# Food Science Technology Major Requirements

**B.S. Degree Requirements**: Food Science Option

## Supporting Courses (71 Cr.)

### Communication Skills
Select one of WR 327, 362 or 222
- Tech Wri, Science Wri, or Eng Comp
- WR* 327, 362 or 222
- COMM 111*
- 3

### Chemistry Courses
- General Chemistry
  - CH* 231, 232, 233
  - 4, 4, 4
- General Chemistry Lab
  - CH* 261, 262, 263
  - 1, 1, 1
- Organic Chemistry
  - CH 331, 332, 337
  - 4, 4, 4
- Quantitative Analysis
  - CH 324
  - 4

### Biology, Biochemistry and Microbiology
- Principles of Biology
  - BI*221,222
  - 4, 4
- Elementary Biochemistry
  - BB 350
  - 4
- General Microbiology
  - MB 302, 303
  - 3, 2

### Math and Physics
- Introduction to Statistical Methods
  - ST 351
  - 4
- General Physics
  - PH 201*
  - 5

### Calculus
- Complete one pair:
  - MTH 227/228 or MTH 251/252
  - 4, 4

### Core Food Science Courses (37-39 Cr.)
- Careers in Foods
  - FST 299
  - 2
- Intro to Sustainable Food Processing
  - FST 327
  - 3
- Food Safety and Sanitation
  - FST 360
  - 3
- Industry Preparation/HACCP
  - FST 370
  - 3
- Communicating Food and Ferm Sci
  - FST 385*
  - 3
- Food Law
  - FST 421
  - 2
- Food Chemistry Fundamentals
  - FST 422
  - 4
- Food Engineering and Processing I & II
  - FST 472, 473
  - 4, 4
- Sustainability electives
  - 3 courses
  - 9-12

## FOOD SCIENCE OPTION (36 Cr.)

### Additional Supporting Courses (7 Cr.)
- Human Nutrition
  - NUTR 240 or NUTR 225
  - 3
- Intro. Statistical Methods
  - ST 352
  - 4

### Food Science Option Required Courses (19 Cr.)
- Sensory Evaluation of Food
  - FST 420
  - 3
- Sensory Evaluation of Food Lab
  - FST 428
  - 1
- Food Analysis
  - FST 423
  - 4
- Food Systems Chemistry
  - FST 425
  - 4
- Food Manufacturing and Packaging
  - FST 495
  - 4
- Food Microbiology
  - MB 440
  - 3

### 200 Level Food Processing
- Complete three credits from among FST 212-213, ANS 251

### Food Science Option Elective Courses (7 Cr.)
- Food Science Orientation
  - FST 101
  - 1
- Agricultural and Food Marketing
  - AE 221
  - 3
- Principles of Biology: Populations
  - BI 223
  - 4
- Pollinators in Peril*
  - ENT331/HORT331
  - 3
- Intro. Wines, Beers and Spirits
  - FST 251
  - 3
- Food Sci & Tech in Western Culture
  - FST 260*
  - 3
- Wine in the Western World
  - FST 273*
  - 3
- Research
  - FST 401**
  - 3
- Internship
  - FST 410**
  - 3
- Food Product Development
  - FST 430
  - 3
- Chemistry and Biochemistry of Distilled Spirits
  - FST 460
  - 3
- Production and Analysis of Distilled Spirits
  - FST 438
  - 3
- Chemistry and Biochemistry of Beer
  - FST 460
  - 3
- Production and Analysis of Beer
  - FST 461
  - 3
- Chemistry and Biochemistry of Wine
  - FST 466
  - 3
- Production and Analysis of Wine
  - FST 467
  - 5
- Fermentation Microbiology
  - FST 479
  - 3
- Organic Farming and Gardening
  - HORT 260
  - 3
- Berry and Grape Physiology and Culture
  - HORT 452
  - 4
- Seminar - Leadership Academy
  - LEAD 407**
  - 1, 1
- Food Microbiology Lab
  - MB 441
  - 2
- Food in Non-Western Culture
  - NUTR 216*
  - 3
- Toxic Substances in Foods
  - TOX 429
  - 3
- Any course from sustainability list not used in fulfillment of major core
  - 3-4
### Sustainability Coursework

#### Food Systems and Communities

*Select one course from the following:*

- SUS 350 Sustainable Communities* (4)
- CROP 330 *World Food Crops (3)
- FW 324 *Food from the Sea (3)
- ENGR 350 *Sustainable Engineering (3)
- FST 455X Food and Climate Change (3)

#### Food Systems Assessment

*Select one course from the following:*

- AGRI 411 Intro to Food Systems: Local to Global (3)
- SUS 304 *Sustainability Assessment (4)

#### Food Policy and Social Justice

*Select one course from the following:*

- ANTH 361/FCSJ 361 *Food Justice
- PS 470 Global food Politics and Policy

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<table>
<thead>
<tr>
<th>Total Credits in Major</th>
<th>144-146</th>
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<tbody>
<tr>
<td>Preparatory Math</td>
<td>0-8</td>
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<tr>
<td>Add'I. Bacc Core</td>
<td>13-28</td>
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<tr>
<td>Unrestricted Electives</td>
<td>0-23</td>
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Minimum 180 credits required for graduation