

# Curriculum in Food Science

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The B.S. degree in food science is designed to develop technical, analytical, and communication skills, as well as provide a broad scientific foundation to prepare students for employment within the food industry or admittance into graduate school. Upper-level food science courses address the chemical, physical, and biological properties of foods and how these properties influence food processing, quality, and safety. This undergraduate food science program is formally approved by the Institute of Food Technologists. Graduates in food science find employment in quality assurance, product development, food safety, and technical sales.

## Freshman

Fall	Hours	Spring	Hours
CHEM 1030 Fundamentals Chemistry I	3	CHEM 1040 Fundamental Chemistry II	3
CHEM 1031 Fundamental Chemistry I Laboratory	1	CHEM 1041 Fundamental Chemistry II Laboratory	1
ENGL 1100 English Composition I	3	BIOL 1020 Principles of Biology	3
MATH 1610 Calculus I	4	BIOL 1021 Principles of Biology Laboratory	1
<b>FDSC 1000 Introductory Food Science</b>	<b>3</b>	ENGL 1120 English Composition II	3
		NTRI 2000 Nutrition And Health	3
		Core Fine Arts	3
	<b>14</b>		<b>17</b>

## Sophomore

Fall	Hours	Spring	Hours
PHYS 1000 Foundations of Physics	4	CHEM 2030 Survey of Organic Chemistry	3
COMM 1000 Public Speaking	3	BIOL 3200 General Microbiology	3
Core Literature	3	BIOL 3201 General Microbiology Laboratory	1
Core History 1	3	ECON 2020 Principles of Microeconomics <i>or</i> 2030 Principles of Macroeconomics	3
Food Sciences Electives <sup>1</sup>	3	Core History 2	3
		Core Humanity	3
	<b>16</b>		<b>16</b>

## Junior

Fall	Hours	Spring	Hours	Summer	Hours
<b>FDSC 5430 Food Chemistry</b>	<b>4</b>	<b>FDSC 5660 Food Microbiology</b>	<b>4</b>	<b>FDSC 4920 Food Science Internship</b>	<b>3</b>
<b>Processing Course<sup>2</sup></b>	<b>3-4</b>	<b>FDSC 5450 Food Analysis and Quality Control</b>	<b>4</b>		
BCHE 3200 Principles of Biochemistry <i>or</i> 3180 Nutritional Biochemistry	3	<b>FDSC 5730 Sensory Evaluation</b>	<b>3</b>		
Core Social Science	3	Food Science Electives <sup>1</sup>	4		
	<b>13-14</b>		<b>15</b>		<b>3</b>

**Senior**

<b>Fall</b>	<b>Hours</b>	<b>Spring</b>	<b>Hours</b>
<b>FDSC 5770 Food Plant Sanitation</b>	<b>4</b>	<b>FDSC 5640 Food Product Development</b>	<b>4</b>
<b>FDSC 4290 Professional Development in Food Science</b>	<b>1</b>	<b>POUL 5160 Principles of Food Safety</b>	<b>3</b>
<b>BSEN 5550</b>		Food Science Electives <sup>1</sup>	4
STAT 2510 Statistics for Biological and Health Sciences	3	Free Elective or ROTC	3
Food Science Elective or ROTC <sup>1</sup>	3-4	UNIV 4AA0 Creed to Succeed	0
	<b>11-12</b>		<b>14</b>

**Total Hours: 119-121**

The Food Science B.S. requires 124 total hours.

<sup>1</sup> Must include one of the following: POUL 1000, CSES 1000, ANSC 1000, or ANSC 2720. For remaining food science electives, see advisor or DegreeWorks for approved list.

<sup>2</sup> POUL 5140 (3 credit, Spring semester) or ANSC 4700 (4 credit, Fall semester).