

# Culinary Food Science Transfer Plan

## Iowa State University (ISU) and Western Iowa Tech Community College (WITCC)

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 WITCC 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 WITCC. 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	WITCC equivalent course/s	Notes
	ENGL 150	ENG 105: Composition I	
	ENGL 250	ENG 106: Composition II	
	SP CM 212	SPC 112: Public Speaking	
	MATH 140 <b>OR</b> MATH 143 <b>OR</b> MATH 160 <b>OR</b> MATH 165	MAT 121: College Algebra <b>OR</b> MAT 129: Precalculus <b>OR</b> MAT 201: Applied Calculus <b>OR</b> MAT 211: Calculus I	
	STAT 101 <b>OR</b> STAT 104	MAT 157: Statistics MAT 156: Statistics	
	CHEM 163/163L <b>OR</b> CHEM 177/177L	CHM 122: Introduction to General Chemistry + Lab <b>OR</b> CHM 166: General Chemistry I + Lab	
	CHEM 231/231L	CHM 132: Intro to Organic and Biochemistry + Lab <b>OR</b> CHM 261: Organic Chemistry I + Lab	CHM 261 alone transfers as a 300-level chemistry course and satisfies the CHEM 231/231L requirements.
	BIOL 212/212L	BIO 116: General Biology IB <b>AND</b> BIO 117: General Biology IIB	Must take both BIO 116 and 117 to get credit for BIOL 212/212L.

			Students may wait to take it at ISU.
	MICRO 201/201L <b>OR</b> MICRO 302/302L	BIO 186: Microbiology + Lab -	No equivalent course for MICRO 302/302L.
	ECON 101	ECN 130: Principles of Microeconomics	
	FSHN 167	BIO 151: Nutrition	
	<b>Additional courses for the major</b>	<b>WITCC equivalent course/s</b>	<b>Notes</b>
	<b>International Perspectives</b>	-	3 credits. <i>Requirement will be met with a course in the major (FSHN 342).</i>
	<b>US Diversity</b>	PSY 261 / LIT 105 / FIN 121 / SOC 115	3 credits. Must be from ISU's <u>approved U.S. Diversity list</u> .
	<b>Humanities</b>	ART 203, 204 / DRA 101 / HIS 110, 111, 151, 152 / LIT 105 / MUS 100 / PHI 101, 105 / REL 101 / LIT 101, 110, 111, 140, 141	3 credits needed for students choosing CHS*. No additional credits needed for students choosing CALS*. Must be from <u>approved Humanities list</u> .
	<b>Humanities or Social Science</b>	ART 203, 204 / DRA 101 / HIS 110, 111, 151, 152 / LIT 105 / MUS 100 / PHI 101, 105 / REL 101 / LIT 101, 110, 111, 140, 141 <b>OR</b> CRJ 100, 200, 201 / ECN 120, 130 / MMS 101 / POL 111, 121, 125 / PSY 111, 121, 251, 261 / EDU 240 / SOC 110, 115, 120	3 credits needed for students choosing CHS (no additional credits for CALS students)*. Must be from <u>approved Humanities list</u> or <u>approved Social Sciences list</u>

\*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](#).*