

### College of Agriculture and Life Sciences, Department of Food Science and Technology Bachelors of Science in Food Science and Technology, Science Option For Students Graduating in Calendar Year 2020

<b>CURRICULUM FOR L</b>	LIBERAL EDUCATION		
Area 1. Writing and I	Discourse		
ENGL 1105, 1106	Freshman English	3 3	
Area 2. Ideas, Cultura	al Traditions and Values		
		3	
		3	
Area 3. Society and H			
AAEC 1005, 1006	Economics of Food & Fiber	3	
	OR .		
ECON 2005, 2006	Principles of Economics	3 3	
Area 4. Scientific Rea	•		
CHEM 1035, 1036	General Chemistry	3 3	
CHEM 1045, 1046	General Chemistry Lab	1	
	and Symbolic Reasoning		
MATH 1025, 1026	ElemCalculus	3	
Area 6. Creativity and	d Aesthetic Experience	1	
Area 7. Critical Issues	s in a Global Context		
		3	
	Liberal Education Requirements	36 Credit Hours	
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	anguages courses is required for graduation unless sfer credits of foreign language have been earned		
	OD SCIENCE AND TECHNOLOGY CURR	ICULUM	
ALS 1234	CALS First Year Seminar	1	
BCHM 2024	Concepts of Biochemistry	3	
BIOL 1105, 1106	Principles of Biology	3 3 1 1 3 1	
BIOL 1115, 1116	Principles of Biology Lab	11	
BIOL 2604, 2614	General Microbiology		
COMM 2004	Public Speaking	3	
ENGL 3764	Technical Writing	3	
FST 3514	Food Analysis	4	
FST 3604	Food Microbiology	4	
FST 4014	Food Product Development	3	
FST 4304	Food Processing	4	
FST 4504, 4534	Food Chemistry, Lab	3 1	
FST 4524	Food Safety & Quality Assurance	3	

# APPROVED University Registrar

## **SCIENCE OPTION**

CHEM 2535, 2536	Organic Chemistry	3	3
CHEM 2545, 2546	Organic Chemistry Lab	1	1
FST 3024	Principles of Sensory Evaluation	3	
HNFE 1004	Food, Nutrition and Exercise	3	
PHYS 2205	General Physics	3	
STAT 3615	Biological Statistics	3	

### **Choose 8 hours Restricted Electives from:**

BIOL 4674	Pathogenic Bacteriology	4
BIOL 4704	Immunology	3
CHEM 4554	Drug Chemistry	3
FST 2014	Introduction to Food Science	2
FST 2044	Food, War and Conflict	3
FST 2544	Functional Foods for Health	3
FST 3114	Wines and Vines	3
FST 3124	Brewing Science and Technology	3
FST 3214	Meat Science	4
FST 4104	Applied Malting and Brewing	3
FST 4634	Epidemiology of Foodborne Disease	3
FST 4974	Independent Study	*
FST 4994	Undergraduate Research	*
HNFE 3024	Science of Food Prep and Selection	2
MGT 3304	Management Theory & Lead Practice	3
MKTG 3104	Marketing Management	3

<sup>\*</sup> Credits vary depending on course

FREE ELECTIVES	Science Option Requirements	28 Credit Hours
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		()
	For Elective Degninements	( )
	Free Elective Requirements	12 Credit Hours



### THIS CHECK SHEET CONTAINS NO HIDDEN PREREQUISITES

#### **ELIGIBILITY FOR CONTINUED ENROLLMENT:**

- 1. After having attempted 36 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must have passed at least 12 semester credits of Curriculum for Liberal Education requirements.
- 2. After having attempted 72 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must:
  - a) have passed at least 24 semester credits of Curriculum for Liberal Education requirements.
  - b) have passed 9 semester credits in the Food Science and Technology requirements.
  - c) have passed 9 semester credits in the Science Option requirements.

#### **GRADUATION REQUIREMENTS:**

- 1. A minimum of 120 credit hours are required for graduation
- 2. A minimum 2.0 overall GPA is required for graduation.
- 3. A minimum 2.0 in-major GPA is required for graduation (only FST courses will be used for in-major GPA calculation).