates will demonstrate knowledge and skills that meet the expectations of potential employers of graduate programs throughout the United States.
3. Graduates will demonstrate oral and written communication skills that meet the expectations of potential employers of graduate programs throughout the United States.
4. Graduates will demonstrate critical thinking and problem solving skills the meet the expectations of potential employers of graduate programs throughout the United States.

Accreditation Status The Culinology® Option has been graded accreditation by the Research Chefs Association, 5775 Peachtree- Dunwoody Rd., Bldg. G, Suite 500, Atlanta, GA 30342 Telephone:404-252-3663 Fax 404-252-0774.

*Program
Curriculum*

The Bachelor of Science in Food and Nutritional Sciences, Culinology® Option, has minimum requirement of 120 semester units. All university students are required to complete a minimum of 51 units of General Education. Major Requirements are those courses taken in the Department of Food Science and Nutrition. Additional Requirements include support courses such as chemistry, microbiology, and statistics.

*Program
Faculty*

Klaus Tenbergen- Director
Dr. Dennis Ferris, PhD- Chair
Dr. Erin Dormedy, PhD

Dr. Gour Choudhury, PhD
Dr. Lisa Herzig, PhD, RD
Ms. Mollie Smith, MS, RD

*Application
Procedure*

The Culinology® Option does not have additional requirements for admission other than the requirements for the university admission. Applications are available from the internet at:

<http://www.csumentor.edu>

- Select “Apply Online”
Select “Undergraduate Admission Applications”
- Follow the instructions provided
- When completing the application:
 - Intended Major: Food & Nutr Sciences- Culinology®
 - What is your degree objective?: BS
- When finished, be sure to save and submit

Please note there is an application fee of \$55.00 due at the time of submitting the online application.

*For more
information*

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