

# FOOD SCIENCE MAJOR

## Applied Food Science Concentration and Food Science and Technology Concentration

**DOMAIN GENERAL EDUCATION (10 Courses Required):** Domain II B is satisfied through completion of the Biochemistry major, leaving ten courses to be completed to satisfy the remaining General Education subdomains through courses taken outside the major department. Only courses designated (Gen. Ed. Domain) after the course title will meet General Education requirements. Please refer to the catalog for full information. (check off as completed)

- Common Core: A. ENWR 110 Composition 2 \_\_\_\_\_  
 B. MATH XXX \_\_\_\_\_
- Domain I: A. Creative Arts \_\_\_\_\_  
 B. Humanities \_\_\_\_\_  
 C. Language \_\_\_\_\_
- Domain II: A. Analysis, Modeling, Problem-Solving \_\_\_\_\_  
 B. Sciences (two; one must be a lab science)   X   \_\_\_\_\_
- Domain III: A. Perspectives on the Past \_\_\_\_\_  
 B. Perspectives on Contemp. World \_\_\_\_\_  
 C. Global Comp., Eth. Reas., Human Div. \_\_\_\_\_

**MAJOR AND RELATED COURSES:**

**Major Core Requirements (13)**

- BIOL 130/130L Principles of Biology with Lab \_\_\_\_\_  
 BIOL 235/235L Principles of Human Physiology with Lab \_\_\_\_\_  
 BIOL 307/307L Principles of Microbiology with Lab \_\_\_\_\_  
 CHEM 107/107L Principles of Chemistry with Lab \_\_\_\_\_  
 CHEM 108/108L Principles of Chem. & Quant. Analysis w/Lab \_\_\_\_\_  
 CHEM 207/207L Organic Chemistry I with Lab \_\_\_\_\_  
 CHEM 208/208L Organic Chemistry II with Lab \_\_\_\_\_  
 CHEM 301/301L Biochemistry I with Lab \_\_\_\_\_  
 FDSC 161/161L Intro. to Food Science & Tech. **OR** \_\_\_\_\_  
     FDSC 151 Principles of Food Science \_\_\_\_\_  
 FDSC 351/351L Food Engineering & Processing with Lab \_\_\_\_\_  
 FDSC 405/405L Food Analysis with Lab \_\_\_\_\_  
 FDSC 408/408L Food Chemistry with Lab \_\_\_\_\_  
 MATH 208 Biostatistics **OR** \_\_\_\_\_  
     STAT 117 Intro. to Statistics \_\_\_\_\_

*All students majoring in Food Science must choose one (1) of the two (2) concentration: Applied Food Science or Food Science and technology.*

**APPLIED FOOD SCIENCE CONCENTRATION**

**Concentration Requirements (2):**

- MATH 180 Precalculus **OR** \_\_\_\_\_  
 MATH 219 Calculus I \_\_\_\_\_  
 PHYS 201/201L Introductory Physics with Lab \_\_\_\_\_  
*NOTE: A minor is required with the Applied Food Science concentration.*

**FOOD SCIENCE AND TECHNOLOGY CONCENTRATION**

**Concentration Requirements (8):**

- CHEM 303/303L Physical Chemistry I with Lab \_\_\_\_\_  
 FDSC 413/413L Food Safety and Microbiology with Lab \_\_\_\_\_  
 FDSC 495 Food Industrial Practicum **OR** \_\_\_\_\_  
     FDSC 490 Independent Study in Food Science **OR** \_\_\_\_\_  
     CHEM 304/304L Physical Chemistry II with Lab \_\_\_\_\_  
 MATH 219 Calculus I \_\_\_\_\_  
 MATH 220 Calculus II \_\_\_\_\_  
 NUTR 374 Human Nutrition Science \_\_\_\_\_  
 PHYS 211/211L Principles of Physics I with Lab \_\_\_\_\_  
 PHYS 212/212L Principles of Physics II with Lab \_\_\_\_\_

**COURSES TOWARD MINOR AND/OR FREE ELECTIVES\*:**

*\*number is dependent on concentration*
