

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.