

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 2021

CURRICULUM FOR LIBERAL EDUCATION

Area 1. Writing and Discourse

ENGL 1105, 1106 Freshman English 3 ___ 3 ___

Area 2. Ideas, Cultural Traditions and Values

_____ 3 ___

_____ 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 1025, 1026 Elem Calculus w/ Trans 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 (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 4025	Metabolic Nutrition	3 ___	
PHYS 2205, 2206	General Physics	3 ___	3 ___
STAT 3615	Biological Statistics	3 ___	

Food and Health Option Requirements 37 Credit Hours

Free Elective Requirements 3 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).