

# FOOD SCIENCE MAJOR

## FOOD SCIENCE and TECHNOLOGY CONCENTRATION CURRICULUM

<i>FRESHMAN YEAR</i>				<i>SOPHOMORE YEAR</i>			
Fall Semester		Spring Semester		Fall Semester		Spring Semester	
BIOL 103 General Biol I <i>and</i>	3	BIOL 104 General Biol II <i>and</i>	3	CH 201 Surv Organic Chem <i>or</i>	4	BIOCH 305 Essen Elem Bioch	3
BIOL 105 General Biol Lab I <i>or</i>	1	BIOL 106 General Biol Lab II <i>or</i>	1	CH 223 Organic Chem <i>and</i>	3	EX ST 301 Introductory Statistics	3
BIOL 110 Principles of Biol I	5	BIOL 111 Principles of Biol II	5	CH 227 Org Chem Lab	1	FDSC 214 Fd Resources & Society	3
CH 101 General Chemistry	4	CH 102 General Chemistry	4	FDSC 450 Creative Inquiry	1	FDSC 450 Creative Inquiry	1
COMM 150 Intro to Hum Comm	3	ENGL 103 Acc Composition	3	PHYS 122 Phys w/Cal I <i>and</i>	3	A&H (Non-Lit) Requirement <sup>1</sup>	3
FDSC 101 Man's Food	1	FDSC 102 Perspec Fd & Nutr Sci	1	PHYS 124 Physics Lab I <i>or</i>	1	Elective	2
MTHSC 102 Intro to Math Ana <i>or</i>	3	FDSC 450 Creative Inquiry	1	PHYS 200 Intro Physics <i>or</i>	4		15
MTHSC 106 Calc of Var I	4	PSYCH 201 Intro to Psychology	3	PHYS 207 Gen Phys I <i>and</i>	3		
	15-17		16-17	PHYS 209 Gen Phys I Lab	1		
				A&H (Lit) Requirement <sup>1</sup>	3		
				Social Science Requirement <sup>1,2</sup>	3		
					15		
<i>JUNIOR YEAR</i>				<i>SENIOR YEAR</i>			
Fall Semester		Spring Semester		Fall Semester		Spring Semester	
FDSC 301 Food Reg and Policy	1	ENGL 304 Business Writing <i>or</i>	3	FDSC 306 Fd Service Op <i>or</i>	3	FDSC 402 Food Chemistry II	4
FDSC 417 Seminar	1	ENGL 314 Technical Writing	3	FDSC 307 Restaurant Fd Serv Mgt <sup>3</sup>	3	FDSC 408 Food Process Engr	4
FDSC 450 Creative Inquiry	1	FDSC 410 Food Prod Dev	4	FDSC 401 Food Chemistry I	4	FDSC 409 Total Quality Mgt	3
MICRO 305 Gen Microbiology	4	FDSC 450 Creative Inquiry	1	FDSC 404 Fd Preserv & Proc	3	FDSC 450 Creative Inquiry	1
NUTR 451 Human Nutrition	3	MICRO 407 Food & Dairy Micro	4	FDSC 407 Quantity Food	2	Emphasis Area Requirement <sup>4</sup>	3
Departmental Requirement <sup>3</sup>	3	Emphasis Area Requirement <sup>4</sup>	3	FDSC 450 Creative Inquiry	1		15
Emphasis Area Requirement <sup>4</sup>	2		15	Emphasis Area Requirement <sup>4</sup>	3		
	15				16		

122-125 TOTAL SEMESTER HOURS

<sup>1</sup>See General Education requirements. Three of these credit hours must also satisfy the Cross-Cultural Awareness requirement.

<sup>2</sup>For students undecided on concentration area, AP EC 202, ECON 211 or 212 is recommended.

<sup>3</sup>FDSC 430 or AVS 413.

<sup>4</sup>See advisor.

**IMPORTANT NOTE:** Undergraduate students should not wait for the SR year to register for required FR, SO, and JR courses. This action could delay your graduation date. The University may drop courses due to low enrollment or for other reasons during any semester, especially during Maymester, 1<sup>st</sup> Summer Session, and 2<sup>nd</sup> Summer Session. If you have not taken these required courses at the appropriate time as outlined in the curriculum map then you assume the risk of not being able to graduate on time.

## FOOD SCIENCE MAJOR NUTRITION and DIETETIC CONCENTRATION CURRICULUM

<i>FRESHMAN YEAR</i>				<i>SOPHOMORE YEAR</i>			
Fall Semester		Spring Semester		Fall Semester		Spring Semester	
BIOL 103 General Biol I <i>and</i>	3	BIOL 104 General Biol II <i>and</i>	3	AP EC 202 Agric Economics <i>or</i>	3	BIOCH 305 Essen Elem Bioch	3
BIOL 105 General Biol Lab I <i>or</i>	1	BIOL 106 General Biol Lab II <i>or</i>	1	ECON 211 Princ of Microecon <i>or</i>	3	EX ST 301 Introductory Statistics	3
BIOL 110 Principles of Biol I	5	BIOL 111 Principles of Biol II	5	ECON 212 Princ of Macroecon	3	FDSC 214 Fd Resources & Society	3
CH 101 General Chemistry	4	CH 102 General Chemistry	4	CH 201 Surv Organic Chem <i>or</i>	4	FDSC 450 Creative Inquiry	1
COMM 150 Intro to Hum Comm	3	ENGL 103 Acc Composition	3	CH 223 Organic Chem <i>and</i>	3	A&H (Non-Lit) Requirement <sup>1</sup>	3
FDSC 101 Man's Food	1	FDSC 102 Perspec Fd & Nutr Sci	1	CH 227 Org Chem Lab	1	Elective	2
MTHSC 102 Intro to Math Ana <i>or</i>	3	PSYCH 201 Intro to Psychology <sup>1</sup>	3	NUTR 216 Current Issues in Nutr	1		15
MTHSC 106 Calc of Var I	4		15-16	PHYS 122 Phys w/Cal I <i>and</i>	3		
	15-17			PHYS 124 Physics Lab I <i>or</i>	1		
				PHYS 200 Intro Physics <i>or</i>	4		
				PHYS 207 Gen Phys I <i>and</i>	3		
				PHYS 209 Gen Phys I Lab	1		
				A&H (Lit) Requirement <sup>1</sup>	3		
					15		
<i>JUNIOR YEAR</i>				<i>SENIOR YEAR</i>			
Fall Semester		Spring Semester		Fall Semester		Spring Semester	
BIOSC 222 Human Ana & Phys I	4	BIOSC 223 Human Ana & Phys II	4	FDSC 306 Fd Service Operations	3	FDSC 402 Food Chemistry II	4
FDSC 301 Fd Reg and Policy	1	ENGL 304 Business Writing <i>or</i>	3	FDSC 401 Food Chemistry I	4	FDSC 409 Total Quality Mgt	3
FDSC 450 Creative Inquiry	1	ENGL 314 Technical Writing	3	FDSC 404 Fd Preserv & Proc	3	FDSC 450 Creative Inquiry	1
MICRO 305 Gen Microbiology	4	FDSC 450 Creative Inquiry	1	FDSC 407 Quantity Food	2	NUTR 425 Med Nutr Ther II	4
NUTR 451 Human Nutrition	3	MICRO 407 Food & Dairy Micro	4	NUTR 418 Prof Dev in Dietetics <i>or</i>	1	NUTR 426 Community Nutr	3
Elective	2	NUTR 455 Nutr and Metabolism	3	NUTR 419 Prof Dev in Nutr <sup>2</sup>	1		15
	15		15	NUTR 424 Med Nutr Ther I	4		
					17		

122-125 TOTAL SEMESTER HOURS

<sup>1</sup>See General Education requirements. Three of these credit hours must also satisfy the Cross-Cultural Awareness requirement.

<sup>2</sup>NUTR 419 is recommended for students not pursuing registered dietitian (RD) status.

**IMPORTANT NOTE:** Undergraduate students should not wait for the SR year to register for required FR, SO, and JR courses. This action could delay your graduation date. The University may drop courses due to low enrollment or for other reasons during any semester, especially during Maymester, 1<sup>st</sup> Summer Session, and 2<sup>nd</sup> Summer Session. If you have not taken these required courses at the appropriate time as outlined in the curriculum map then you assume the risk of not being able to graduate on time.