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 2017

CURRICULUM FOR LIBERAL EDUCATION

Area 1. Writing and Discourse
ENGL 1105, 1106  Freshman English  3__  3__

Area 2. Ideas, Cultural Traditions and Values
3__

Area 3. Society and Human Behavior
AAEC 1005, 1006  Economics of Food & Fiber  3__  3__
OR
ECON 2005, 2006  Principles of Economics  3__  3__

Area 4. Scientific Reasoning and Discovery
CHEM 1035, 1036  General Chemistry  3__  3__
CHEM 1045, 1046  General Chemistry Lab  1__  1__

Area 5. Quantitative and Symbolic Reasoning
MATH 1014  Precala w/ Transcendental  3__
MATH 1025  ElemCalculus  3__
OR
MATH 1525, 1526  Elem Calculus with Matrices  3__  3__

Area 6. Creativity and Aesthetic Experience
1__

Area 7. Critical Issues in a Global Context
3__

Liberal Education Requirements 36 Credit Hours

Foreign Language Requirement _______
A sequence of 2 foreign languages courses is required for graduation unless 2 high school credits of the same foreign language or 6 transfer credits of foreign language have been earned. These credits do not count toward graduation.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM

ALS 1234  CALS First Year Seminar  1__
BCHM 2024  Concepts of Biochemistry  3__
BIOL 1105, 1106  Principles of Biology  3__  3__
BIOL 1115, 1116  Principles of Biology Lab  1__  1__
BIOL 2604, 2614  General Microbiology  3__  1__
COMM 2004  Public Speaking  3__
ENGL 3764  Technical Writing  3__
FST 4014  Food Product Development  3__
FST 4405, 4406  Food Processing  4__  2__
FST 4504, 4534  Food Chemistry, Lab  3__  1__
FST 3514  Food Analysis  4__
FST 4524  Food Quality Assurance  3__
FST 4604  Food Microbiology  4__

Food Science and Technology 46 Credit Hours
SCIENCE OPTION

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CHEM 2535, 2536</td>
<td>Organic Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 2545, 2546</td>
<td>Organic Chemistry Lab</td>
<td>1</td>
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<tr>
<td>FST 3024</td>
<td>Principles of Sensory Eva</td>
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<tr>
<td>HNFE 1004</td>
<td>Food, Nutrition, Exercise</td>
<td>3</td>
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<tr>
<td>MATH 1026</td>
<td>Elem Calculus with Trig I</td>
<td>3</td>
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<tr>
<td>PHYS 2205</td>
<td>General Physics</td>
<td>3</td>
</tr>
<tr>
<td>STAT 3615</td>
<td>Biological Statistics</td>
<td>3</td>
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Choose 5 hours Restricted Electives from:

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>BIOL 4674</td>
<td>Pathogenic Bacteriology</td>
<td>4</td>
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<tr>
<td>BIOL 4704</td>
<td>Immunology</td>
<td>3</td>
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<tr>
<td>CHEM 4554</td>
<td>Drug Chemistry</td>
<td>3</td>
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<tr>
<td>FST 2014</td>
<td>Introduction to Food Science</td>
<td>2</td>
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<tr>
<td>FST 2544</td>
<td>Functional Foods for Health</td>
<td>3</td>
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<tr>
<td>FST 3114</td>
<td>Wines and Vines</td>
<td>3</td>
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<tr>
<td>FST 3124</td>
<td>Brewing Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>FST 3214</td>
<td>Meat Science</td>
<td>4</td>
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<tr>
<td>FST 4634</td>
<td>Epidemiology of Foodborne Disease</td>
<td>3</td>
</tr>
<tr>
<td>FST 4974</td>
<td>Independent Study</td>
<td>*</td>
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<tr>
<td>FST 4994</td>
<td>Undergraduate Research</td>
<td>*</td>
</tr>
<tr>
<td>MGT 3304</td>
<td>Management Theory &amp; Lead Practice</td>
<td>3</td>
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<tr>
<td>MKTG 3104</td>
<td>Marketing Management</td>
<td>3</td>
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1 Not required for students completing Math 1525-1526 or Math 1205-1206 instead of Math 1014-1025
* Credits vary depending on course

FREE ELECTIVES

Science Option Requirements 28 Credit Hours

Free Elective Requirements 10 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).