

**SUGGESTED CURRICULUM FOR UNDERGRADUATE FOOD SCIENCE MAJORS**  
**Concentration in Food, Health & Wellness**

**Freshman Year**

<b>Fall Semester (16 credits)</b>		<b>Spring Semester (16 credits)</b>	
MATH 104 Algebra, Analytic Geometry & Trigonometry***	3	KIN 100 Introduction to Kinesiology.	4
Comp Sci 105 Computer Literacy	3	CHEM 111 General Chemistry for Sci & Eng Majors	4
ENGL WP 112 College Writing	3	◆BIOL 102 Intro Animal Biology for Non-Biol Sci Majors	4
◆FD SCI 101 Food and Health or FD SCI 160 The Nature of Food	3	RES EC 102 Intro to Resource Economics (suggested, SB)	4
GEN ED Requirement	4		

\*\*\*If you get a score of 20 or greater on Math Placement Exam, you do not need to take this course and Chem 111 can be taken fall semester

**Sophomore Year**

<b>Fall Semester (15 credits)</b>		<b>Spring Semester (14 credits)</b>	
CHEM 112 General Chemistry for Sci & Eng Majors	4	◆CHEM 250 Organic Chemistry	3
◆PHYSICS 139 Intro to Physics	4	◆FD SCI 466 Hygienic Food Handling or or MICROBIOL 310/312 General Microbiology (5cr)	4
◆FD SCI 265 Survey of Food Science	3	NUTR 230 Basic Nutrition	3
◆FD SCI 266 Survey of Food Science Lab	1	GEN ED Requirement <sup>1</sup>	4
◆FD SCI 270 Biology of Food in Human Health	3		

<sup>1</sup>FD SCI 261 will be offered on a bi-yearly basis. Students should enroll in this courses either their sophomore or junior year depending upon when the course is offered.

**Junior Year**

<b>Fall Semester (15 credits)</b>		<b>Spring Semester (15 credit)</b>	
RES EC 211 Intro Statistics for the Life Sciences	3	PUBHL 565 Environmental Health Practices	3
◆BIOCHEM 420/421 Elementary Biochemistry	3	◆FD SCI 261 Food Biotechnology and Nutrition <sup>1</sup>	3
◆BIOCHEM 421 Elementary Biochem Lab (optional)	2	PROGRAM Elective	3
◆RES EC 121 Hunger in the Global Economy (SBG)	4	PROGRAM Elective	3
GEN ED Requirement <sup>2</sup>	4	General elective	3

<sup>1</sup>FD SCI 261 will be offered on a bi-yearly basis. Students should enroll in this courses either their sophomore or junior year depending upon when the course is offered.

**Senior Year**

<b>Fall Semester (15 credits)</b>		<b>Spring Semester (15 credits)</b>	
◆FD SCI 567 Food Microbiology	3	◆FD SCI 391A Product Development Project & Seminar	1
◆FD SCI 566 Food Microbiology Lab	2	◆FD SCI 580 Food-Borne Diseases or ◆FD SCI 542 Food Chemistry	3
◆FD SCI 541 Food Chemistry	3	◆FD SCI 561 Food Processing	3
◆FD SCI 544 Food Chemistry Lab	1	◆FD SCI 563 Processing Laboratory	1
◆FD SCI 391C Junior Writing <sup>2</sup>	3	◆FD SCI 581 Analysis of Food Products	3
◆NUTR 352 Nutrition in the Life Cycle	3	◆FD SCI 583 Food Analysis Laboratory	1
		PROGRAM Elective	3

<sup>2</sup>Fd Sci 391C May be taken fall of either junior or senior year

**Program Elective (Choose 3)**

	<b>Semester</b>	<b>Credits</b>
KIN 110 Human Performance & Nutrition	Both	3
ENV SCI 315 Principles of Environmental Toxicology and Chemistry	Spring	3
FD SCI 542 Food Chemistry	Spring	3
FD SCI 575 Elements of Food Process Engineering	Spring	4
NUTR 572 Community Nutrition	Spring	3
NUTR 577 Nutritional Problems in the U.S	Spring	3

**KEY:** ◆ Generally only offered the semester listed. ◆ Offered the semester listed on alternate years