

Graduation Checklist: *Food Science and Technology*

Math, Statistics and Computer Sciences

MATH 127 Calculus for the Life & Social Sci I***	_____
MATH 128 Calculus for the Life & Social Sci II***	_____
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 261 Organic Chemistry I for Non-Majors	_____
CHEM 262 Organic Chemistry II for Non-Majors	_____
CHEM 269 Organic Lab for Non-Major	_____
BIOCHEM 320 Elementary Biochemistry	_____
BIOCHEM 321 Biochemistry Lab	_____
Physics 131 Intro to Physics 1 with lab	_____
Physics 132 Intro to Physics 2 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)	_____

Nutrition

Fd Sci 270 Biology of Food in Human Health or Nutr 230 Basic Nutrition	_____
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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 391C Junior Year Writing*	_____
Fd Sci 541 Food Chemistry	_____
Fd Sci 542 Food Chemistry 2	_____
Fd Sci 544 Food Chemistry Lab	_____
Fd Sci 567 Food Microbiology	_____
Fd Sci 566 Food Microbiology Lab	_____
Fd Sci 575 Elements of Food Process Engineering	_____
Fd Sci 561 Food Processing (IE)	_____
Fd Sci 563 Food Processing Lab (IE)	_____
Fd Sci 581 Food Analysis	_____
Fd Sci 583 Food Analysis Lab	_____

Electives

Fd Sci 391R Undergraduate Research (1 cr, offered every semester) <i>Strongly suggested for students participating in undergraduate laboratory independent study</i>	
Fd Sci 590B Food Quality (4 cr, offered in Fall)	
Fd Sci 590A Food Science Policy (3 cr, offered in Spring)	

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

SUGGESTED CURRICULUM FOR UNDERGRADUATE FOOD SCIENCE MAJORS
Concentration in Food Science and Technology/Pre-Graduate School

Freshman Year

Fall Semester

CHEM 111 General Chemistry for Sci & Eng Majors***	4
MATH 127 Calculus for the Life & Social Sci I***	3
ENGL WP 112 College Writing	3
◆ FD SCI 103 Introduction for the Future Food Scientist	4

Spring Semester

CHEM 112 General Chemistry for Sci & Eng Majors	4
MATH 128 Calculus for the Life & Social Sci II	3
◆ BIOL 110 Intro Animal Biology for Non-Biol Sci Majors	4
GEN ED Requirement	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

PHYSICS 131 Intro Physics I w/Lab	4
CHEM 261 Organic Chemistry I for Non-Majors	3
◆ RES EC 121 Hunger in the Global Economy (SBG, suggested)	4
GEN ED Requirement	4

Spring Semester

PHYSICS 132 Intro Physics II w/Lab	4
CHEM 262 Organic Chemistry II for Non-Majors	3
CHEM 269 Organic Lab for Non-Major (may be taken another semester)	2
◆ FD SCI 265 Survey of Food Science	3
◆ FD SCI 266 Survey of Food Science Lab	1

Junior Year

Fall Semester

◆ FD SCI 270 Biology in Food in Human Health or NUTR 230 Basic Nutrition	3
◆ FD SCI 391C Junior Writing ¹	3
◆ RES EC 212 Intro Statistics for the Social Sciences or STATS 240 Introduction to Statistics	4
RES EC 102 Intro to Resource Economics (SB, suggested)	4
FD SCI 391R Undergraduate Research ²	1

Spring Semester

◆ FD SCI 575 Elements of Food Process Engineering	4
◆ FD SCI 466&467 Nutritional Microbiology&Lab Or MICROBIO 310&265 General Microbiology	4
◆ Fd Sci 541 Food Chemistry	3
BIOCHEM 320 Elementary Biochemistry	3
◆ BIOCHEM 321 Biochemistry Lab	2

Fall Semester

◆ FD SCI 542 Food Chemistry 2	3
◆ FD SCI 544 Food Chemistry Lab	1
◆ FD SCI 567 Food Microbiology	3
◆ FD SCI 566 Food Microbiology Lab	2
◆ FD SCI 590B Food Quality ³	4

Senior Year

Spring Semester

◆ FD SCI 561 Food Processing (IE)	3
◆ FD SCI 563 Processing Laboratory (IE)	2
◆ FD SCI 581 Analysis of Food Products	3
◆ FD SCI 583 Food Analysis Laboratory	1
◆ FD SCI 590A Food Science Policy ⁴	3

¹Fd Sci 391C may be taken fall of junior or senior year

²Fd Sci 391R not required but is strongly recommended for students participating in *undergraduate research independent study*. Can be taken anytime.

³Fd Sci 590B not required but 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).

⁴Fd 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.