39 Credit Hours

College of Agriculture & Life Sciences Bachelor of Science in Food Science and Technology Food and Health Option For students entering under UG Catalog 2022-2023

PATHWAYS			
1. Discourse			
ENGL 1105, 1106	First-Year Writing	3	3
ENGL 3764	Technical Writing	3	
2. Critical Thinking Hun			
		3	
		3	
3. Reasoning in the Soci	al Sciences		
9		3	
		3	
4. Reasoning in the Natu	ıral Sciences		
CHEM 1035, 1036	General Chemistry	3	3
CHEM 1045, 1046	General Chemistry Lab	1	3 1
5. Quantitative and Con			
		3	3
MATH 1025, 1026 STAT 3615	Biological Statistics	3	
6. Critique and Practice	in Design and the Arts		
	_	3	3
7. Critical Analysis of Id	lentity and Equity in the United States		
-		3	
	Liberal Education Requirements	47 Cred	lit Hours
foreign language or 6 transfe	ement guages courses is required for graduation unless 2 er credits of foreign language have been earned. T		
graduation. DEPARTMENT OF FOO	D SCIENCE AND TECHNOLOGY CURRIC	<u>ULUM</u>	
AT C 100 4	CALCE: AV. C.	1	
ALS 1234	CALS First Year Seminar	1	
BCHM 2024	Concepts of Biochemistry	3	2
BIOL 1105, 1106	Principles of Biology	1 3 1	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	1
FST 4504, 4534	Food Chemistry and Laboratory	3	1
FST 4524	Food Safety & Quality Assurance	S	

Food Science and Technology

APPROVED University Registrar

6 Credit Hours

FOOD AND HEALTH OPTION HNFE 1004 Food, Nutrition, Exercise HNFE 2014 Nutrition Across the Life Span PHYS 2205, 2206 General Physics **Select From:** 3 ____ CHEM 2535-2536 Organic Chemistry OR 3 CHEM 2514 Survey of Organic Chemistry Food and Health Option Requirements 15-18 Credit Hours FOOD AND HEALTH RESTRICTIVE ELECTIVES BMSP 2135, 2136 Human Anatomy and Physiology BMSP 2145, 2146 Human Anatomy and Physiology Lab Organic Chemistry Lab CHEM 2545, 2546 Introduction to Food Science FST 2014 FST 2244 Topics in FST FST 2544 (HNFE 2544) Functional Foods for Health FST 4204 Advanced Topics in FST Epidemiology and Foodborne Disease FST 4634 Independent Study FST 4974 FST 4994 Undergraduate Research Metabolic Nutrition HNFE 4025 HNFE 4026 Metabolic Nutrition PHYS 2215, 2216 General Physics Lab Study Abroad As approved by FST Academic Advisor * Credits vary depending on course, maximum of 3 credits allowed for each item. 10-13 Credit Hours **Food and Health Option Restrictive Elective Requirements** Food and Health Option Total **28 Credit Hours** FREE ELECTIVES ()____ ()____

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

Free Elective Requirements

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).