### APPROVED University Registrar

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

## **PATHWAYS**

|  | Liberal Education Requirements           | 47 Crea | lit Hours  |
|--|--|---------|------------|
|  |  | 3       |            |
| 7. Critical Analysis of                | Identity and Equity in the United States | -       | -          |
| ······································ |  | 3       | 3          |
|  | ce in Design and the Arts                |         |            |
| STAT 3615                              | Biological Statistics                    | 3       | 3          |
|  | Elementary Calculus                      | 3       | 3          |
| 5. Quantitative and Co                 | omputational Thinking                    |         |            |
|  | General Chemistry Lab                    | 3<br>1  | 3 <u> </u> |
| CHEM 1035, 1036                        | General Chemistry                        | 3       | 3          |
| 4. Reasoning in the Na                 | itural Sciences                          |         |            |
|  |  | 3       |            |
|  |  | 3       |            |
| 3. Reasoning in the So                 | cial Sciences                            |         |            |
|  |  | 3       |            |
|  |  | 3       |            |
| 2. Critical Thinking H                 | lumanities                               |         |            |
| ENGL 3764                              | Technical Writing                        | 3       |            |
| ENGL 1105, 1106                        | First-Year Writing                       | 3       | 3          |
| I. 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 3604) | 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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### **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 |   |
|                |                                  |   |   |

#### **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 4204             | Advanced Topics in FST                  | * |
| 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 |       | <b>12 Credit Hours</b>     |                 |
|--|-------|----------------------------|-----------------|
|  |       | Science Option Total       | 28 Credit Hours |
| FREE ELEC  | TIVES |                            |                 |
|  |       |                            | ()              |
|  |       |                            | ()              |
|  |       | 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).