

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 like to experiment with food and enjoy creating delicious and innovative recipes, this major might be right for you. It is a food science-based degree in which you build a strong foundation in science while learning basic culinary skills. As a graduate, you will be prepared to combine food science knowledge with culinary skills to work food product development, in a test kitchen, or even as an entrepreneur business owner creating recipes and digital content for food companies.

The courses listed below 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 prerequisite courses 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.

	ISU courses for the culinary food science major	DMACC equivalent course/s	Notes
	ENGL 150	ENG 105: Composition I	
	ENGL 250	ENG 106: Composition II	
	LIB 160	SDV 171: Library Instruction	
	SP CM 212	SPC 101: Fundamentals of Oral Communication	
	MATH 140 OR MATH 143 OR MATH 160 OR MATH 165	MAT 121: College Algebra OR MAT 129: Precalculus OR - MAT 211: Calculus I	No equivalent course for MATH 160.
	STAT 101 OR STAT 104	MAT 156: Statistics -	No equivalent course for STAT 104. MAT 162: Principles of Business Statistics transfers as a 200-level statistics course and satisfies this requirement.
	CHEM 163/163L, OR CHEM 177/177L	CHM 122: Introduction to General Chemistry + Lab OR CHM 165: General Chemistry I + Lab	

	CHEM 231/231L	CHM 263: Organic Chemistry I + Lab	CHM 263 transfers as a 300-level chemistry course and satisfies this requirement.
	BIOL 212/212L	BIO 112: General Biology I AND BIO 113: General Biology II	Must take both BIO 112 and 113 to get credit for BIOL 212/212L. Students may wait to take it at ISU
	MICRO 201/201L OR MICRO 302/302L	BIO 186: Microbiology + Lab -	No equivalent course for MICRO 302/302L.
	ECON 101	ECN 130: Principles of Microeconomics	
	FSHN 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 as HSP M 233.
	HSP M 383	HCM 300: Beverage Management	
	HSP M 380/380L	HCM 167: Culinary Skills Development AND HCM 210: Dining Management	
	HSP M 487	HCM 172 AND HCM 173: International Cuisine + Lab	
	Additional courses for the major	DMACC equivalent course/s	Notes
	International Perspectives	-	3 credits. <i>Requirement will be met with a course in the major (FSHN 342).</i>
	US Diversity	SOC 115 / LIT 105 / PSY 261 / REL 140	3 credits. Must be from ISU's approved U.S. Diversity list .
	Humanities	DRA 101 / HIS 112, 113, 150, 153 / LIT 105, 101, 110, 111 / MUS 100 / PHI 101, 105 / REL 101, 140	3 credits needed for students choosing CHS*. No additional credits needed for students choosing CALS*. Must be from approved Humanities list .
	Humanities OR Social Science	DRA 101 / HIS 112, 113, 150, 153 / LIT 105, 101, 110, 111 / MUS 100 / PHI 101, 105 / REL 101, 140 OR CRJ 100 / ECN 130, 120 / GLS 235 / JOU 110 / PSY 111, 121, 251, 261 / SOC 110, 115, 120	3 credits needed for students choosing CHS (no additional credits for CALS students)*. Must be from approved Humanities list or approved Social Sciences list

*CHS: College of Human Sciences; CALS: College of Agriculture & Life Sciences

Additional notes:

- A minimum of 120 credits are required to earn the Bachelor of Science degree in Culinary Food Science. Students may choose electives beyond the requirements for the major to reach that total if needed.
- 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.

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 2023 based on course listings in the ISU 2023-2024 Catalog and [ISU's Course Equivalency Guide](#).