



Bachelor of Science in Agriculture, Food and Environmental Sciences

Major: Dairy Manufacturing

Specialization: Microbiology

2018-2019 Sample 4-Year Plan

Total Degree Requirements: 120 credits

Student _____ Student ID# _____ Student Phone # _____

Advisor _____ Minimum GPA _____ Minor/Career Interest(s) _____

Students are not limited to this plan; it is meant to be used as a guide for planning purposes in consultation with your advisor. The sample schedule is one possible path to completing your degree within four years. For official program requirements, please refer to the [Undergraduate Catalog](#).

First Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 101-101L or BIOL 151-151L	Biology Survey I and Lab (3 cr) or General Biology I and Lab (4 cr)	p. BIOL 151/L preferred	3 – 4		
CHEM 112-112L	General Chemistry I and Lab (SGR #6)	p. MATH 102 or higher	4		
DS 119	First Year Seminar - Dairy and Food Science		2	F	
DS 130-130L	Introduction to Dairy Science and Lab		3	F/S	
MATH 102 or MATH 115	College Algebra (SGR #5) Precalculus (SGR #5)	p. Placement p. MATH 102 or placement	3		
Total Credit Hours			15 - 16		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 103-103L or BIOL 153-153L	Biology Survey II and Lab (3 cr) or General Biology II and Lab (4 cr)	p. BIOL 101 p. BIOL 151; BIOL 153/L preferred	3 – 4		
CHEM 114-114L	General Chemistry II and Lab (SGR #6)	p. CHEM 112/L, MATH 102	4		
DS 496	Field Experience		3		
ENGL 101	Composition I (SGR #1)	p. Placement	3		
SPCM 101	Fundamentals of Speech (SGR #2)		3		
Total Credit Hours			16 - 17		

Second Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 202-202L	Genetics and Organismal Biology and Lab	p. BIOL 103 or BIOL 153 and CHEM 114	4	F	
CHEM 326-326L	Organic Chemistry I and Lab	p. CHEM 114/L	4	F	
DS 202	Dairy Products Judging		1	F	
ENGL 201	Composition II (SGR #1)	p. ENGL 101	3		
SGR #4	Arts and Humanities/Diversity	See approved list	3		
Total Credit Hours			15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 204-204L	Genetics and Cellular Biology and Lab	p. BIOL 202/L	4	S	
CHEM 328-328L	Organic Chemistry II and Lab	p. CHEM 326/L	4	S	
MICR 231-231L or MICR 233-233L	General Microbiology and Lab or Introductory Microbiology and Lab	p. CHEM 112/L or p. BIOL 151/L and CHEM 114/L	4		
SGR #3	Social Sciences/Diversity	See approved list	3		
Total Credit Hours			15		

Summer

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 494	Internship	Recommended not required	3		
Total Credit Hours			3		

Information Subject to Change. This is not a contract.

p. = Course Prerequisite, c. = Corequisites
Semester: F = Fall, S = Spring, SU = Summer



Third Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CHEM 464	Biochemistry I	p. CHEM 328/L or CHEM 229	3		
DS 400-400L	Dairy Chemistry and Analysis and Lab	p. DS 130 and CHEM 112/L	5	F	
DS 421-421L	Dairy Plant Management and Lab	p. Jr Standing	4	F even	
MICR 311-311L	Food Microbiology and Lab	p. MICR 231/L or MICR 233/L	4	F	
Total Credit Hours			16		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CHEM 466	Laboratory Methods – Biochemistry	p. CHEM 464	1		
DS 301-301L	Dairy Microbiology and Lab	p. MICR 231/L or MICR 233/L	4	S odd	
MICR 310-310L	Environmental Microbiology and Lab	p. MICR 231/L or MICR 233/L	4		
MICR 332-332L	Microbial Physiology and Lab	p. MICR 231/L or MICR 233/L	4	S	
General elective		To maintain credits for scholarships	1		
Total Credit Hours			14		

Summer

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 494	Internship	Recommended not required	3		
Total Credit Hours			3		

Fourth Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ACCT 210	Principles of Accounting I		3		
AST 443-443L	Food Processing and Engineering Fundamentals and Lab		3	F	
DS 321-321L	Dairy Products Processing I and Lab	p. DS 130 and MICR 231/L or MICR 233/L	5	F odd	
DS 490	Seminar		1	F	
MICR 448	Molecular and Microbial Genetics	p. BIOL 204/L or BIOL 371	4		
Total Credit Hours			16		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 322-322L	Dairy Products Processing II and Lab	p. DS 130 and MICR 231/L or MICR 233/L	5	S even	
ECON 201 or ECON 202	Principles of Microeconomics or Principles of Macroeconomics (SGR #3)		3		
SGR #4	Arts and Humanities/Diversity	See approved list	3		
STAT 281	Introduction to Statistics	p. MATH 102 or higher	3		
Total Credit Hours			14		

Comments/Notes

Students from all academic majors can pursue graduation with Fishback Honors College distinction. View the [Honors program requirements](#).

SGR 4 could be moved from Spring of 4th year to Spring of 3rd year to avoid the one credit general elective but this would result in less than full-time status Spring of the 4th year.