

Food Science, BS

Freshman Year

| Fall Semester | | |
|---------------|--------------------------------|-----------|
| Course | | Credits |
| | Natural Science/Biology course | 3 |
| CMN 101 | Public Speaking | 3 |
| MATH 220 | Calculus (QR1) | 5 |
| FSHN 101 | The Science of Food | 3 |
| FSHN 130 | Introduction to Food Science | 1 |
| FSHN 123 | Orientation to Illinois | 1 |
| Total | | 16 |

| Spring Semester | | |
|-----------------|-----------------------------|-----------|
| Course | | Credits |
| FSHN 120 | Contemporary Nutrition | 3 |
| RHET 105 | Principles of Composition | 4 |
| CHEM 102 | General Chemistry I | 3 |
| CHEM 103 | General Chemistry I Lab | 1 |
| FSHN 232 | Science of Food Preparation | 3 |
| | | |
| Total | | 14 |

Sophomore Year

| Fall Semester | | |
|---------------|--|-----------|
| Course | | Credits |
| CHEM 104 | General Chemistry II | 3 |
| CHEM 105 | General Chemistry II Lab | 1 |
| MCB 100 | Introduction to Microbiology | 3 |
| | Humanities/Social Science/Cultural Study | 3 |
| PHYS 101 | College Physics: Mech & Heat | 5 |
| FSHN 230 | Food Science: Professional Issues | 1 |
| Total | | 16 |

| Spring Semester | | |
|-----------------|--------------------------------|-----------|
| Course | | Credits |
| CHEM 232 | Elementary Organic Chemistry I | 4 |
| | Statistics ² | 3 |
| FSHN 201 | Math for Food Science | 3 |
| FSHN 260 | Raw Materials for Processing | 2 |
| | Elective courses ³ | 3 |
| | | |
| Total | | 15 |

Junior Year

| Fall Semester | | |
|---------------|---------------------------------------|-----------|
| Course | | Credits |
| MCB 450 | Introductory Biochemistry OR ▼ | 3 |
| ANSC 350 | Cellular Metabolism in Animals | |
| FSHN 302 | Sensory Evaluation of Foods | 3 |
| FSHN 414 | Food Chemistry | 3 |
| FSHN 416 | Food Chemistry Lab | 3 |
| FSHN 460 | Food Processing Engineering | 3 |
| Total | | 15 |

| Spring Semester | | |
|-----------------|--------------------------------|-----------|
| Course | | Credits |
| | Elective courses ³ | 3 |
| FSHN 418 | Food Analysis | 4 |
| FSHN 471 | Food & Industrial Microbiology | 3 |
| FSHN 472 | Applied Food Microbiology | 3 |
| FSHN 481 | Food Processing I | 2 |
| FSHN 482 | Food Processing I Lab | 1 |
| Total | | 16 |

Senior Year

| Fall Semester | | |
|---------------|--|-----------|
| Course | | Credits |
| | Advanced Composition | 3 |
| FSHN 419 | Food Ingredient Technology | 3 |
| FSHN 483 | Food Processing II | 2 |
| FSHN 484 | Food Processing II Lab | 1 |
| | Humanities/Social Science/Cultural Study | 3 |
| | Elective courses ³ | 3 |
| Total | | 15 |

| Spring Semester | | |
|-----------------|--|-----------|
| Course | | Credits |
| FSHN 466 | Food Product Development | 4 |
| | Humanities/Social Science/Cultural Study | 6 |
| | Elective courses ³ | 3 |
| | | |
| Total | | 13 |

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.