

**College of Agriculture & Life Sciences  
Department of Food Science and Technology  
Bachelor of Science in Food Science and Technology  
Major: Food Science and Technology  
Food Business Option  
For students entering under UG Catalog 2023-2024**

**FOOD SCIENCE AND TECHNOLOGY COMMON DEGREE CORE REQUIREMENTS (39 credits)**

ALS 1234	CALS First Year Seminar	1	
BCHM 2024	Concepts of Biochemistry	3	
BIOL 1105-1106	Principles of Biology	3	3
BIOL 2604, 2614	General Microbiology, Lab	3, 2	
FST 2004	Exploring Food Science Careers	1	
FST 3514	Food Analysis	4	
FST 3604 (BIOL 3604)	Food Microbiology	4	
FST 3900	Bridge Experience	0	
FST 4004	Food Science Experiential Learning	1	
FST 4014	Concepts of Food Product Development	3	
FST 4304, 4314	Food Processing, Lab	3, 1	
FST 4504, 4534	Food Chemistry, Lab	3, 1	
FST 4524	Food Quality Assurance and Safety	3	

**FOOD BUSINESS OPTION REQUIREMENTS (21 credits)**

ACIS 2115-2116	Principles of Accounting	3	3
BIT 3414	Operations & Supply Chain Management	3	
CHEM 2514	Survey of Organic Chemistry	3	
<b><u>Select from:</u></b>			
FIN 3104	Introduction to Finance	3	
	<b>OR</b>		
AAEC 3424	Value-Based Management in Agribusiness	3	
<b><u>Select from:</u></b>			
MGT 3304	Management Theory & Leadership Practice	3	
	<b>OR</b>		
AAEC 3454 (MGT 3454)	Small Business Management & Entrepreneurship	3	
<b><u>Select from:</u></b>			
MKTG 3104	Marketing Management	3	
	<b>OR</b>		
AAEC 3504	Marketing Agricultural Products	3	

**FOOD BUSINESS RESTRICTED ELECTIVES (9 credits)**

ACIS 1504	Intro to Business Analytics & Business Intelligence	3	
APSC 3214 (FST 3214)	Meat Science	3	
BIT 3464	Enterprise Planning and Control Systems	3	
FIN 3054	Legal and Ethical Environment of Business	3	
FST 2014	Introduction to Food Science	2	
FST 2044 (IS 2044, PSCI 2044)	Food, War and Conflict	3	
FST 2244	Topics in FST	1-3*	
FST 2544 (HNFE 2544)	Functional Foods for Health	3	
FST 3024	Principles of Sensory Evaluation	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	3	
FST 4634	Epidemiology Foodborne Disease	3	
FST 4974	Independent Study	1-3*	
FST 4994	Undergraduate Research	1-3*	
HNFE 1004	Foods, Nutrition and Exercise	3	
HNFE 3024	Science of Food Prep Lab	2	
MGT 3324	Organization Behavior	3	
MGT 4324 (PHIL 4324)	Business and Professional Ethics	3	
MKTG 4154	Marketing Research	3	
MKTG 4204	Consumer Behavior	3	
MKTG 4254	Product and Price Management	3	
Study Abroad	As approved by FST department	1-3*	

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

### PATHWAYS GENERAL EDUCATION (45-48 credits)

Pathways 1: Discourse (6 cr foundational, 3 cr advanced)

ENGL 1105-1106	First-Year Writing	3	3
ENGL 3764	Technical Writing	3	

Pathways 2: Critical Thinking in the Humanities (6 cr)

3  
3

Pathways 3: Reasoning in the Social Sciences (6 cr)

AAEC 1005-1006	Economics of Food and Fiber System	3	3
OR			

ECON 2005-2006	Principles of Economics	3	3
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Pathways 4: Reasoning in the Natural Sciences (8 cr)

CHEM 1035-1036	General Chemistry	3	3
CHEM 1045-1046	General Chemistry Lab	1	1

Pathways 5: Quantitative and Computational Thinking (6 cr foundational, 3 cr advanced)

MATH 1524	Business Calculus	4	
BIT 2405-2406	Business Stat Analytics & Modeling	3	3

Pathways 6: Critique and Practice in Design and the Arts (3 cr art, 3 cr design)

3  
3

Pathways 7: Critical Analysis of Identity and Equity in the United States (3 cr)\*

3

\*Note: Pathways 7 may be completed with another Pathways requirement.

**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.

### FREE ELECTIVES (3-6 credits)

### TOTAL FOOD SCIENCE AND TECHNOLOGY

**120 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 Pathways to General 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 Pathways to General Education requirements
  - b. have passed 9 semester credits in the Food Business 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).