

## BACHELOR OF SCIENCE DEGREE in FOOD SCIENCE AND HUMAN NUTRITION

### Food Science Concentration

Total Credit Hours Required: 120

C- or higher in all required FSN courses

(Effective Fall 2021)

| First Year - Fall  |           | First Year - Spring  |           |
|--|-----------|--|-----------|
| CHY 121 - General Chemistry I                                  | 3         | CHY 122 - General Chemistry II                                   | 3         |
| CHY 123 - General Chemistry Laboratory I                       | 1         | CHY 124 - General Chemistry Laboratory II                        | 1         |
| FSN 101 - Introduction to Food and Nutrition                   | 3         | CMJ 103 - Public Speaking  | 3         |
| MAT 126 - Calculus I   | 4         | ENG 101 - College Composition                                    | 3         |
| NFA 117 - Issues and Opportunities                             | 1         | FSN 103 - Science of Food Preparation                            | 3         |
| PSY 100 - General Psychology                                   | 3         | FSN 104 - Science of Food Preparation Laboratory                 | 1         |
|  | <b>15</b> |  | <b>14</b> |
| Second Year - Fall   |           | Second Year - Spring   |           |
| BIO 100 - Basic Biology  | 4         | BIO 200 - Biology of Organisms                                   | 4         |
| BMB 221 - Organic Chemistry                                    | 3         | <b>or</b>  |           |
| BMB 222 - Laboratory in Organic Chemistry                      | 1         | BIO 208 - Anatomy and Physiology                                 | 4         |
| <b>or</b>  |           | BMB 322 - Biochemistry   | 3         |
| CHY 251 - Organic Chemistry I                                  | 3         | BMB 323 - Biochemistry Laboratory                                | 2         |
| CHY 253 - Organic Chemistry Laboratory I                       | 2         | FSN 270 - World Food and Culture                                 | 3         |
| FSN 330 - Introduction to Food Science                         | 3         | STS 232 - Principles of Statistical Inference                    | 3         |
| FSN 340 - Food Processing Laboratory                           | 1         |  |           |
| General Education: Western Cultural Tradition                  | 3         |  |           |
|  | <b>15</b> |  | <b>15</b> |
| Third Year - Fall  |           | Third Year - Spring  |           |
| BMB 300 - General Microbiology                                 | 3         | ENG 317 - Business and Technical Writing                         | 3         |
| BMB 305 - General Microbiology Laboratory                      | 2         | FSN 438 - Food Microbiology (odd yrs)                            | 3         |
| FSN 502 - Food Preservation (even yrs)                         | 3         | FSN 439 - Food Microbiology Laboratory (odd yrs)                 | 2         |
| FSN 520 - Food Product Development (even yrs)                  | 3         | FSN 585 - Sensory Evaluation I (odd yrs)                         | 3         |
| General Elective   | 3         | FSN 475 - Sensory Evaluation Laboratory I (odd yrs)              | 1         |
|  |           | PHY 111 - General Physics I                                      | 4         |
|  |           | <b>or</b>  |           |
|  |           | PHY 121 - Physics for Engineers and Physical Scientists I        | 4         |
|  | <b>14</b> |  | <b>16</b> |
| Fourth Year - Fall   |           | Fourth Year - Spring   |           |
| FSN 396 - Field Experience in Food Science and Human Nutrition | 1         | FSN 436 - Food Law   | 3         |
| FSN 425 - Contemporary Issues in the Food Industry             | 1         | FSN 450 - Food Biotechnology (even yrs)                          | 3         |
| FSN 482 - Food Chemistry (odd yrs)                             | 3         | FSN 485 - Introduction to Food Engineering Principles (even yrs) | 3         |
| FSN 483 - Food Chemistry Laboratory (odd yrs)                  | 1         | FSN 486 - Food Engineering Laboratory (even yrs)                 | 1         |
| General Education: Artistic and Creative Expression            | 3         | FSN 587 - Food Analysis (even yrs)                               | 3         |
| General Electives  | 6         | General Education: Human Values and Social Context               | 3         |
|  | <b>15</b> |  | <b>16</b> |

**NOTE:** <sup>1</sup>The 500-600 level course descriptions can be found in the Graduate Catalog. <http://gradcatalog.umaine.edu/>

Revised June 7, 2021