

Food Science and Sustainable Technologies Food Science Option Four-Year Plan

	Fall	Cr	Winter	Cr	Spring	Cr
First Year	CH 231/261 : General Chemistry + Lab	5	CH 232/262 : General Chemistry + Lab	5	CH 233/263 : General Chemistry + Lab	5
	FST 101 : Food Science Orientation	1	MTH 112Z : Elementary Functions		NUTR 240 Human Nutrition	3
	MTH 111Z : College Algebra*	4	FST 212 Dairy Processing or	2		
		3	ANS 251 Animal Foods Technology	3		
1st year courses with flexible scheduling: COMM 111Z : Public Speaking (4), HHS 231 Lifetime Fitness (2), Physical Activity Course (1), WR 121Z English Composition (4) Two Bacc. Core Perspectives (6)						
Second Year	BI 221 : Principles of Biology I	4	BI 222 : Principles of Biology	4	BB 350 : Elementary Biochemistry	4
	CH 331 : Organic Chemistry	4	CH 332 : Organic Chemistry II	4	FST 360 : Food Safety and Sanitation	3
	PH 201 : General Physics	5	FST 299 (2) Careers in Foods	2	MTH 252 : Integral Calculus or	4
			MTH 251 : Differential Calculus or	4	MTH 228 Calculus & Prob. Life Sci. II	
			MTH 227 Calculus & Prob. Life Sciences I			
2nd year courses with flexible scheduling: Writing 227Z Technical Writing (4), Bacc. Core Perspective (3) + Free elective (1)						
Third Year	FST 370 : Industry Prep/HACCP	3	FST 499 Food Laws & Regulations	2	FST 327 Intro. Sustainable Food Processing	3
	FST 472 : Food Engr. & Processing I	4	FST 473 : Food Engr. & Processing II	4	FST 479 : Fermentation Microbiology	
	CH 337 : Organic Chemistry Lab	4	MB 440 Food Microbiology	3	ST 351 : Intro to Statistical Methods	3
	MB 302 : General Microbiology	3			FST 385 : Communicating Food &	4
	MB 303 Gen. Micro Lab. or FST 399 Micro. Techniques for Food Industry	2			Fermentation Science	3
3rd year courses with flexible scheduling: CH 324 Quantitative Analysis (4), Two Bacc. Core Perspectives courses (6-7)						
Fourth Year	FST 422 : Food Chemistry Fundamentals	4	ST 352 Intro. Statistical Methods	4	FST 495: Food Manufac. and Packaging	4
	ST 352 Intro Statistical Methods	4	FST 420 Sensory Evaluation of Food	3	FST 425 Food Systems Chemistry	4
			FST 423 Food Analysis	4		
			FST 428 Sensory Evaluation of Foods Lab	1		
Two Sustainability / Bacc. Core Synthesis courses (7), Option Electives (7-10)						

*Math requirements vary based on placement ([ALEKS](#))

[Food Science Option Complete Requirements](#)