

Food Science – Undergraduate

For students entering program Fall 2019 or later

Freshman Year

Fall (17 Hours)		Spring (17 Hours)	
Natural Science/Biology course ¹	3	FSHN 120: Contemporary Nutrition	3
CMN 101: Public Speaking	3	RHET 105: Principles of Composition	4
MATH 220: Calculus (QR1)	2	CHEM 102/103: General Chemistry I and Lab	4
ACES 101: Contemporary Issues in ACES	2	Humanities/Social Science/Cultural Study	3
FSHN 101: The Science of Food	3	FSHN 232: Science of Food Preparation	3
FSHN 130: Introduction to Food Science	1		

Sophomore Year

Fall (16 Hours)		Spring (15 Hours)	
CHEM 104/102: General Chemistry II and Lab	4	CHEM 232: Elementary Organic Chemistry I	4
MCB 100: Introduction to Microbiology	3	Humanities/Social Science/Cultural Study	3
Humanities/Social Science/Cultural Study	3	Statistics ²	3
PHYS 101: College Physics: Mech & Heat	5	FSHN 201: Math for Food Science	3
FSHN 230: Food Sci: Professional Issues	1	FSHN 260: Raw Materials for Processing	2

Junior Year

Fall (15 Hours)		Spring (16 Hours)	
MCB 450: Introductory Biochemistry or ANSC 350: Cellular Metabolism in Animals	3	Elective courses ³	3
FSHN 302: Sensory Evaluation of Foods	3	FSHN 418: Food Analysis	4
FSHN 414: Food Chemistry	3	FSHN 471: Food & Industrial Microbiology	3
FSHN 416: Food Chemistry Lab	3	FSHN 472: Applied Food Microbiology	3
FSHN 460: Food Processing Engineering	3	FSHN 481/482: Food Processing I and Lab	3

Senior Year

Fall (15 Hours)		Spring (13 Hours)	
Advanced Composition	3	FSHN 466: Capstone ⁴	4
FSHN 419 Food Ingredient Technology	3	Humanities/Social Science/Cultural Study	3
FSHN 483/484: Food Processing II and Lab	3	Elective courses ³	3
Humanities/Social Science/Cultural Study	3	Elective courses ³	3
Elective courses ³	3		

¹ Recommended courses are IB 100 and IB 102

² Select from ACE 231; CPSC 241; ECON 202; PSYC 232; SOC 280; or STAT 100. QRII requirement.

³ Food Science-related electives (require to take 9 credits out of the list and 6 credit hours should be of 3—and 4-- level): FSHN 175, 231, 249, 293, 295 (up to 3 credit hours), 345, 417, 425, 464, 469, 480, CHEM 233, ACE 161, 306.

⁴ Either Food Product Development or Food Technology Challenge.

Food Science - Undergraduate - Students enrolled before Fall 2019

Freshman Year

Fall (16-18 Hours)		Spring (15-16 Hours)	
ACES 101: Contemporary Issues in ACES	2	Natural Science ²	5
FSHN 130: Introduction to Food Science	1	FSHN 232: Science of Food Preparation	3
FSHN 101: Introduction to FSHN	3	CHEM 102: General Chemistry I	3
MATH 220: Calculus or CMN 101: Public Speaking or RHET 105: Principles of Composition	5 3 4	CHEM 103: General Chemistry Lab I	1
CHEM 101: Introductory Chemistry or HUM/SS/CS	3 3-4	CMN 101: Public Speaking or RHET 105: Principles of Composition	3 4

Sophomore Year

Fall (13 Hours)		Spring (15-16 Hours)	
FHSN 120: Contemporary Nutrition	3	FSHN 260: Raw Materials for Processing	4
FSHN 230: Food Science: Professional Issues	1	CHEM 232: Elementary Organic Chemistry I	3
MCB 100: Introduction to Microbiology	3	CHEM 233: Elementary Organic Chemistry Lab I	2
MCB 101: Introduction to Microbiology Lab	2	Statistics ¹	3-4
CHEM 104: General Chemistry II	3	HUM/SS/CS	3
CHEM 105: General Chemistry Lab II	1		

Junior Year

Fall (16 Hours)		Spring (15-18 Hours)	
FSHN 302: Sensory Evaluation of Foods	3	FSHN 418: Food Analysis	4
FSHN 414: Food Chemistry	3	FSHN 460: Food Processing Engineering	3
FSHN 416: Food Chemistry Lab	2	FSHN 471: Food & Industrial Microbiology	3
PHYS 101: College Physics: Mech & Heat	5	MCB 312: Applied Microbiology Methods	2
ANSC 350: Cellular Metabolism in Animals or MCB 450: Introduction to Biochemistry	3 3	Open Electives	3-6

Senior Year

Fall (17 Hours)		Spring (13-15 Hours)	
FSHN 461: Food Processing I	4	FSHN 462: Food Processing II	2
HUM/SS/CS	3	HUM/SS/CS	3
Advanced Composition	3	Open Electives	6-8
FSHN 466: Food Product Development	3		
PHYS 102: College Physics: E&M & Modern	5		

¹ Select from ACE 161; CPSC 241; ECON 202; PSYC 235; SOC 280; or STAT 100

² Select from IB 103; IB 104; MCB 244; or (MCB 150 & MCB 151)