

# FOOD SCIENCE, B.S.

## FOUR-YEAR PLAN

### FOUR-YEAR PLAN

#### SAMPLE FOOD SCIENCE FOUR-YEAR PLAN

##### Freshman

Fall	Credits	Spring	Credits
CHEM 103 or 109 <sup>1</sup>		4-5 CHEM 104 <sup>1</sup>	5
MATH 221 <sup>2</sup>		5 BIOLOGY/BOTANY/ ZOOLOGY 151	5
General Education course <sup>3</sup>		0-3 General Education Course <sup>3</sup>	0-3
COMM A Course		3 FOOD SCI 201 (recommended)	1
First Year Seminar		1	
		<b>13-17</b>	<b>11-14</b>

##### Total Credits 24-31

##### Sophomore

Fall	Credits	Spring	Credits
CHEM 343		3 CHEM 344 & CHEM 345	5
FOOD SCI 301		3 STAT 371 or 301	3
MICROBIO 101 & MICROBIO 102		5 PHYSICS 207	5
General Education Course <sup>3</sup>		3 General Education Course <sup>4</sup>	0-3
		<b>14</b>	<b>13-16</b>

##### Total Credits 27-30

##### Junior

Fall	Credits	Spring	Credits
BIOCHEM 501		3 NUTR SCI 332 or 510	3
FOOD SCI 440		3 FOOD SCI/AN SCI 321	1
FOOD SCI 410		3 FOOD SCI 432	3
MICROBIO/ FOOD SCI 324 & MICROBIO/ FOOD SCI 325		5 FOOD SCI 412	4
General Education Courses <sup>3</sup>		0-6 Food Science course <sup>4, 5</sup>	0-2
		General Education Course <sup>3</sup>	0-6
		<b>14-20</b>	<b>11-19</b>

##### Total Credits 25-39

##### Senior

Fall	Credits	Spring	Credits
FOOD SCI 532		4 FOOD SCI 514	4
FOOD SCI 602		2 FOOD SCI 603 <sup>6</sup>	1
Food Science Course <sup>4</sup>		0-3 Food Science Course <sup>4</sup>	0-3

Science Elective Course <sup>5</sup>	0-3 Science Elective Course <sup>5</sup>	0-3
General Education Courses <sup>3</sup>	3-6 General Education Courses <sup>3</sup>	3-6
<b>9-18</b>		<b>8-17</b>

##### Total Credits 17-35

- Students taking CHEM 109 do not take CHEM 104.
- MATH 221 will satisfy the Quantitative Reasoning B requirement.
- Electives can be found on the Requirements tab.
- Students must select at least one course from FOOD SCI 511 Chemistry and Technology of Dairy Products (spring semester), FOOD SCI/AN SCI 515 Commercial Meat Processing (fall semester), FOOD SCI 535 Confectionery Science and Technology (fall semester), or FOOD SCI 550 Fermented Foods and Beverages (spring semester) and either FOOD SCI 551 Food Fermentation Laboratory (spring semester) or FOOD SCI 552 Food Fermentation Laboratory: The Science of Wine (fall semester).
- Students must complete two science elective courses: (1) at least 3 credits of any 400-level or above biological science course or BIOLOGY/BOTANY/ZOOLOGY 152 Introductory Biology (2) at least 3 credits of any 400-level or above physical science course.
- Combination of FOOD SCI 602 Senior Project and FOOD SCI 603 Senior Seminar satisfy Comm B requirement.

**Note: Students must complete a minimum of 120 credits. This may require taking 16 credits per semester for at least four semesters.**