

College of Agriculture and Life Sciences
Department of Food Science and Technology
 Bachelor of Science in Food Science and Technology
 Major: Food Science and Technology
 Major Concentration/Option: Food and Health
 For Students Graduating in Calendar Year 2022
 and for Student Date of Entry under UG Catalog 2020-2021

PATHWAYS

1. Discourse

ENGL 1105, 1106	First-Year Writing	3 ___	3 ___
ENGL 3764	Technical Writing	3 ___	

2. Critical Thinking Humanities

_____	_____	3 ___	
_____	_____	3 ___	

3. Reasoning in the Social Sciences

AAEC 1005, 1006	Economics of the Food & Fiber System	3 ___	3 ___
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4. Reasoning in the Natural Sciences

CHEM 1035, 1036	General Chemistry	3 ___	3 ___
CHEM 1045, 1046	General Chemistry Lab	1 ___	1 ___

5. Quantitative and Computational Thinking

MATH 1025, 1026	Elementary Calculus	3 ___	3 ___
STAT 3615	Biological Statistics	3 ___	

6. Critique and Practice in Design and the Arts

_____	_____	3 ___	3 ___
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7. Critical Analysis of Identity and Equity in the United States

_____	_____	3 ___	
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Liberal Education Requirements 47 Credit Hours

Foreign Language Requirement _____

A sequence of 2 foreign languages courses is required for graduation unless 2 high school credits of the same foreign language or 6 transfer credits of foreign language have been earned. These credits do not count toward graduation.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM

ALS 1234	CALS First Year Seminar	1 ___	
BCHM 2024	Concepts of Biochemistry	3 ___	
BIOL 1105, 1106	Principles of Biology	3 ___	3 ___
BIOL 1115, 1116	Principles of Biology Laboratory	1 ___	1 ___
BIOL 2604, 2614	General Microbiology & Laboratory	3 ___	2 ___
FST 3514	Food Analysis	4 ___	
FST 3604 (BIOL 3604)	Food Microbiology	4 ___	
FST 4014	Concepts of Food Product Development	3 ___	
FST 4304	Food Processing	4 ___	
FST 4504, 4534	Food Chemistry and Laboratory	3 ___	1 ___
FST 4524	Food Safety & Quality Assurance	3 ___	

Food Science and Technology 39 Credit Hours

FOOD AND HEALTH OPTION

HNFE 1004	Food, Nutrition, Exercise	3	_____
HNFE 2014	Nutrition Across the Life Span	3	_____
PHYS 2205, 2206	General Physics	3	_____ 3 _____

Select From:

CHEM 2535-2536	Organic Chemistry	3	_____ 3 _____
	OR		
CHEM 2514	Survey of Organic Chemistry	3	_____

Food and Health Option Requirements 15-18 Credit Hours

FOOD AND HEALTH RESTRICTIVE ELECTIVES

BMSP 2135, 2136	Human Anatomy and Physiology	3	_____ 3 _____
BMSP 2145, 2146	Human Anatomy and Physiology Lab	1	_____ 1 _____
CHEM 2545, 2546	Organic Chemistry Lab	1	_____ 1 _____
FST 2014	Introduction to Food Science	2	_____
FST 2244	Topics in FST	*	
FST 2544 (HNFE 2544)	Functional Foods for Health	3	_____
FST 4634	Epidemiology and Foodborne Disease	3	_____
FST 4974	Independent Study	*	
FST 4994	Undergraduate Research	*	
HNFE 4025	Metabolic Nutrition	3	_____
HNFE 4026	Metabolic Nutrition	3	_____
PHYS 2215, 2216	General Physics Lab	1	_____ 1 _____
Study Abroad	As approved by FST Academic Advisor	*	

* Credits vary depending on course, maximum of 3 credits allowed for each item.

Food and Health Option Restrictive Elective Requirements 10-13 Credit Hours

Food and Health Option Total 28 Credit Hours

FREE ELECTIVES

_____	_____	() _____
_____	_____	() _____
_____	_____	() _____

Free Elective Requirements 6 Credit Hours

THIS CHECK SHEET CONTAINS NO HIDDEN PREREQUISITES. Please refer to the Undergraduate Course Catalog or consult your advisor for information about prerequisites.

ELIGIBILITY FOR CONTINUED ENROLLMENT:

1. After having attempted 36 semester credits (including transfer, advanced placement, advanced standing,

- credit by examination, and freshman rule hours), students must have passed at least 12 semester credits of Curriculum for Liberal Education requirements.
2. After having attempted 72 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must:
 - a) have passed at least 24 semester credits of Curriculum for Liberal Education requirements.
 - b) have passed 9 semester credits in the Food Science and Technology requirements.
 - c) have passed 9 semester credits in the Science Option requirements.

GRADUATION REQUIREMENTS:

1. A minimum of 120 credit hours are required for graduation.
2. A minimum 2.0 overall GPA is required for graduation.
3. A minimum 2.0 in-major GPA is required for graduation (only FST courses will be used for in-major GPA calculation).