

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 2024)

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
ELH 117 - First-Year Success Seminar	1	FSN 103 - Science of Food Preparation	3
PSY 100 - General Psychology	3	FSN 104 - Science of Food Preparation Laboratory	1
	15		14
Second Year - Fall		Second Year - Spring	
BIO 100 - Basic Biology	4	BIO 200 - Biology of Organisms	4
BMB 221 - Organic Chemistry	3	or	
BMB 222 - Laboratory in Organic Chemistry	1	BIO 208 - Anatomy and Physiology	4
or		BMB 322 - Biochemistry	3
CHY 251 - Organic Chemistry I	3	BMB 323 - Biochemistry Laboratory	2
CHY 253 - Organic Chemistry Laboratory I	2	STS 132 - Principles of Statistical Inference	3
FSN 330 - Introduction to Food Science	3	General Elective	3
FSN 340 - Food Processing Laboratory	1		
General Education: Western Cultural Tradition	3		
	15		15
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 270 - World Food and Culture	3	FSN 439 - Food Microbiology Laboratory (odd yrs)	2
FSN 502 - Food Preservation (even yrs)	3	FSN 475 - Sensory Evaluation Laboratory I (odd yrs)	1
FSN 520 - Food Product Development (even yrs)	3	FSN 585 - Sensory Evaluation I (odd yrs)	3
		PHY 111 - General Physics I	4
		or	
		PHY 121 - Physics for Engineers and Physical Scientists I	4
	14		16
Fourth Year - Fall		Fourth Year - Spring	
FSN 396 - Field Experience in Food Science and Human Nutrition	1 - 4	FSN 236 – Introduction to Food Safety and Food Processing Sanitation	1
FSN 425 - Contemporary Issues in the Food Industry	1	FSN 415 - Food Safety Systems- Preventative Controls	1
FSN 482 - Food Chemistry (odd yrs)	3	FSN 436 - Food Laws and Regulations	3
FSN 483 - Food Chemistry Laboratory (odd yrs)	1	FSN 485 - Introduction to Food Engineering Principles (even yrs)	3
General Education: Artistic and Creative Expression	3	FSN 486 - Food Engineering Laboratory (even yrs)	1
General Electives	6	FSN 587 - Food Analysis (even yrs)	3
		General Education: Human Values and Social Context	3
		General Electives	1
	15		16

¹The 500-600 level course descriptions can be found in the Graduate Catalog.

Revised: May 8, 2024

Curriculum is updated annually and is subject to change.