Graduation Checklist: *Concentration in Food Studies*

Math, Statistics and Computer Sciences	
MATH 104 Algebra, Analytic Geometry & Trigonometry	_____
RES EC 212 Intro Statistics for the Social Sciences or STATS 240 Introduction to Statistics	_____
Chemistry, Biochemistry and Physics	
CHEM 111 General Chemistry for Sci & Eng Majors	_____
CHEM 112 General Chemistry for Sci & Eng Majors	_____
CHEM 250 Organic Chemistry	_____
BIOCHEM 320 Elementary Biochemistry	_____
Physics 131 Intro to Physics I with lab	_____
Biology and Microbiology	
Bio 110 Intro Animal Biology for Non-Biol Sci Majors (or Bio 151)	_____
FD SCI 466&467 Nutritional Microbiology&Lab (or Microbio 310&265)	_____
Required Food Science Courses	
Fd Sci 103 Intro/Future Food Scientist (or another 100 level FS class)	_____
Fd Sci 265 Survey of Food Science	_____
Fd Sci 266 Survey of Food Science Lab	_____
Fd Sci 270 Biology of Food in Human Health	_____
Fd Sci 391C Junior Year Writing	_____
Fd Sci 541 Food Chemistry	_____
Fd Sci 544 Food Chemistry Lab	_____
Fd Sci 567 Food Microbiology	_____
Fd Sci 566 Food Microbiology Lab	_____
Fd Sci 561 Food Processing (IE)	_____
Fd Sci 563 Food Processing Lab (IE)	_____
Fd Sci 575 Elements of Food Process Engineering	
Fd Sci 581 Food Analysis	_____
Fd Sci 583 Food Analysis Lab	_____
Program Electives	
Four program electives listed on curriculum (only one of which can be 100 level): 1) 2) 3) 4)	

Students must take a total of 120 credits to graduate and complete Gen Ed requirements of University

ELECTIVE LIST for Food Studies Concentration
(Take four classes, only one of which can be at 100 level)

Food Science Electives	Credit
FDSCI 542 Food Chemistry 2	3
FDSCI 590B Food Quality	4

Nutrition and Kinesiology Electives	Credit
NUTRITN 130 Nutrition for a Healthy Lifestyle	4
NUTRITN 230 Basic Nutrition	3
NUTRITN 430 Nutrition and Metabolism	3
KIN 110 Human Performance and Nutrition	4

Public Health Electives	Credit
SPHHS 150 Great Challenges in Public Health & Health Sciences	4
PUBHLTH 203 Introduction to Environmental Health Sciences	3
PUBHLTH 223 Introduction to Biostatistics for Public Health	3
PUBHLTH 224 Epidemiology in Public Health	3
PUBHLTH 390AS Food Toxicology	3

Agriculture Electives	Credit
STOCKSCH 120 Organic Farming and Gardening	4
STOCKSCH 165 Sustainable Agriculture	3
STOCKSCH 171 Plagues, Food and People: Ecology of Food and Disease	4
STOCKSCH 356 Food Justice and Policy	3

SUGGESTED CURRICULUM FOR UNDERGRADUATE FOOD SCIENCE MAJORS

Concentration in Food Studies

Freshman Year

Fall Semester		Spring Semester	
MATH 104 Algebra, Analytic Geometry & Trigonometry***	3	PROGRAM Elective	3-4
ENGL WP 112 College Writing	3	◆BIOL 110 Intro Animal Biology for Non-Biol Sci Majors	4
◆FD SCI 103 Introduction for the Future Food Scientist	4	CHEM 111 General Chemistry for Sci & Eng Majors	4
GEN ED Requirement	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

Fall Semester		Spring Semester	
CHEM 112 General Chemistry for Sci & Eng Majors	4	◆CHEM 250 Organic Chemistry	3
◆PHYSICS 131 Intro to Physics I with lab	4	◆FD SCI 265 Survey of Food Science	3
◆FD SCI 270 Biology of Food in Human Health	3	◆FD SCI 266 Survey of Food Science Lab	1
PROGRAM Elective	3-4	RES EC 102 Intro to Resource Economics (suggested, SB)	4
		General ED Requirement	4

Junior Year

Fall Semester		Spring Semester	
RES EC 212 Intro Statistics for the Social Sciences or STATS 240 Intro to Statistics	4	◆FD SCI 466&467 Nutritional Microbiology&Lab or MICROBIO 310&265 General Microbiology	4
BIOCHEM 320 Elementary Biochemistry	3	◆FD SCI 541 Food Chemistry	3
◆RES EC 121 Hunger in the Global Economy (SBG, suggested)	4	◆FD SCI 575 Elements of Food Process Engineering	4
		FD SCI 391R Undergraduate Research[1]	1
PROGRAM Elective	3-4	General ED Requirement	4

Senior Year

Fall Semester		Spring Semester	
◆FD SCI 567 Food Microbiology	3	◆FD SCI 561 Food Processing (IE)	3
◆FD SCI 566 Food Microbiology Lab	2	◆FD SCI 563 Processing Laboratory (IE)	2
◆FD SCI 544 Food Chemistry Lab	1	◆FD SCI 581 Analysis of Food Products	3
◆FD SCI 391C Junior Writing[3]	3	◆FD SCI 583 Food Analysis Laboratory	1
◆FD SCI 542 Food Chemistry 2 or FD SCI 590B Food Quality[2] (suggested, PROGRAM Elective)	3-4	◆FD SCI 590A Food Science Policy[3]	3
		PROGRAM Elective	3-4

[12]Fd Sci 391R not required but is strongly recommended for students participating in *undergraduate research independent study*. Can be taken anytime.
[2]Fd Sci 590B is a program elective and is strongly recommended for students who would like to obtain FSPCA Qualified Individual Certifications. Prerequisites: Basic Microbiology (FS 466&467 or MICROBIO 310&265) and Organic Chemistry (CHEM 261 or 250).
[3]Fd Sci 590A not required but is strongly recommended for students who would like to learn about Food Policy and Entrepreneurship. Requirements: Food Science Seniors.

KEY: ◆Generally only offered the semester listed.