



**Bachelor of Science in Agriculture, Food and Environmental Sciences**

**Major: Food Science**

**2020-2021 Sample 4-Year Plan**

**Total Degree Requirements: 120 credits**

<b>Student</b> _____	<b>Student ID#</b> _____	<b>Student Phone #</b> _____
<b>Advisor</b> _____	<b>Minimum GPA</b> _____	<b>Minor/Career Interest(s)</b> _____

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 114 or higher	4		
DS 119	First Year Seminar - Dairy and Food Science		2	F	
DS 496	Field Experience		3		
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 and Lab (5 cr) or Calculus I (4 cr)	p. MATH 114, 115, 120 or placement p. MATH 115 or placement	4-5		
<b>Total Credit Hours</b>			16-17		

**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 114 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 (SGR #4)	See approved list	3		
<b>Total Credit Hours</b>			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	Introduction to Physics I and Lab	p. MATH 114 or higher; PHYS 211/L also accepted (p. MATH 123 or higher)	4		
<b>Total Credit Hours</b>			15		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 153-153L	General Biology II and Lab		4		
CHEM 328-328L	Organic Chemistry II and Lab	p. CHEM 326/L	4	S	
MICR 231-231L	General Microbiology and Lab	p. CHEM 112	4		
PHYS 113-113L	Introduction to Physics II and Lab	p. PHYS 111/L	4		
<b>Total Credit Hours</b>			16		

**Summer**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
FS 494 or FS 498	Internship or Undergraduate Research	Summer after 2 <sup>nd</sup> or 3 <sup>rd</sup> year	3		
<b>Total Credit Hours</b>			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
AST 443-443L	Food Processing and Engineering Fundamentals and Lab		3	F	
CHEM 464	Biochemistry I	p. CHEM 229/L or CHEM 328/L	3		
DS 421-421L	Dairy Plant Management and Lab		4	F even	
FS 341-341L	Applied Food Science and Lab	p. FS 101 and CHEM 326	4	F even	
<b>Total Credit Hours</b>			14		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AGEC 366	Food Law		3	S odd	
AS 241-241L or DS 231	Introduction to Meat Science and Lab or Dairy Foods		3	F/SS	
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	
STAT 281	Introduction to Statistics (SGR #5)	p. MATH 114 or higher	3		
<b>Total Credit Hours</b>			14		

**Summer**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
FS 494 or FS 498	Internship or Undergraduate Research	If not taken after 2 <sup>nd</sup> year	3		
<b>Total Credit Hours</b>			3		

**Fourth Year**

**Fall**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
DS 490	Seminar		1	F	
ENGL 201	Composition II (SGR #1)	p. ENGL 101	3		
FS 351-351L	Principles of Food Processing and Lab	p. FS 251 and CHEM 114	3	F odd	
FS 400-400L	Food Chemistry and Analysis and Lab		5	F	
MICR 311-311L	Food Microbiology and Lab	p. MICR 231/L or MICR 233/L	4	F	
<b>Total Credit Hours</b>			16		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ABS 203	Global Food Systems (SGR #3)		3		
FS 451-451L	New Food Product Development and Lab	p. FS 351/L and MICR 311/L	4	S even	
NUTR 315	Human Nutrition	p. CHEM 112 and CHEM 114	3		
SGR #4	Arts and Humanities/Diversity (SGR #4)	See approved list	3		
<b>Total Credit Hours</b>			13		

**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