

## BACHELOR OF SCIENCE DEGREE in SUSTAINABLE FOOD SYSTEMS

### Food Processing and Innovation Concentration

Total Credit Hours Required: 120

(Effective Fall 2024)

First Year - Fall		First Year - Spring	
BIO 100 - Basic Biology	4	ECO 190 - World Food Supply, Population and the Environment	3
FSN 101 - Introduction to Food and Nutrition	3	ENG 101 - College Composition	3
INV 121 - Fundamentals of Innovation	3	FSN 103 - Science of Food Preparation	3
ELH 117 - First-Year Success Seminar	1	FSN 104 - Science of Food Preparation Laboratory	1
PSE 105 - Principles of Sustainable Agriculture	3	MAT 115 - Applied Mathematics for Business and Economics	3
		SOC 101 - Introduction to Sociology	3
	<b>14</b>		<b>16</b>
Second Year - Fall		Second Year - Spring	
BMB 207 - Fundamentals of Chemistry	3	ANT 212 - The Anthropology of Food	3
FSN 236 - Introduction to Food Safety and Food Processing Sanitation	1	CMJ 102 - Fundamentals of Interpersonal Communication	3
FSN 330 - Introduction to Food Science	3	<b>or</b>	
FSN 340 - Food Processing Laboratory	1	CMJ 103 - Public Speaking	3
FSN 415 – Food Safety Systems – Preventive Controls for Human Food	1	<b>or</b>	
LDR 100 - Foundations of Leadership	3	CMJ 107 - Communication and the Environment	3
General Elective	4	STS 132 - Principles of Statistical Inference	3
		<b>or</b>	
		STS 215 - Introduction to Statistic for Business and Economics	3
		Concentration Elective	3
		General Elective	3
	<b>16</b>		<b>15</b>
Third Year - Fall		Third Year - Spring	
ANT 225 - Climate Change, Societies and Culture	3	ECO 120 - Principles of Microeconomics	3
Second CMJ course (e.g. 102, 103 or 107)	3	Concentration Elective	3
LBR 200 - Information Literacy	3	Concentration Electives 300 + level	6
PSE 312 - Sustainable Food Systems: Challenges and Opportunities	3	General Education: Western Cultural Tradition	3
General Elective	3		
	<b>15</b>		<b>15</b>
Fourth Year - Fall		Fourth Year - Spring	
FSN 270 - World Food and Culture	3	FSN 436 - Food Law	3
FSN 425 - Contemporary Issues in the Food Industry	1	PSE 430 - SL: Sustainable Horticulture and Agriculture Capstone	3
Concentration Elective	3	General Electives	7
Concentration Elective 300 + level	3		
General Electives	6		
	<b>16</b>		<b>13</b>

**Food Processing and Innovation Concentration Electives** - Choose at least 18 credits in this section, with at least 9 credits from the 300 + level

<b>(S = Spring; F = Fall; Su = Summer; V = Variable)</b>	<b>Credits</b>
ECO 154 (F, S, Su) Small Business Economics and Management	3
ECO 391 (S) Introduction to Growth and Development	3
ECO 488 (V) Spreadsheet Modeling and Decision Analysis	3
INV 180 (V) Create: Innovation Engineering I	3
INV 282 (F, S, Su) Advanced Innovation Skills	4
INV 392 (F) Commercialize: Innovation Engineering III	3
INV 405 (F, S, Su) Innovation Leadership	4
FSN 396 (F, S, Su) Field Experience in Food Science and Human Nutrition	1-3
FSN 440 (S, odd yrs) Utilization of Aquatic Food Resources	3
FSN 450 (S, even yrs) Food Biotechnology	3
FSN 475 (S, odd yrs) Sensory Evaluation Laboratory	1
FSN 485 (S, even yrs) Introduction to Food Engineering Principles	3
FSN 486 (S, even yrs) Food Engineering Principles Laboratory	1
FSN 585 (F, odd yrs) Principles of Sensory Evaluation	3
MKT 476 (S) New Product Management	3
NMD 100 (F) Introduction to New Media	3
NMD 104 (F) New Media Design	3

**Revised: May 8, 2024**

*Curriculum is updated annually and is subject to change.*