

B.S. Degree Requirements*: Food Science Option	Course Title	Course #	Credits
	Food Science Major Core (109-113)		
Supporting Courses (71 Cr.)			
Communication Skills	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
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	
<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
Core Food Science Courses (37-40 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 (listed at bottom)	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		
<i>One class not used here may be applied as a Food Science Option elective below</i>	Dairy Processing	FST 212	2
	Dairy Processing Lab	FST 213	1
	Animal Food Technology	ANS 251	3
Food Science Option Elective Courses (7 Cr.)	Food Science Orientation	FST 101	1
<i>Select from menu</i>	Agricultural and Food Marketing	AEC 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
	Food Safety & Quality Assurance	FST 375	3
	Research	FST 401**	3
	Internship	FST 410**	3
	Food and Climate Change	FST 455	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**	1,1,1
	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
	Total Credits in Major		144-146

[^] <i>Writing Intensive Course</i>	Preparatory Math	0-8
[*] <i>Fulfills Bacc Core requirements</i>	Add'l. Bacc Core	13-28
^{**} <i>Competitive selection, and/or dept. pre-approval required</i>	Unrestricted Electives	0-23
	Minimum 180 credits required for graduation	
Sustainability Coursework		
Food Systems and Communities		
<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)		
Food Systems Assessment		
<i>Select one course from the following:</i>		
AGRI 411 Intro to Food Systems: Local to Global (3)		
SUS 304 *Sustainability Assessment (4)		
Food Policy and Social Justice		
<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		