Bachelor of Science in Agriculture, Food and Environmental Sciences

Major: Dairy Manufacturing 2020-2021 Sample 4-Year Plan

Total Degree	Requirements:	120	credits
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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 <a href="Undergraduate Catalog">Undergraduate Catalog</a>.

## First Year

#### Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CHEM 106-106L or	Chemistry Survey and Lab (SGR #6) or	p. MATH placement	4		
CHEM 112-112L	General Chemistry I and Lab (SGR #6)	p. MATH 114 or higher			
DS 119	First Year Seminar - Dairy and Food Science		2	F	
DS 130-130L	Introduction to Dairy Science and Lab		3	F/S	
ENGL 101 or	Composition I (SGR #1) or	p. Placement	3		
SPCM 101	Fundamentals of Speech (SGR #2)				
MATH 114 or	College Algebra (3 cr)	p. Placement	3		
MATH 115	Precalculus (4 cr) (SGR #5)	p. MATH 114			
		Total Credit Hours	15		

**Spring** 

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CHEM 108-108L	Organic and Biochemistry and Lab	p. CHEM 106/L; CHEM 112/L also	5		
		accepted as pre-req			
DS 496	Field Experience		3		
SGR #3	Social Science/Diversity (SGR #3)	Non-ECON course	3		
SGR #4	Arts and Humanities/Diversity (SGR #4)		3		
SPCM 101 or	Fundamentals of Speech (SGR #2) or		3		
ENGL 101	Composition I (SGR #1)				
		Total Credit Hours	17		

# Second Year

### Fall

Prefix + Number	Course Title	<b>Prerequisites/Comments</b>	Credits	Semester	Grade
BIOL 101-101L or	Biology Survey I and Lab (3 cr) (SGR #6) or	BIOL 151/L preferred	3 - 4		
BIOL 151-151L	General Biology I and Lab (4 cr) (SGR #6)				
DS 202	Dairy Products Judging		1	F	
ENGL 201	Composition II (SGR #1)	p. ENGL 101	3		
FS	Food Science elective	p. FS 251 suggested	3	F	
PHYS 101-101L or	Survey of Physics and Lab or		4		
PHYS 111-111L or	Introduction to Physics I and Lab or	p. MATH 114 or higher			
PHYS 211-211L	University Physics I and Lab	p. MATH 123 or MATH 125			
		Total Credit Hours	14 - 15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ACCT 210	Principles of Accounting I		3		
BIOL 103-103L or	Biology Survey II and Lab (3 cr) or	BIOL 153/L Preferred	3 – 4		
BIOL 153-153L	General Biology II and Lab (4 cr)				
ECON 201 or	Principles of Microeconomics or		3		
ECON 202	Principles of Macroeconomics (SGR #3)				
MICR 231-231L	General Microbiology and Lab	p. CHEM 106/L or CHEM 112/L	4		
SGR #4	Arts and Humanities/Diversity (SGR #4)		3		
		Total Credit Hours	16 – 17		
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Information Subject to Change. This is not a contract.

p. = Course Prerequisite

Semester: F = Fall, S = Spring, SU = Summer

Third Year

Fall

fall					
Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 400-400L	Dairy Chemistry and Analysis and Lab	p. DS 130 and CHEM 106/L or CHEM 112/L; CHEM 108 or concurrent	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	13		
Spring					
Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 301-301L	Dairy Microbiology and Lab	p. MICR 231/L or MICR 233/L	4	S odd	
Business Elective	Select from ACCT, AGEC, BADM, BLAW, ECON, ENTR, DSCI, FIN, HRM, MGMT, MKTG, or STAT prefix	Excludes courses completed as a program requirement	3		
Group I course	Ag Elective if FS elective was not from approved Group 1 list; otherwise treat as general elective		3		
General Elective	Select from any discipline		3		
General Elective	Select from any discipline		2		
		Total Credit Hours	15		
Summer					
Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 494 or	Internship or	2 <sup>nd</sup> and/or 3 <sup>rd</sup> summer	3		
DS 498	Undergraduate Research/Scholarship	TALC PAI	2		
		Total Credit Hours	3		
Fourth Year Fall Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AST 443-443L	Food Processing and Engineering Fundamentals		3	F	
DS 321-321L	and Lab  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	
General Elective	Select from any discipline		3		
General Elective	Select from any discipline		3		
		Total Credit Hours	15		
Spring					
Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 322-322L	Dairy Product Processing II and Lab	p. DS 130 and MICR 231/L or MICR 233/L	5	S even	
Group 1 course	Ag elective		1 – 3		
General Elective	Select from any discipline		3		
General Elective	Select from any discipline to reach minimum of 120		3		
	total credits		l	1	
		Total Credit Hours	12 - 14		

## **Comments/Notes**

Students from all academic majors can pursue graduation with Fishback Honors College distinction. View the Honors program requirements.

The exact number of general elective credits is dependent on choice of Biology sequence and choice of Group 1 courses.