Food Science – Undergraduate

Freshman Year

Fall (15 Hours)		Spring (17 Hours)	
Natural Science/Biology course	3	FSHN 120: Contemporary Nutrition	3
CMN 101: Public Speaking	3	RHET 105: Principles of Composition	4
MATH 220: Calculus (QR1)	5	CHEM 102 & 103: General Chemistry I and Lab	4
FSHN 101: The Science of Food	3	Humanities/Social Science/Cultural Study	3
FSHN 130: Introduction to Food Science	1	FSHN 232: Science of Food Preparation	3

Sophomore Year

Fall (16 Hours)		Spring (15 Hours)	
CHEM 104 & 105: 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: Food Product Development	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 105

[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, 193, 231, 249, 293, 295 (up to 3 credit hours), 345, 417, 425, 430, 464, 469, 475, 480, CHEM 233, ACE 161, 306.