

B.S. Degree Requirements*: Food Science Option	Course Title	Course #	Credits
	<b>Food Science Major Core (109-113)</b>		
<b>Supporting Courses (71 Cr.)</b>			
<b>Communication Skills</b>	Select one of WR 227Z, 362 or 222 Tech Wri, Science Wri, <u>or</u> Eng Comp	WR* 227Z or 362	4,3
	Public Speaking	COMM 111Z*	4
<b>Chemistry Courses</b>	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
<b>Biology, Biochemistry and Microbiology</b>	Principles of Biology	BI*221,222	4, 4
	Elementary Biochemistry	BB 350	4
	General Microbiology	MB 302, 303	3, 2
<b>Math and Physics</b>	Introduction to Statistical Methods	ST 351	4
	General Physics	PH 201*	5
<b>Calculus</b>	Complete one pair:	MTH 227/228 or MTH 251/252	
<i>Depending on placement, some students may also need to complete some part of the sequence: MTH 095, 111* and 112*</i>	Calculus and Probability for Life Science	MTH227*, 228	4, 4
	Differential/Integral Calculus	MTH 251*, 252	4, 4
<b>Core Food Science Courses (37-40 Cr.)</b>	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 (listed at bottom)	3 courses	9-12
	<b>FERMENTATION SCIENCE OPTION (41 Cr.)</b>		
<b>Additional Supporting Courses (7 Cr.)</b>	Human Nutrition	NUTR 240	3
	<i>NUTR 225 may be substituted for NUTR 240, but 240 is preferred</i>		
	Intro to Statistical Methods	ST 352	4
<b>Ferm Science Option Required Courses (24-27 Cr.)</b>	Introductory fermentation course	FST 251/280	3/2
	Sensory Evaluation of Food	FST 420	3
	Fermentation Microbiology	FST 479	3
	Food Manufacturing and Packaging	FST 495	4
<b>Complete two sequences out of the three listed below. Course not applied here may be used as Ferm Sci Option Elective</b>			
	Beer sequence	FST 460, 463-464	6
	Wine sequence	FST 466, 469-470	8
	Distilled spirits sequence	FST 437, 439-440	6
<b>Fermentation Science Option Elective Courses (7-10 Cr.)</b>	Seminar - Leadership Academy	LEAD 407**	3
<b>to bring Ferm. Sci. Option to 41 Cr)</b>	Food Science Orientation	FST 101	1
	Food in Non-Western Culture	NUTR 216*	3
	Food Sci & Tech in Western Culture	FST 260*	3
	Wine in the Western World	FST 273*	3
	Culinary Chemistry	FST 285	4
	Food Safety & Quality Assurance	FST 375	3
	Research	FST 401**	3
	Internship	FST 410**	3
	Food and Climate Change	FST 455	3
	Food Microbiology	MB 440	3
	Food Microbiology Lab	MB 441	2
	Food Systems Chemistry	FST 425	3
	Toxic Substances in Foods	TOX 429	3
	<b>Total Credits in Major</b>		<b>149-152</b>
	<b>Preparatory Math</b>		<b>0-8</b>
<sup>^</sup> Writing Intensive Course		<b>Add'l. Bacc. Core</b>	<b>21-24</b>
* Fulfills Bacc Core requirements		<b>Unrestricted Electives</b>	<b>0-10</b>
**Competitive selection, and/or dept. pre-approval required	<b>Minimum 180 credits required for graduation</b>		
<b>Sustainability Coursework</b>			
<b>Food Systems and Communities</b>			

<i>Select one course from the following:</i>	
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)	
<b>Food Systems Assessment</b>	
<i>Select one course from the following:</i>	
AGRI 411 Intro to Food Systems: Local to Global (3)	
SUS 304 *Sustainability Assessment (4)	
<b>Food Policy and Social Justice</b>	
<i>Select one course from the following:</i>	
ANTH 361/FCSJ 361 *Food Justice	
PPOL 447 integrated Policy: Food, Energy, Water, Climate	
PS 470 Global food Politics and Policy	