

## The Department of Food Science and Nutrition

Join the leader in science, technology, and management. Students majoring within the Department of Food Science and Nutrition are prepared for a wide range of professions in the food industry — the largest single industry in the United States. California State University, Fresno is centered in the greatest food production and processing area in the world.

The faculty members continue to be recognized for quality hands-on education as well as scholarly contributions to their academic disciplines. Each student is assigned to a faculty adviser to maximize the student's educational experience at California State University, Fresno. The faculty are noted for cooperation and activity within each industry to prepare and place graduates in their chosen careers.

## Culinology® Option

The Culinology® Option of the Bachelor of Science in Food and Nutritional Sciences is a creative, research-oriented option that includes a wide range of learning experiences related to product development, culinary sciences, food chemistry, food microbiology, sensory science, food processing, foods, and food service management. At the completion of the program, students have gained the knowledge needed to succeed in today's Food Service Industry.

Culinology® is an exciting field that blends culinary and food science. Culinologists are shaping the future of research and development in the food industry by combining the artistic abilities of culinary arts with the scientific expertise of food science. Students will have hands-on experience in culinary arts and research.

The curriculum is designed to meet the rigid academic standards of the Research Chefs Association. Following the completion of the program, students are well-prepared to find employment in the Central Valley and beyond.

## Employment Outlook

Professionals in the field often earn \$45,000-\$100,000 per year with holidays and weekends off and work at major food manufacturers, custom manufacturing facilities, restaurant chains, etc.

## Job Opportunities

Job opportunities available for Culinology® graduates include the following:

- Research & Development Chef
- TechnoChef™
- Product Assurance/Development Manager
- Corporate Executive Chef
- Culinary R & D Chef
- Culinary Research Technologist
- Savory Lab Manager

- Food Systems Manager
- Product Formulation Chef

## Required Culinary Science Courses

- Introduction to Food Science
- Introduction to Food & Dairy Processing
- Culinary Science I
- Culinary Science II
- Sensory Evaluation
- Food and Dairy Chemistry
- Quality Assurance in the Food & Dairy Industry
- Food & Dairy Microbiology
- Food Product Development Techniques for Healthful Cooking
- Food Safety for Foodservice Professionals
- Introduction to Food Systems Management
- Quantity Foods Production
- Cost Analysis in Food Systems Management
- Elementary Nutrition

## Additional Required Courses

- General Chemistry
- Elementary Organic Chemistry
- General Biochemistry
- Introductory Microbiology
- Elementary Statistics

California State University, Fresno

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B.S. in Food and Nutrition Sciences

Option: Culinology®

## Additional Educational Opportunities

### ServSafe Certification (before graduation)

This food safety and sanitation certification is recognized nationally and is awarded through the National Restaurant Association. We have 100% placement rate for our Culinology® graduates, with an average starting salary of \$52,000. Culinologists are in high demand across the country.

### Certification (before or after graduation)

The Research Chefs Association (RCA) certifies qualified professionals as Certified Research Chefs (CRC) and Certified Culinary Scientists (CCS), providing the food industry with today's most valuable, sought-after human product — developers who excel in the practice of Culinology®, the blending of culinary arts and food science. In today's complex food industry, companies are seeking employees who can offer a competitive edge through experience and proven competencies in both culinary arts and food science. RCA certified professionals are preferred by many employers because they guide innovation in this dynamic industry, offering unique credentials and powerful, value-added skills that are truly "Defining the Future of Food®."

CRCs and CCSs are highly regarded in the industry, and are therefore employed by some of the most respected food companies in the world. In fact, the Research Chefs Association Certification Commission (RCACC) reports that "major food companies are seeking certification for their product development employees and encouraging them to fulfill CRC and CCS eligibility requirements" and pursue certification in order to shine as leaders among the competition. Certified Research Chefs (CRC) are chefs that have obtained additional food science training and have passed the CRC written examination administered by the RCA. Criteria to obtain

CRC certification are based on the following:

- Education
- Restaurant experience
- Food product research and development experience

### Certified Culinary Scientists

Certified Culinary Scientists (CCS) are food scientists that have obtained additional culinary training and have passed the CCS written examination administered by the RCA. In order to become a CCS, the following educational requirements must be met:

- Science education
- Accredited culinary training
- Food product research and development experience.

For more information, contact:

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**PLEASE NOTE:** This document is for general informational purposes only. The information is subject to change; consult the appropriate department or an academic adviser. Entering freshmen must follow the revised General Education program effective fall 1999 and thereafter. The university catalog and schedule of courses are available online at [www.fresnostate.edu/ClassSchedule](http://www.fresnostate.edu/ClassSchedule) and [www.fresnostate.edu/catalog](http://www.fresnostate.edu/catalog).

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