

Food Science - 2014

Major: Food Science

Degree Type: B.S.

Required Degree Credits to Graduate: 128

General Education Requirements

First Year Experience (F):

AGRI 189	Skills for Academic Success (Students transferring in 24 or more credits do not need to take AGRI 189.)	1
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Communication (C):

ENGL 110	College Composition I	3
ENGL 120	College Composition II	3
One Course Upper Level Writing: Select one of the following:		3
ENGL 320	Business and Professional Writing	
ENGL 321	Writing in the Technical Professions	
ENGL 324	Writing in the Sciences	
COMM 110	Fundamentals of Public Speaking	3

Quantitative Reasoning (R):

STAT 330	Introductory Statistics	3
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Science & Technology (S):

CHEM 121 & 121L	General Chemistry I and General Chemistry I Laboratory	4
CHEM 122 & 122L	General Chemistry II and General Chemistry II Laboratory	4
CSCI 114 or CSCI 116	Microcomputer Packages Business Use of Computers	3-4

Humanities & Fine Arts (A): Select from current general education list		6
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Social & Behavioral Sciences (B):

ECON 201	Principles of Microeconomics	3
Select one course from the current general education list		3

Wellness (W):

HNES 250	Nutrition Science	3
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Cultural Diversity (D): Select from current general education list

Global Perspectives (G):

ECON 201	Principles of Microeconomics	3
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Total Credits		41
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Major Requirements

General Education Requirements		40
Required Core Courses for Food Science		
AGRI 150	Agriculture Orientation (Students transferring in 24 or more credits do not need to take AGRI 150.)	1
ABEN 263	Biological Materials Processing	3
ANSC 340	Principles of Meat Science	3
CFS 210	Introduction to Food Science and Technology	2
CFS 370	Food Processing I	3
CFS 450	Cereal Technology	3
CFS/MICR 453	Food Microbiology	3
CFS 460	Food Chemistry	3
CFS 461	Food Chemistry Laboratory	1
CFS 464	Food Analysis	3
CFS 470	Food Processing II	3
CFS 471	Food Processing Laboratory	1
CFS 474	Sensory Science of Foods	2
CFS 480	Food Product Development (Capstone)	3
SAFE/CFS/AGEC 452/SAFE 652/ CFS/AGEC 652	Food Laws and Regulations	3
Supporting Courses		
Select one of the following:		4
BIOC 260	Elements of Biochemistry	
BIOC 460 & 460L	Foundations of Biochemistry and Molecular Biology I and Foundations of Biochemistry I Laboratory	
BIOL 150	General Biology I	3
CHEM 341 & 341L	Organic Chemistry I and Organic Chemistry I Laboratory	4
MATH 146 or MATH 165	Applied Calculus I Calculus I	4
MICR 350 & 350L	General Microbiology and General Microbiology Lab	5
PHYS 211 & 211L	College Physics I and College Physics I Laboratory	4
Degree Requirements: Potential for a minimum of 26 credits to reach 128.		26
Total Credits		128

Degree Requirements and Notes:

- A 2.00 cumulative GPA is required for graduation and to remain in program.