

Contact: Diana Gonzalez

REQUEST FOR A NEW PROGRAM AT IOWA STATE UNIVERSITY
BACHELOR OF SCIENCE PROGRAM IN CULINARY SCIENCE

Action Requested: Consider approval of the request by Iowa State University to establish a new Bachelor of Science Program in Culinary Science in the Department of Food Science and Human Nutrition (FSHN), which is jointly administered by the Colleges of Agriculture and Life Sciences and Human Sciences.

Executive Summary: The proposed program will prepare culinary scientists as both food scientists and chefs. The graduates will possess the skills and creative talent required in innovative food development and the scientific and technological knowledge required to provide safe, affordable, healthful and delicious food products for the food industry. This proposal was reviewed by the Board Office and the Council of Provosts and is recommended for approval. No concerns were raised when it was presented to the Iowa Coordinating Council for Post-High School Education. The proposed program addresses the Board of Regents Strategic Plan priority (1.0) to "ensure high-quality educational opportunities for students."

Background:

- ◇ **Description of program.** The proposed program will include an entrepreneurial focus and will prepare students in food safety and sanitation, nutrition, food chemistry and analysis, food microbiology, food processing and engineering, and applied food science. The primary learning outcome for Culinary Science students will be to master the skills necessary to improve the quality, nutrition, and manufacturing of foods.
- ◇ **Relationship to existing programs at ISU.** The proposed program is a cross-disciplinary venture between food science in the FSHN department and the Hotel, Restaurant and Institution Management (HRIM) program. Another cross-disciplinary opportunity exists with the new Nutrition Wellness Research Center (NWRC) where undergraduate research projects in nutrition, health, and wellness can be cultivated and linked to the proposed program.
- ◇ **Duplication.** While two-year culinary arts training is offered at several Iowa community colleges, there are no other four-year Culinary Science programs in the state of Iowa. In the United States, there are only seven universities and colleges that offer Culinology programs; all but two are coupled with community colleges. The only other four-year programs are available at Southwest Minnesota State University and Clemson University.
- ◇ **Student demand.** Enrollment in both HRIM and food science majors has grown in the past few years. Currently, there are 79 food science majors and 213 HRIM majors. The department's goal is to have 30-40 more students in food-related curricula. The planned transfer agreement with Des Moines Area Community College's culinary arts program will provide a linkage to increase student enrollment from Iowa community colleges.

- ◇ Resources. Existing FSHN and HRIM faculty will be assigned to the proposed program. Existing facilities, including the MacKay food labs, the Joan Bice Underwood Tearoom, and the Center for Crops Utilization Research processing facilities will be used for the program.
- ◇ Cost. The proposed program is expected to cost approximately \$40,000 during Year 1, increasing to approximately \$47,000 by Year 5. The College of Human Sciences will reallocate a significant portion of the required funds.
- ◇ Need/Demand. Graduates of Culinary Science programs are in high demand to fill food product development positions in food processing industries, corporate chain restaurant industries, and food service equipment manufacturing industries. In 2005, the editorial director of the trade publication *Food Safety Magazine* said, "It's difficult to see a downside to any endeavor that has a scientific underpinning and can lead to safer and more wholesome food. Culinologists who work in restaurants and institutions will not only have the chef's eye for presentation but the scientific knowledge that can prevent contamination in food handling."
- ◇ Projected enrollment. The projected enrollment is five students in Year 1, increasing to 30 students by Year 7. Culinary Science students are expected to come from the consumer food science option in FSHN; HRIM; business; DMACC; and immediate high school graduates. The department plans to recruit students from Iowa, surrounding states, and transfer students from Iowa community colleges.
- ◇ Articulation agreements. Planned articulation with the culinary arts program at Des Moines Area Community College will allow students to enter the ISU Culinary Science Program. In the future, ISU will pursue articulation agreements with other Iowa community colleges that offer 2-year culinary arts degrees, such as Kirkwood Community College.
- ◇ Relationship to college strategic plan. The proposed program addresses the strategic plans of the Colleges of Human Sciences and Agriculture and Life Sciences by enhancing health and well-being while sharing science-based knowledge for the development of socially beneficial and environmentally sound food systems. The proposed program addresses societal and disciplinary changes and increased competition in the areas of food science, food service, and culinary arts.
- ◇ Link to institutional strategic plan. The proposed program addresses ISU's mission "to share knowledge through outstanding undergraduate, graduate, professional, and outreach programs." It also addresses ISU's Strategic Plan priority "to strengthen undergraduate, graduate, and professional education to enhance student success at ISU and beyond."