

Culinary Food Science Transfer Plan

Iowa State University (ISU) and Des Moines Area Community College (DMACC)

Food science meets food art in culinary food science. If you are looking for a career in food product development where both food science knowledge and culinary creativity come together, this is the program for you! The Culinary Food Science degree program is a food science-based degree in which students develop basic culinary skills along with knowledge of the accompanying sciences. As a graduate, you will combine food product development skills and entrepreneurial talents with scientific and technological knowledge.

The courses listed below are ones that can be taken at DMACC and transferred to Iowa State University (ISU) to satisfy requirements in the Bachelor of Science degree in Culinary Food Science. This transfer plan document was accurate on the date it was prepared and may not reflect subsequent changes by ISU or DMACC. For this reason, the transfer plan should not replace consultation with an Iowa State University [academic advisor](#) in the Department of Food Science and Human Nutrition.

- **All courses on this plan do not need to be completed prior to transfer.** Typically, transfer students complete 1 year of remaining prerequisites at ISU followed by 2 years of upper-level coursework to earn the Bachelor of Science degree in culinary food science.
- **An emphasis on completing science sequence courses** and the prerequisites for upper level courses will best help students move through the program at the quickest pace after transfer. If you are a part-time student or cannot complete all of the suggested coursework on this plan, consider choosing the science coursework first since this begins the longest sequence of courses. (Begin with the chemistry and general biology equivalents.)
- **No more than 65 semester credit hours earned at a two-year college** can be applied to a baccalaureate degree from ISU. The university accepts up to 16 semester hours of credit earned in career-technical courses if the sending college accepts such courses toward its Associate of Art or Associate of Science degrees.
- **Plan ahead** to [apply to ISU](#) a year prior to when you anticipate starting ISU courses, complete the [Federal Financial Aid Application \(FAFSA\)](#) for financial aid options, and apply for [scholarship](#) opportunities.

Go [here](#) to explore student internships.

	ISU courses for culinary food science	DMACC equivalent course/s	Notes
	ENGL 150	ENG 105 Composition I	
	ENGL 250	ENG 106: Composition II	
	SP CM 212	SPC 101: Fund. of Oral Comm.	
	LIB 160	SDV 171: Library Instruction	
	MATH 140, 143 or 165	MAT 121: College Algebra MAT: 129: Precalculus MAT: 211: Calculus I	
	STAT 101 or 104	MAT 157: Statistics OR MAT 162: Princ. of Business Statistics	
	ECON 101	ECN 130: Principles of Microeconomics OR	

		ABG 101: Agricultural Economics	
	BIOL 212/212L	BIO 112: Biology I OR BIO 112 and 113 sequence: BIO I & II	Students only need BIO 112, but if they take both 112 and 113, they will get credit for ISU's BIOL 211/211L & BIOL 212/212L
	CHEM 163/163L or CHEM 177/177L	CHM 122: Introduction to General Chemistry + Lab OR CHM 165: General/Inorganic Chemistry I	
	CHEM 231/231L	CHM 263: Organic Chemistry I	Pre-requisite at DMACC is CHM 175
	MICRO 201/201L	BIO 186: Microbiology/Lab	
	FS HN 104	HCM 143: Food Preparation I	
	FSHN 167	BIO 151: Nutrition or HSC 240: Human Nutrition	
	FSHN 491B	HCM 510: Work Experience	
	HSP M 133	HCM 100: Sanitation & Safety	Transfers in as HSP M 233, need ServSafe Certification
	HSP M 380/380L	HCM 167: Culinary Skills Development HCM 210: Dining Management	Both courses are needed in order to get credit for HSP M 380/380L
	HSP M 487	HCM 172: International Cuisine (Lab) HCM 173: International Cuisine	Both courses are needed in order to get credit for HSP M 487
	Additional ISU courses for the culinary food science major	DMACC equivalent course/s	Notes
	Humanities, 6 credits	DRA 101, HIS 110, 111, 150, or 153, LIT 101, 105, 110, or 111, MUS 100, PHI 101 or 105, REL 101 or 140	6 credits needed if students choose the College of Human Sciences, 3 credits are needed if students choose the College of Agriculture and Life Sciences
	Humanities or Social Science, 3 credits	CRJ 100, ECN 120, GLS 235, JOU 110, POL 111, 121, or 145, PSY 111, 121, 251, 261, SOC 110, 115, 120	Not needed for students choosing the College of Agriculture and Life Sciences
	International Perspectives will be met with a required course in the major: FSHN 342: World Food Issues		
	US Diversity	SOC 115: Social Problems EDU: 245 Exceptional Learner LIT 105: Children's Literature PSY 261: Human Sexuality REL 140: Religion in the US	

Additional notes:

- Choose elective courses to total \geq 120 credits (transfer credits plus ISU credits) to earn the degree.
- These plans are suggestions only and may need to be adapted to meet individual needs and commitments.
- Students who have earned a cumulative GPA of 3.50 or higher at the beginning of their final term are eligible to graduate with distinction provided they have completed 60 semester credits of coursework at ISU at the time they graduate, including a minimum of 50 graded credits at ISU.

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For information on course requirements, sample four-year plan, and course sequence flow chart, refer to the Iowa State University [culinary food science major page](#) webpage.

Updated 05/25/2022 based on course listings in the ISU 2022-2023 Catalog and the DMACC 2021-2022 Catalog.