

# 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 1500	ENG 105: Composition I	
	ENGL 2500	ENG 106: Composition II	
	LIB 1600	SDV 171: Library Instruction	
	SP CM 2120	SPC 101: Fundamentals of Oral Communication	
	MATH 1400 OR MATH 1430 OR MATH 1600 OR MATH 1650	MAT 121: College Algebra OR MAT 129: Precalculus OR - MAT 211: Calculus I	No equivalent course for MATH 1600.
	STAT 1010 OR STAT 1040	MAT 156: Statistics -	No equivalent course for STAT 1040. MAT 1620: Principles of Business Statistics transfers as a 200-level statistics course and satisfies this requirement.
	CHEM 1630/1630L, OR CHEM 1770/1770L	CHM 122: Introduction to General Chemistry + Lab OR CHM 165: General Chemistry I + Lab	

	CHEM 2310/2310L	CHM 263: Organic Chemistry I + Lab	CHM 263 transfers as a 300-level chemistry course and satisfies this requirement.
	BIOL 2120/2120L	BIO 112: General Biology I <b>AND</b> BIO 113: General Biology II	Must take both BIO 112 and 113 to get credit for BIOL 2120/2120L. Students may wait to take it at ISU
	MICRO 2010/2010L <b>OR</b> MICRO 3020/3020L	BIO 186: Microbiology + Lab -	No equivalent course for MICRO 3020/3020L.
	ECON 1010	ECN 130: Principles of Microeconomics	
	FSHN 1040	HCM 143: Food Preparation I	
	FSHN 1670	BIO 151: Nutrition <b>OR</b> HSC 240: Human Nutrition	
	FSHN 4910B	HCM 510: Work Experience	
	HSP M 1330	HCM 100: Sanitation & Safety	Transfers as HSP M 2330.
	HSP M 3830	HCM 300: Beverage Management	
	HSP M 3800/3800L	HCM 167: Culinary Skills Development <b>AND</b> HCM 210: Dining Management	
	HSP M 4870	HCM 172 <b>AND</b> HCM 173: International Cuisine + Lab	
	<b>Additional courses for the major</b>	<b>DMACC 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 3420).</i>
	<b>U.S. Culture and Community (US Diversity)</b>	SOC 115 / LIT 105 / PSY 261 / REL 140	3 credits. Must be from ISU's <a href="#">approved U.S. Diversity list</a> .
	<b>Humanities</b>	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 <a href="#">approved Humanities list</a> .
	<b>Humanities OR Social Science</b>	DRA 101 / HIS 112, 113, 150, 153 / LIT 105, 101, 110, 111 / MUS 100 / PHI 101, 105 / REL 101, 140 <b>OR</b> 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 <a href="#">approved Humanities list</a> or <a href="#">approved Social Sciences list</a>

\*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](#).*