

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 L	BERAL EDUCATION	
Area 1. Writing and D	Discourse	
ENGL 1105, 1106	Freshman English	3 3
Area 2. Ideas, Cultura	l Traditions and Values	
# T		3
		3
Area 3. Society and H	uman Behavior	
AAEC 1005, 1006	Economics of Food & Fiber	3
0	R	
ECON 2005, 2006	Principles of Economics	3
Area 4. Scientific Reas	soning and Discovery	
CHEM 1035, 1036	General Chemistry	3 3
CHEM 1045, 1046	General Chemistry Lab	3 3 1 1
Area 5. Quantitative a	nd Symbolic Reasoning	
MATH 1014	Precala w/ Transcendental	3
MATH 1025	ElemCalculus	3
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1 6 1 FDYY 1 50 5 1 50 6	Elem Calculus with Matrices	3 3
Area 6. Creativity and		3 3
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Area 7. Critical Issues	in a Global Context	
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	Liberal Education Requirements	36 Credit Hours
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Foreign Language Requi	rement nguages courses is required for graduation unles	on 2 high caheal aradita of the come
	sfer credits of foreign language have been earned	
graduation.	ster credits of foreign language have been carnet	a. These creatis do not count toward
Bradation.		
DEPARTMENT OF FO	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
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
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46 Credit Hours

Food Science and Technology

SCIENCE OPTION

CHEM 2535, 2536 CHEM 2545, 2546 FST 3024 HNFE 1004 MATH 1026 PHYS 2205 STAT 3615	Organic Chemistry Organic Chemistry Lab Principles of Sensory Eva Food, Nutrition, Exercise Elem Calculus with Trig I ¹ General Physics Biological Statistics	3 1 3 3 3 3 3	3
Choose 5 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 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 4634	Epidemiology of Foodborne Disease	3	
FST 4974	Independent Study	*	
FST 4994	Undergraduate Research	*	
MGT 3304	Management Theory & Lead Practice	3	
MKTG 3104	Marketing Management	3	

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
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	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.

APPROVED
University Registrar

- 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).