

College of Agriculture and Life Sciences Department of Food Science and Technology

Bachelor of Science in Food Science and Technology

Major: Food Science and Technology Major Concentration/Option: Science

For Students Graduating	•	
-	Entry under UG Catalog 2020-2021	
<u>PATHWAYS</u>		
1. Discourse		
	First-Year Writing	3
ENGL 1105, 1106 ENGL 3764	Technical Writing	3
2. Critical Thinking Hur		<u> </u>
g		3
		3
3. Reasoning in the Socia	al Sciences	- <u></u>
_	Economics of the Food & Fiber System	3
4. Reasoning in the Natu	-	
CHEM 1035, 1036		3
CHEM 1045, 1046	General Chemistry Lab	3 3 1 1
5. Quantitative and Com	putational Thinking	
MATH 1025, 1026		3
STAT 3615	Biological Statistics	3 3
6. Critique and Practice	in Design and the Arts	
		3
7. Critical Analysis of Id	entity and Equity in the United States	
		3
	Liberal Education Requirements	47 Credit Hours
	ment uages courses is required for graduation unless 2 r credits of foreign language have been earned.	
DEPARTMENT OF FOOL	SCIENCE AND TECHNOLOGY CURRIC	<u>ULUM</u>
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 Laboratory	1
BIOL 2604, 2614	General Microbiology & Laboratory	3 2
FST 3514	Food Analysis	4
FST 3604 (BIOL 3604)	Food Microbiology	4
FST 4014	Concepts of Food Product Development	
FST 4304	Food Processing	4
FST 4504, 4534	Food Chemistry and Laboratory	3 1
FST 4524	Food Safety & Quality Assurance	3

Food Science and Technology

39 Credit Hours



SCIENCE OPTION

CHEM 2535-2536	Organic Chemistry	3 3
CHEM 2545	Organic Chemistry Lab	1
FST 3024	Principles of Sensory Evaluation	3
HNFE 1004	Food, Nutrition and Exercise	3
PHYS 2205	General Physics	3
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Science Option Requirements 16 Credit Hours

SCIENCE OPTION RESTRICTIVE ELECTIVES

APSC 3214 (FST 3214)	Meat Science	3
BIOL 4674	Pathogenic Bacteriology	3
BIOL 4704	Immunology	3
CHEM 4554	Drug Chemistry	3
FST 2014	Introduction to Food Science	2
FST 2044 (IS 2044)	Food, War and Conflict	3
(PSCI 2044)		
FST 2244	Topics in FST	*
FST 2544 (HNFE 2544)	Functional Foods for Health	3
FST 3114 (HORT 3114)	Wines and Vines	3
FST 3124	Brewing Science and Technology	3
FST 4104	Applied Malting and Brewing Science	3
FST 4634	Epidemiology of Foodborne Disease	3
FST 4974	Independent Study	*
FST 4994	Undergraduate Research	*
HNFE 3024	Science of Food Prep Lab	2
MGT 3304	Management Theory & Leadership Practice	3
MKTG 3104	Marketing Management	3
Study Abroad	As approved by FST Academic Advisor	*

^{*}Credits vary depending on course, maximum of 3 credits allowed for each item.

Science Option Restrictive Elective Requirements		12 Credit Hours	
	Science Option Total	28 Credit Hours	
FREE ELECTIVES			
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		()	
	Free Elective Requirements	6 Credit Hours	

THIS CHECK SHEET CONTAINS NO HIDDEN PREREQUISITES. Please refer to the Undergraduate Course Catalog or consult your advisor for information about 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).