

CULINARY SCIENCE



Culinary Science at Drexel

Culinary science combines the creative spirit of the culinary arts with the technical and scientific expertise of the food scientist. The demand for people with this combined expertise has grown dramatically in the last 10 years. They are now essential contributors to the success of companies that supply products for the fine dining, family dining, institutional food service, and grocery markets.

The Culinary Science program at Drexel is a logical extension of the University's well-respected Culinary Arts degree. The program is modeled on the field of culinology developed by the Research Chefs Association (RCA). By combining courses in food science, culinary arts, and hospitality management, Drexel offers a major that meets RCA requirements and prepares students to assume vital roles in the food industry. The Philadelphia area is also the hub of an extensive food industry and a culinary hotspot, so opportunities for co-op placements and career employment abound.

Drexel Co-op for Culinary Science

A key part of the program is Drexel's prestigious co-operative education program, in which students alternate periods of classroom study with periods of professional work experience. Culinary Science students can participate in the following:

- One Co-op Option (Four Years): includes one six-month period of full-time employment

Employers

Here are some of the companies that have hired Drexel students as co-op or full-time employees:

- David Michael & Co.
- Hershey Foods
- Keystone Foods LLC
- Ottens Flavors
- Pinnacle Foods Group, Inc.

Potential Careers

Corporate Executive Chef. Manages the food and beverage operations of large companies, food service providers, airlines, and hotel chains. Sometimes concentrates on organic foods, regional cuisine, and locally available products. Develops menus and handles management and financial responsibilities, such as directing the kitchen staff, purchasing supplies, and maintaining profitable operations.

Flavor Chemist. Develops and modifies flavors for foods and beverages. May work on compounding flavors for prepared foods, such as cereals and cereal coatings, frozen entrees, and sweeteners. Also experiments with blends. Product markets include the bakery, hot drink, beverage, dairy, and confection industries.

Research Chef. Blends culinary skills with an understanding of food science. Tests new formulas, develops recipes, experiments with flavors and the visual appeal of prepared foods, and tests new products and equipment. Employers include chain restaurants, food growers and processors, and food manufacturers.

Courses You'll Really Enjoy

Experimental Foods. Covers techniques used in testing procedures for food evaluation. Includes laboratory exercises on the development of new food formulations and techniques for new product development.

Food Preservation Processes. Covers fundamentals of food processing and preservation, including techniques and methods employed to extend the useful life of food products, and the significance of changes in the composition of foods due to processing, enzymatic activity, microbial action, and chemical change.

Nutrition in the Life Cycle. Covers nutrition in human life cycles, including prenatal, maternal, infant, childhood, adolescent, adult, and older adult. Also covers nutrient requirements and typical health and disease problems of each stage of the life span. Laboratory activities provide application of nutrition topics in preventive health activities related to the life span, with emphasis on diet-evaluation techniques.

Foods: Composition, Interactions, and Formulations. Covers physical and chemical characteristics of food components and their changes during preparation and cooking. Explores the interaction of components in foods and the formulation of baked goods. Covers the labeling of foods and food additives.

Learn More: University Catalog

A list of required courses for the Culinary Science major is available online at www.drexel.edu/catalog.

Accelerated Degree Options

Accelerated degree programs, such as the BS/MD, BS/PhD in Engineering, BS/JD, and BS/MBA, enable academically qualified students to earn both a bachelor's and an advanced degree, graduating sooner than they would in traditional programs. Eligible students can be admitted to an accelerated degree program in one of two ways: apply as an incoming freshman through Undergraduate Admissions or apply to the Graduate Studies Office after completing a minimum of 90 credits. To learn more about accelerated degree options, visit www.drexel.edu/em/ug/accelerated.

For More Information

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