


COURSES COVERED BY THIS AGREEMENT

DEGREE REQUIREMENTS	
Gateway Technical College Courses 63 credits	Mount Mary University 128 credits
AAS in CULINARY ARTS General Education Courses	BS in FOOD SCIENCE CHEMISTRY Core and Elective
801-136 English Composition I (3)	ENG 110 Composition I (3)
809-198 Introduction to Psychology (3)	PSY 103 Introduction to Psychology (4)
801-196 Oral/Interpersonal Communication (3)	COM 104 Public Speaking (2)
809-116 Introduction to Ethics: Theory and Applications	
809-196 Introduction to Sociology (3)	SOC 101 Introductory Sociology (4)
809-195 Economics	BUS 301 Microeconomics (4)
101-143 Computers for Professionals (3)	Elective (3)
101-112 Accounting for Business (3)	Elective (3)
196-123 Problem Solving/Decision Making	Elective (3)
804-123 Math w/ Business Apps (3)*	MAT 104 Contemporary Mathematics (4)
* Can choose to take math courses listed below to meet MMU Math requirements of the Food Science Chemistry degree. MAT 105 is required for entering chemistry and either MAT 111 (or higher) or MAT 216 is required for the Food Science Chemistry major.	
804 - 113 College Technical Mathematics 1A (3) AND 804 - 114 College Technical Mathematics 1B (2)	MAT 105 Introductory Algebra (4)
804 - 115 College Technical Mathematics 1 (5)	MAT 105 Introductory Algebra (4)
804 - 189 Introductory Statistics (3)	MAT 216 Elementary Statistics (4)
804 - 197 College Algebra w/ Apps (5)	MAT 190 Pre-Calculus (4)
804 - 198 Calculus 1 (4)	MAT 251 Calculus I (4)
804 - 181 Calculus 2 (4)	MAT 252 Calculus II (4)
804 - 182 Calculus 3 (4)	MAT 261 Calculus III (4)
AAS in CULINARY ARTS Major Courses	BS in FOOD SCIENCE CHEMISTRY Major Courses and Elective Credit
316-109 Short Order Deli (3)	
316-130 Nutrition (2)	
316-131 Culinary Skills I (4) AND 316-132 Culinary Skills II (3)	DTS 190 Culinary Skills for Health Living (3)
316-140 Basic Baking Techniques	

316-170 Sanitation and Hygiene (1) AND 316-190 Food Service Supervision (3) AND 316-133 Menu Planning, Purchasing, Cost Control (3)	FSC 200 Regulatory and Quality Standards (3)
316-134 Garde Manager (1)	
316-105 International Buffets (3)	FSC 120 Contemporary Issues in Food (3) if choosing the Sustainability concentration
316-135 Catering/Banquets (2)	
316-125 Fine Dining (4)	
Completed AAS in CULINARY ARTS (63 credits)	
Rest of credits below complete the BS in FOOD SCIENCE CHEMISTRY	
Gateway Technical College Courses (not part of AAS Human Services Associate)	Bachelor of FOOD SCIENCE CHEMISTRY Major Courses
804 - 189 Introductory Statistics (3)	PSY 310 Behavioral Science Statistics OR MAT 216 Elementary Statistics
	DTS 201 Food Science
806-114 General Biology (4)	BIO 100 Introduction to Cellular and Molecular Biology
806-197 Microbiology (4)	BIO 325 Microbiology
	BIO 442 Advanced Microbiology
806-134 General Chemistry (4)	CHE 113 General Chemistry I
	CHE 114 General Chemistry II
	CHE 222 Instrumental Quantitative Analysis
	CHE 333 Organic Chemistry I
	CHE 352 Biochemistry
	FSC 100 Food Scientist Careers
	FSC 362 Food Science Nutrition
	FSC 410 Food Chemistry I
	FSC 412 Food Chemistry II
	FSC 432 Food Processing and Analysis
	FSC 440 Principles of Food Engineering
	FSC 450 Trends in Food Science (internship or capstone product development)
	Choose one concentration:
	Business
105-106 Business Communications OR 106-005 Business Communication Skills	BUS 250 Business Communications (3)
104-125 Business Marketing I (3)	BUS 331 Introduction to Marketing (3)

OR 104-173 Marketing Research (3)	
OR 104-172 Marketing Management (3)	
	BUS 362 Principles of Management (3)
	Sustainability
316-105 International Buffets (3)	FSC 120 Contemporary Issues in Food (3)
806-112 Principles of Sustainability (3)	FSC 255 Sustainable Food Nutrients
	SOC 363 Environmentally Sustainable Societies
	Bachelor of FOOD SCIENCE CHEMISTRY Remaining Core Courses
	<i>Philosophy/Theology (minimum 10 credits)</i>
	SEA 101 Search for Meaning (4)
	Theology (min. 3)
809-116 Introduction to Ethics: Theory and Applications (3)	PHI 330 Contemporary Issues in Ethics (3)
	<i>Communication/Math (minimum 11 credits)</i>
801-199 Written Communication II OR 801-150 English Composition II	ENG 120 Composition II (3)
	Oral Communication already met (min. 2 credits)
	Math already met (min. 3 credits)
	World Languages (min. 3 credits):
802-124 Spanish I (4) OR 802-111 Spanish I (4)	SPA 101 Elementary Spanish I (3)
802-104 German I (3)	GER 101 Elementary German I (3)
802-114 Chinese 1 (3)	Meets world languages requirement (3)
802-115 Chinese 2 (3)	Meets world languages requirement (3)
802-116 Chinese 3 (3)	Meets world languages requirement (3)
802-117 Chinese 4 (3)	Meets world languages requirement (3)
	<i>Literature/Fine Arts (minimum 9 credits)</i>
	Literature (3)
304-118 Art History (3)	ART 231 History of Art I
	Option of Literature or Fine Arts (minimum of 2 credits to complete 9 credit requirement)
	<i>Humanistics (minimum 9 credits)</i>
533-130 Intro to Deaf History (3)	HIS 358 Studies in American History (3)

	Behavioral science already met (min. 3 credits)
	Option already met (min. 3 credits)
	<i>Natural Science (minimum 3 credits)</i>
	Natural Science already met (min. 3 credits)
	<i>Leadership Requirement waived for those with ≥ 15 credits</i>



Transfer Contact Information

Schedule a Campus Visit

To schedule a campus visit online go to
<https://www.mtmary.edu/admissions/index.html>
or call (414) 930-3024

Transfer Admission Contacts

To speak to an Admissions Counselor your contacts are:

Antje Streckel

Associate Director
(414) 930-3468

streckea@mtmary.edu

Students with last names A-K

Andrea Kurtz

Associate Director
(414) 930-3285

kurtza@mtmary.edu

Students with last names L-Z

Financial Aid Contacts

To speak with a Financial Aid Counselor call (414) 930-3044

Faculty in the Food Science Program

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