

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 2021

CURRICULUM FOR L	IBERAL EDUCATION		
Area 1. Writing and I	Discourse		
ENGL 1105, 1106	Freshman English	3	
Area 2. Ideas, Cultura	al Traditions and Values		
		3	
		3	
Area 3. Society and H	uman Behavior		
AAEC 1005, 1006	Economics of Food & Fiber	3 3	
C	OR .		
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	1	
Area 5. Quantitative a	and Symbolic Reasoning		
MATH 1014	PreCalculus with Trans	3 4 1	
MATH 1524	Business Calculus	4	
Area 6. Creativity and	Aesthetic Experience	1	
Area 7. Critical Issues	s in a Global Context		
		3	
	Liberal Education Requirements	37 Credit Hours	
	irement anguages courses is required for graduation unless sfer credits of foreign language have been earned		
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 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 BUSINESS OPTION

ACIS 2115, 2116 BIT 2405, 2406		Principles of Accounting Quantitative Methods	3	3
BIT 3414		Operations & Supply Chain Mgt.	3	
CHEM 2514		Survey of Organic Chemistry	3	
FIN 3104		Corporate Finance	3 3 3	
Select from:				
MGT 3304	OR	Management Theory & Lead Practice	3	
AAEC 3454		Small Business Mgt. & Ent.	3	
Select from: MKTG 3104		Marketing Management	3	
	OR			
AAEC 3504		Marketing Agricultural Products	3	
Choose 6 hou	rs Restricted	Electives from:		
ACIS 1504	Introduction t	3		
ACIS 3284	Managerial A	3		
BIT 3464	Enterprise Pla	3		
FIN 3054	Legal Environment of Business			
FIN 3114	Intermediate Financial Management			
FST 2014	Introduction t	2		
FST 2044	Food, War an	3		
FST 2544	Functional Fo	3		
FST 3024	Principles of Sensory Evaluation			
FST 3114	Wines and Vines			
FST 3124	Brewing Scie	3		
FST 3214	Meat Science	4		
FST 4014	Food Product	3		
FST 4104	Applied Malt	3		
FST 4634	Epidemiology Foodborne Disease			
FST 4974	Independent Study			
FST 4994	Undergraduate Research			
HNFE 1004	Foods, Nutrition and Exercise			
HNFE 3024		ood Prep and Selection	2	
MGT 3324	Organization		3	
MGT 4324		Professional Ethics	3	
MKTG 4154	Marketing Research			
MKTG 4204	Consumer Behavior			
MKTG 4254	Product and Price Management			

Business Option Requirements

30 Credit Hours

FREE ELEC	TIVES		
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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).