SUGGESTED CURRICULUM FOR UNDERGRADUATE FOOD SCIENCE MAJORS

Concentration in Food Science and Technology/Pre-Graduate School

IFT Accredited Tract

Freshman Year

Fall Semester (16 credits)		**Spring Semester** (18 credits)	
CHEM 111 General Chemistry for Sci & Eng Majors****	4	CHEM 112 General Chemistry for Sci & Eng Majors	4
MATH 127 Calculus for the Life & Social Sci I***	3	MATH 128 Calculus for the Life & Social Sci II	3
ENGL WP 112 College Writing	3	COMP SCI 105 Computer Literacy	3
Course elective	3	◆BIOL 102 Intro Animal Biology for Non-Biol Sci Majors	4
◆FD SCI 101 Food & Health or FD SCI 160 The Nature of Food	3	RES EC 102 Intro to Resource Economics (SB, suggested)	4

***Chem 111 and Math 127 require Math 104 or a score of 20 on the Math Placement exam. If needed, take Math104 and take Chem 111 Spring semester

Sophomore Year

Fall Semester (15 credits)		**Spring Semester** (17 credits)	
PHYSICS 131 Intro Physics I w/Lab	4	PHYSICS 132 Intro Physics II w/Lab	4
CHEM 261 Organic Chemistry I for Non-Majors	3	CHEM 262 Organic Chemistry II for Non-Majors	3
◆FD SCI 265 Survey of Food Science	3	CHEM 269 Organic Lab for Non-Major (may be taken another semester)	2
◆FD SCI 266 Survey of Food Science Lab	1	◆FD SCI 466 Hygienic Handling of Foods or MICROBIOL 310/312 General Microbiology (5cr)	4
◆RES EC 121 Hunger in the Global Economy (SBG, suggested)	4	GEN ED Requirement[1]	4

[1]FD SCI 261 will be offered on a bi-yearly basi . Students should enroll in this courses either their sophomore or junior year depending upon when the course is offered.

Junior Year

Fall Semester (12 credits)		**Spring Semester** (15 credits)	
◆FD SCI 270 Biology in Food in Human Health or NUTR 230 Basic Nutrition	3	◆FD SCI 575 Elements of Food Process Engineering	4
		◆FD SCI 261 Food Biotechnology and Nutrition[1]	3
◆BIOCHEM 420 Elementary Biochemistry	3	◆RES EC 211 Intro Statistics for the Life Sciences	3
◆BIOCHEM 421 Biochemistry Lab	2	◆CHEM 315 Quantitative Analysis (opt for Chem. Minor)	4
GEN ED Requirement	4		

[1]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

Fall Semester (15 credits)		**Spring Semester** (15 credits)	
◆FD SCI 541 Food Chemistry	3	◆FD SCI 391B Product Development Project & Seminar	1
◆FD SCI 544 Food Chemistry Lab	1	◆FD SCI 561 Food Processing	3
◆FD SCI 567 Food Microbiology	3	◆FD SCI 563 Processing Laboratory	1
◆FD SCI 566 Food Microbiology Lab	2	◆FD SCI 581 Analysis of Food Products	3
◆FD SCI 391C Junior Writing[2]	3	◆FD SCI 583 Food Analysis Laboratory	1
◆CHEM 471 Physical Chemistry(opt for Chem. Minor)	3	◆FD SCI 542 Food Chemistry II or ◆ FD SCI 580 Food Borne Diseases	3
		General Elective	3

[2]Fd Sci 391C may be taken fall of junior or senior year

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