BS Degree in Food Science and Human Nutrition **Name**_____
Food Science Concentration, Fall 2018
Includes Premed Requirements, Total Credits: 124 **ID #**_____

Cred	Courses	Date	Grd	Cred	Courses	Date	Grd
	First Year-Fall Semester				*First Year-Spring Semester*		
3	**FSN 101** Introduction to Food and Nutrition			3	**CHY 122** Molecular Basis of Chemical Change		
1	**NFA 117** Issues and Opportunities			1	**CHY 124** Mol Basis of Chem Lab		
3	**CHY 121** Introduction to Chemistry			4	**FSN 103** Science of Food Preparation		
1	**CHY 123** Intro to Chemistry Lab			3	**ENG 101** College Composition		
4	**MAT 126** Calculus						
	Second Year-Fall Semester				*Second Year-Spring Semester*		
3	**FSN 330** Intro to Food Science			3	**CHY 252** Organic Chemistry II		
1	**FSN 340** Food Processing Lab			2	**CHY 254** Organic Chemistry Lab II		
4	**BIO 100** Basic Biology			4	**BIO 200** Biology of Organisms		
3	**CHY 251** Organic Chemistry I			4	**INT 200** Orientation to Health Professions (recommended)		
2	**CHY 253** Organic Chemistry Lab I						
	Third Year-Fall Semester				*Third Year-Spring Semester*		
4	**PHY 111** General Physics I			4	**PHY 112** General Physics II		
3	**BMB 300** General Microbiology			3	**ENG 317** Business & Technical Writing		
2	**BMB 305** General Microbiology Lab			3	**BMB 322** Biochemistry		
	FSN Courses (see below)			2	**BMB 323** Biochemistry Lab		
					FSN Courses (see below)		
	Fourth Year-Fall Semester				*Fourth Year-Spring Semester*		
1	**FSN 425** Contemporary Issues in the Food Industry				**FSN Courses** (see below)		
	FSN Courses (see below)						

Credits	Upper Level Food Science Courses Required	Semester*	Date	Grade
1	**FSN 396** Field Experience	Any		
3	**FSN 438** Food Microbiology	Spring (odd)		
2	**FSN 439** Food Microbiology Lab	Spring (odd)		
3	**FSN 450** Food Biotechnology	Spring (even)		
3	**FSN 482** Food Chemistry	Fall (odd)		
1	**FSN 483** Food Chemistry Lab	Fall (odd)		
3	**FSN 485** Introduction to Food Engineering Prin	Spring (even)		
1	**FSN 486** Food Engineering Lab	Spring (even)		
3	**FSN 502** Food Preservation	Fall (even)		
3	**FSN 520** Food Product Development (Capstone)	Fall (even)		
3	**FSN 585** Sensory Evaluation of Foods	Spring (odd)		
3	**FSN 587** Food Analysis	Spring (even)		

*Upper level Food Science classes may be offered alternate years, labeled as odd or even years.

Suggested:
BIO 350 Genetics

Course Substitutions:

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Credits	Other Required Courses	Date	Grade
3	**STS 232** Principles of Statistical Inference		

General Education Required Courses	Course Taken	Credits	Date	Grd
Human Values and Social Context (18 credits required)				
Artistic and Creative Expression				
Western Cultural Tradition				
Population and the Environment	**FSN 270** World Food and Cult	3		
Cultural Diversity and International Perspectives	**FSN 270** World Food and Culture	x	x	x
Social Contexts and Institutions	**CMJ 103** Fundamentals of Public Communication	3		
Other HV & SC Gen Ed	**PSY 100** General Psychology	3		
Other HV & SC Gen Ed				
Ethics (3 credits required)	**FSN 436** Food Law	3		

Total Other Credits Transferred In_____ A grade of C or better in all FSN courses is required for graduation.