



Partnership between Central Ohio Technical College (COTC) and Ohio State University (OSU) to develop a Culinary Science degree program
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Issue: Time magazine (March 24, 2008) featured “Ten Ideas that are Changing the World.” Number five on the list was “Kitchen Chemistry” where they described how “the science of chemistry and the art of cooking are revolutionizing the way we make dinner.” My project is focused on developing a partnership between OSU and an Ohio community college, Central Ohio Technical College (COTC), to implement a new undergraduate 2+2 program leading to the B.S. Agriculture in Culinary Science. Students will take culinary and science courses at COTC during the first two years of the program, then transfer seamlessly to OSU to complete their degree in four years. The State of Ohio has few articulation agreements of this type between community colleges and four year universities. The lack of coordination between two and four year schools will be a major hurdle we will need to overcome.

What has been done: We have met numerous times over the past three years with COTC staff to design a seamless program in Culinary Science. COTC submitted a “Request for Preliminary Approval” to the Ohio Board of Regents (OBR) in August 2008 and is currently preparing a “Proposal for New Associates Degree Program” that will again be submitted for OBR approval. We have prepared a “Preliminary Prospectus for the Establishment of an Undergraduate Major” that is currently under review by the OSU College of Food, Agriculture and Environmental Sciences. Once the COTC Associate Degree program is approved, we will continue through the OSU approval process.

Impacts: Culinary Science, sometimes referred to as Culinology®, integrates the study of culinary arts with food science and technology. Students graduating with this major will combine their creative talent in culinary arts with scientific and technical knowledge of food to design functional food ingredients and prepare innovative new food products for retail and food service operations. The need for this training is increasing as food processors are continually challenged by more sophisticated consumer demands for food that tastes and looks good, is quick to prepare, minimally processed, fresh-like, safe, stable, affordable, nutritious and environmentally friendly, a complicated set of criteria to balance. Employment opportunities are plentiful. About 20,000 new food products are introduced into the marketplace each year. Graduates of the program will work in ingredient or product development for food companies and foodservice companies, such as corporate chain restaurants. Job titles for graduates include product development scientist, product development chef, research chef, R&D chef, or corporate chef.

Funding Sources, Cooperators, Partners, Mentors: Central Ohio Technical College, Zane State College, Columbus State Community College, OSU Campus Dining Service, OSU Department of Human Nutrition, OSU Department of Consumer Sciences, Research Chefs Association, Culinary Institute of America

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