

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

CURRICULUM FOR LIBERAL EDUCATION

Area 1. Writing and Discourse

ENGL 1105, 1106	Freshman English	3	3	
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Area 2. Ideas, Cultural Traditions and Values

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		3		

Area 3. Society and Human Behavior

AAEC 1005, 1006	Economics of Food & Fiber	3	3	
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OR

ECON 2005, 2006	Principles of Economics	3	3	
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Area 4. Scientific Reasoning and Discovery

CHEM 1035, 1036	General Chemistry	3	3	
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CHEM 1045, 1046	General Chemistry Lab	1	1	
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Area 5. Quantitative and Symbolic Reasoning

MATH 1014	PreCalculus with Trans	3		
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MATH 1524	Business Calculus	4		
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Area 6. Creativity and Aesthetic Experience

		1		
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Area 7. Critical Issues in a Global Context

		3		
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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		
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BCHM 2024	Concepts of Biochemistry	3		
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BIOL 1105, 1106	Principles of Biology	3	3	
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BIOL 1115, 1116	Principles of Biology Lab	1	1	
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BIOL 2604, 2614	General Microbiology	3	1	
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COMM 2004	Public Speaking	3		
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ENGL 3764	Technical Writing	3		
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FST 3514	Food Analysis	4		
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FST 3604	Food Microbiology	4		
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FST 4014	Food Product Development	3		
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FST 4304	Food Processing	4		
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FST 4504, 4534	Food Chemistry and Lab	3	1	
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FST 4524	Food Safety & Quality Assurance	3		
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Food Science and Technology

44 Credit Hours

FOOD BUSINESS OPTION

ACIS 2115, 2116	Principles of Accounting	3	3
BIT 2405, 2406	Quantitative Methods	3	3
BIT 3414	Operations & Supply Chain Mgt.	3	
CHEM 2514	Survey of Organic Chemistry	3	
FIN 3104	Corporate Finance	3	

Select from:

MGT 3304	Management Theory & Lead Practice	3	
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OR

AAEC 3454	Small Business Mgt. & Ent.	3	
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Select from:

MKTG 3104	Marketing Management	3	
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OR

AAEC 3504	Marketing Agricultural Products	3	
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Choose 6 hours Restricted Electives from:

ACIS 1504	Introduction to Business Information Systems	3
ACIS 3284	Managerial Accounting	3
BIT 3464	Enterprise Planning and Control	3
FIN 3054	Legal Environment of Business	3
FIN 3114	Intermediate Financial Management	3
FST 2014	Introduction to Food Science	2
FST 2044	Food, War and Conflict	3
FST 2544	Functional Foods for Health	3
FST 3024	Principles of Sensory Evaluation	3
FST 3114	Wines and Vines	3
FST 3124	Brewing Science and Technology	3
FST 3214	Meat Science	4
FST 4014	Food Product Development	3
FST 4104	Applied Malting and Brewing	3
FST 4634	Epidemiology Foodborne Disease	3
FST 4974	Independent Study	*
FST 4994	Undergraduate Research	*
HNFE 1004	Foods, Nutrition and Exercise	3
HNFE 3024	Science of Food Prep and Selection	2
MGT 3324	Organization Behavior	3
MGT 4324	Business and Professional Ethics	3
MKTG 4154	Marketing Research	3
MKTG 4204	Consumer Behavior	3
MKTG 4254	Product and Price Management	3

Business Option Requirements

30 Credit Hours

FREE ELECTIVES

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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.
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).