

College of Agriculture and Life Sciences, Department of Food Science and Technology
Bachelors of Science in Food Science and Technology, Food and Health
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 1025, 1026	Elem Calculus w/ Trans	3	3	
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Area 6. Creativity and Aesthetic Experience

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Area 7. Critical Issues in a Global Context

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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		
BCHM 2024	Concepts of Biochemistry	3		
BIOL 1105, 1106	Principles of Biology (or 1205H)	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 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 and Lab	3	1	
FST 4524	Food Safety & Quality Assurance	3		

Food Science and Technology

44 Credit Hours

FOOD AND HEALTH OPTION

BMSP 2135, 2136	Human Anatomy/Physiology	3	3
BMSP 2145, 2146	Human Anatomy/Physiology Lab	1	1
CHEM 2535, 2536	Organic Chemistry	3	3
CHEM 2545, 2546	Organic Chemistry Lab	1	1
FST 2544	Functional Foods for Health	3	
OR			
FST 4634	Epidemiology of Foodborne Disease	3	
HNFE 1004	Food, Nutrition, Exercise	3	
HNFE 2014	Nutrition Across the Life Span	3	
HNFE 3025	Metabolic Nutrition	3	
PHYS 2205, 2206	General Physics	3	3
PHYS 2215	General Physics Lab	1	
STAT 3615	Biological Statistics	3	

Food and Health Option Requirements 38 Credit Hours

Free Elective Requirements 2 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).