CFS

Courses

CFS 311 Food Product Development 1
3 Credits. 2 Lecture Hours. 2 Lab Hours.
A course on integration of culinary skills, food science knowledge, and effective use of functional ingredients to create high-quality and innovative food products. Topics include: general practices for food formulation, equipment use, and documentation.
Prerequisites: CHE 115 (minimum grade C) and CUL 290 and MAT 151, and instructor consent
Instructor Consent Required

CFS 320 Food Formulation
3 Credits. 2 Lecture Hours. 2 Lab Hours.
A course on food formulation practices including analysis of ingredient functionality and the role of current food products in the delivery of a new value proposition. Topics include: product attributes and appeal, and nutrition and safety.
Prerequisites: CHE 115 (minimum grade C) and CUL 290 and MAT 151, and instructor consent
Instructor Consent Required

CFS 340 Colloquium on Current Food Topics
3 Credits. 3 Lecture Hours. 0 Lab Hour.
Subject-matter experts from the food industry present information on current industry concerns from varied specialized areas, such as beverages, dairy, cultured foods, flavors, preservation, and baking science.
Prerequisites: CFS 320, and instructor consent
Instructor Consent Required

CFS 412 Food Product Development 2
4 Credits. 3 Lecture Hours. 2 Lab Hours.
A continuation of CFS 311, covering business and scientific aspects of new food product development from ideation to commercialization. Topics include: consumer research, trend analysis, competitive product analysis, and integration of market research and sensory analysis in product development.
Prerequisites: CFS 311 (minimum grade C), and instructor consent
Instructor Consent Required

CFS 420 Food Safety and Quality
3 Credits. 3 Lecture Hours. 0 Lab Hour.
A course on food production practices that assure quality and safety. Topics include: sanitation practices; control of pathogenic and spoilage microorganisms in food; and prevention, control, and mitigation of threats to the quality and safety of the food system.
Prerequisites: BIO 310 (minimum of C), and instructor consent
Instructor Consent Required

CFS 430 Food Processing
4 Credits. 3 Lecture Hours. 2 Lab Hours.
A course on food production systems, including principles of scale-up and large-scale production systems, and packaging technologies.
Prerequisites: CFS 412 and CFS 420 and instructor consent
Instructor Consent Required

CFS 440 Food Policy, Regulations and Compliance
3 Credits. 3 Lecture Hours. 0 Lab Hour.
A course on regulatory policies that affect food production. Topics include: the Code of Federal Regulations, regulatory agencies and their responsibilities, food labeling guidelines for dietary and health-related claims such as organic and natural, and permissible use of functional and enrichment additives.
Prerequisites: CFS 412 (minimum grade C), and instructor consent
Instructor Consent Required

CFS 490 Culinary and Food Science Capstone
3 Credits. 1 Lecture Hour. 4 Lab Hours.
Students synthesize and apply knowledge and proficiency gained throughout the baccalaureate degree program to complete a project that demonstrates skills in problem-solving, communication, and project management, as well as professional competence.
Prerequisites: CFS 412 and CFS 420 (minimum grade C for both), and instructor consent
Instructor Consent Required

CFS 491 Full-Time Cooperative Education 1: Culinary and Food Science
2 Credits. 1 Lecture Hour. 40 Lab Hours.
Students seeking a bachelor's degree participate in their first full-time field learning experience related to their Culinary and Food Science degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: CFS 311 and CFS 320 and co-op coordinator consent
Instructor Consent Required

CFS 492 Full-Time Cooperative Education 2: Culinary and Food Science
2 Credits. 1 Lecture Hour. 40 Lab Hours.
Students seeking a bachelor's degree participate in their second full-time field learning experience related to their Culinary and Food Science degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: CFS 491 and co-op coordinator consent
Instructor Consent Required