



Bachelor of Science in Agriculture, Food and Environmental Sciences

Major: Food Science

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
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	
ENGL 101 or SPCM 101	Composition I (SGR #1) or Fundamentals of Speech (SGR #2)	Placement	3		
MATH 121-121L or MATH 123	Survey of Calculus Lab (5 cr) or Calculus I (4 cr)	p. MATH 102, MATH 115 p. MATH 115 or Placement	4 -5		
Total Credit Hours			13 - 14		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CHEM 114-114L	General Chemistry II and Lab (SGR #6)	p. CHEM 112/L, MATH 102 or higher	4		
ECON 201 or ECON 202	Principles of Microeconomics or Principles of Macroeconomics (SGR #3)		3		
FS 101	Introduction to Food Science		3	S	
SPCM 101 or ENGL 101	Fundamentals of Speech (SGR #2) or Composition I (SGR #1)	p. Placement	3		
SGR #4	Arts and Humanities/Diversity	See approved list	3		
Total Credit Hours			16		

Second Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 151-151L	General Biology I and Lab		4		
CHEM 326-326L	Organic Chemistry I and Lab	p. CHEM 114/L	4	F	
FS 251	Food Safety and Quality Management Systems		3	F	
PHYS 111-111L or PHYS 211-211L	Introduction to Physics I and Lab or University Physics and Lab	p. MATH 102 or higher p. MATH 123 or higher	4		
Total Credit Hours			15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AS 241-241L or DS 231	Introduction to Meat Science and Lab or Dairy Foods		3	F/S S	
BIOL 153-153L	General Biology II and Lab	p. BIOL 151/L	4		
CHEM 328-328L	Organic Chemistry II and Lab	p. CHEM 326/L	4	S	
ENGL 201	Composition II (SGR #1)	p. ENGL 101	3		
MICR 231-213L	General Microbiology and Lab	p. CHEM 112	4		
Total Credit Hours			18		

Summer

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



Third Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AST 443-443L	Food Processing and Engineering Fundamentals and Lab		3	F	
BIOL 383	Bioethics	Cross-Listed: PHIL 383	4	F	
CHEM 464	Biochemistry I	p. CHEM 229/L or CHEM 328/L	3		
FS 341-341L	Applied Food Science and Lab	p. FS 101 and CHEM 326	4	F even	
General elective			3		
Total Credit Hours			17		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AGEC 366	Food Law		3		
CHEM 466	Lab Methods – Biochemistry	(Optional to fulfill Chemistry minor)	1		
DS 301-301L	Dairy Microbiology and Lab	p. MICR 231/L (fulfills Food Safety minor)	4	S odd	
FS 360	Food Chemistry	p. CHEM 106 or CHEM 114	3	S odd	
SGR #4	Arts and Humanities/Diversity	See approved list	3		
STAT 281	Introduction to Statistics (SGR #5)	p. MATH 102 or higher	3		
Total Credit Hours			17		

Summer

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

Fourth Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 490	Seminar		1	F	
FS 351-351L	Principles of Food Processing and Lab	p. FS 251 and CHEM 114	3	F odd	
MICR 311-311L	Food Microbiology and Lab	p. MICR 231/L	4	F	
NUTR 315	Human Nutrition	p. CHEM 112 and CHEM 114	3		
General Elective			3		
Total Credit Hours			14		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ABS 203	Global Food Systems (SGR #3)		3		
FS 450-450L	Food Analysis and Lab	p. FS 360	4	S even	
FS 451-451L	New Food Product Development and Lab	p. FS 351/L and MICR 311/L	4	S even	
General elective		(if no internships have been taken)	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](#).

AS 450 – Meat Product Safety and HACCP could alternatively be used to fulfill the Food Safety minor in place of DS 301/L. It is offered during the Fall semester of Even numbered years – 3 credits