College of Agriculture & Life Sciences Bachelor of Science in Food Science and Technology Food and Health Option For students entering under UG Catalog 2021-2022

PATHWAYS

	Liberal Education Requirements	47 Cre	dit Hours
		3	
7. Critical Analysis of	Identity and Equity in the United States	3	5
6. Critique and Practi	ce in Design and the Arts	3	3
	Biological Statistics	3	
	Elementary Calculus	3	3
-	omputational Thinking	2	2
	General Chemistry Lab	l	I
	General Chemistry	3 1	3 1
4. Reasoning in the Na		2	2
		3	
		3	
3. Reasoning in the So	cial Sciences		
		3	
		3	
2. Critical Thinking H	lumanities		
ENGL 3764	Technical Writing	3	
	First-Year Writing	3	3
1. Discourse			

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	3	3
BIOL 1115, 1116	Principles of Biology Laboratory	1	1
BIOL 2604, 2614	General Microbiology & Laboratory	3	2
FST 3514	Food Analysis	4	
FST 3604 (BIOL 36	04) Food Microbiology	4	
FST 4014	Concepts of Food Product Development	3	
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

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FOOD AND HEALTH OPTION

HNFE 1004	Food, Nutrition, Exercise	3	
HNFE 2014	Nutrition Across the Life Span	3	
PHYS 2205, 2206	General Physics	3	3
Select From:			
CHEM 2535-2536	Organic Chemistry	3	3
	OR		
CHEM 2514	Survey of Organic Chemistry	3	

Food and Health Option Requirements 15-18 Credit Hours

FOOD AND HEALTH RESTRICTIVE ELECTIVES

BMSP 2135, 2136	Human Anatomy and Physiology	3	3
BMSP 2145, 2146	Human Anatomy and Physiology Lab	1	1
CHEM 2545, 2546	Organic Chemistry Lab	1	1
FST 2014	Introduction to Food Science	2	
FST 2244	Topics in FST	*	
FST 2544 (HNFE 2544)	Functional Foods for Health	3	
FST 4204	Advanced Topics in FST	*	
FST 4634	Epidemiology and Foodborne Disease	3	
FST 4974	Independent Study	*	
FST 4994	Undergraduate Research	*	
HNFE 4025	Metabolic Nutrition	3	
HNFE 4026	Metabolic Nutrition	3	
PHYS 2215, 2216	General Physics Lab	1	1
Study Abroad	As approved by FST Academic Advisor	*	

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

Food and Health Option Restrictive Elective Requirements	10-13 Credit Hours
Food and Health Option Total	28 Credit Hours

FREE ELECTIVES

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Free Elective Requirements



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:

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- 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).