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

## PATHWAYS

1. Discourse

ENGL 1105, 1106 First-Year Writing
ENGL 3764 Technical Writing
2. Critical Thinking Humanities
$\overline{\text { 3. Reasoning }} \overline{\text { in the Social Sciences }}$

## 4. Reasoning in the Natural Sciences <br> CHEM 1035, 1036 General Chemistry <br> CHEM 1045, 1046 General Chemistry Lab <br> 5. Quantitative and Computational Thinking <br> MATH 1025, 1026 Elementary Calculus <br> STAT 3615 Biological Statistics <br> 6. Critique and Practice in Design and the Arts

## 7. Critical Analysis of Identity and Equity in the United States

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Liberal Education Requirements
3_ 3 $\qquad$
3 $\qquad$

3 $\qquad$
3 $\qquad$
3 $\qquad$
3 $\qquad$
3 $\qquad$ 3 $\qquad$
1 $\qquad$ 1 $\qquad$
3 $\qquad$

3 $\qquad$
3 $\qquad$
3 $\qquad$

3 $\qquad$

3
47 Credit Hours

## Foreign Language Requirement

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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
BCHM 2024
BIOL 1105, 1106
BIOL 1115, 1116
BIOL 2604, 2614
FST 3514
FST 3604 (BIOL 3604)
FST 4014
FST 4304
FST 4504, 4534
FST 4524

CALS First Year Seminar
Concepts of Biochemistry
Principles of Biology
Principles of Biology Laboratory
General Microbiology \& Laboratory
Food Analysis
Food Microbiology
Concepts of Food Product Development
Food Processing
Food Chemistry and Laboratory
Food Safety \& Quality Assurance
Food Science and Technology

1
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3
3 $\qquad$ 3
3
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2 $\qquad$
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4 $\qquad$
4 $\qquad$
3 $\qquad$
4 $\qquad$
3 $\qquad$
3 $\qquad$
1 $\qquad$

## SCIENCE OPTION

CHEM 2535-2536
CHEM 2545
FST 3024
HNFE 1004
PHYS 2205

## SCIENCE OPTION RESTRICTIVE ELECTIVES

APSC 3214 (FST 3214)
BIOL 4674
BIOL 4704
CHEM 4554
FST 2014
FST 2044 (IS 2044,
PSCI 2044)
FST 2244
FST 2544 (HNFE 2544)
FST 3114 (HORT 3114)
FST 3124
FST 4104
FST 4204
FST 4634
FST 4974
FST 4994
HNFE 3024
MGT 3304
MKTG 3104
Study Abroad

Organic Chemistry
Organic Chemistry Lab
Principles of Sensory Evaluation
Food, Nutrition and Exercise
General Physics
Science Option Requirements

Meat Science
Pathogenic Bacteriology
Immunology
Drug Chemistry
Introduction to Food Science
Food, War and Conflict
Topics in FST
Functional Foods for Health
Wines and Vines
Brewing Science and Technology
Applied Malting and Brewing Science
Advanced Topics in FST
Epidemiology of Foodborne Disease
Independent Study
Undergraduate Research
Science of Food Prep Lab
Management Theory \& Leadership Practice
Marketing Management
As approved by FST Academic Advisor
$\qquad$ 3
1
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3 $\qquad$
3
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16 Credit Hours
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$\qquad$
3

## 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).
