

SUGGESTED CURRICULUM FOR UNDERGRADUATE FOOD SCIENCE MAJORS
Concentration in Food, Health & Wellness

Freshman Year

Fall Semester		Spring Semester	
MATH 104 Algebra, Analytic Geometry & Trigonometry***	3	KIN 100 Introduction to Kinesiology.	4
Comp Sci 105 Computer Literacy	3	◆ FD SCI 103 Introduction for the Future Food Scientist	4
ENGL WP 112 College Writing	3	CHEM 111 General Chemistry for Sci & Eng Majors	4
		◆ BIOL 110 Intro Animal Biology for Non-Biol Sci Majors	4
GEN ED Requirement	4		

***If you get a score of 20 or greater on Math Placement Exam, you do not need to take this course and Chem 111 can be taken fall semester

Sophomore Year

Fall Semester		Spring Semester	
CHEM 112 General Chemistry for Sci & Eng Majors	4	◆ CHEM 250 Organic Chemistry	3
◆ PHYSICS 139 Intro to Physics	4	NUTR 230 Basic Nutrition	3
◆ FD SCI 265 Survey of Food Science	3	RES EC 102 Intro to Resource Economics (suggested, SB)	4
◆ FD SCI 266 Survey of Food Science Lab	1	PROGRAM Elective	3-4
◆ FD SCI 270 Biology of Food in Human Health	3		

Junior Year

Fall Semester		Spring Semester	
RES EC 212 Intro Statistics for the Social Sciences or STATS 240 Intro to Statistics	3	FD SCI 466 Nutritional Microbiology or MICROBIOL 310/265 General Microbiology	4
◆ BIOCHEM 420 Elementary Biochemistry	2	◆ FD SCI 541 Food Chemistry	3
◆ BIOCHEM 421 Elementary Biochem Lab (optional)	2	FD SCI 391R Undergraduate Research ²	1
◆ RES EC 121 Hunger in the Global Economy (SBG, suggested)	4	PROGRAM Elective	3-4
◆ FD SCI 391B Product Development Seminar ¹	1	General ED Requirement	4
GEN ED Requirement	4		

Senior Year

Fall Semester		Spring Semester	
◆ FD SCI 567 Food Microbiology	3	◆ FD SCI 580 Food-Borne Diseases (optional)	3
◆ FD SCI 566 Food Microbiology Lab	2	◆ FD SCI 561 Food Processing	3
◆ Fd SCI 542 Food Chemstiry 2	3	◆ FD SCI 563 Processing Laboratory (IE Gen Ed)	2
◆ FD SCI 544 Food Chemistry Lab	1	◆ FD SCI 581 Analysis of Food Products	3
◆ FD SCI 480 Junior Writing ³	3	◆ FD SCI 583 Food Analysis Laboratory	1
◆ NUTR 352 Nutrition in the Life Cycle	3	PROGRAM Elective	3

¹Fd Sci 391B not required for graduation but is strongly recommended for students on *product development teams*. Can be taken any fall semester.

²Fd Sci 391R not required for graduation but is strongly recommended for students participating in *undergraduate research independent study*. Can be taken anytime.

³Fd Sci 480 may be taken fall of junior or senior year

Program Elective (Choose 3)

	Semester	Credits
KIN 110 Human Performance & Nutrition	Both	3
ENV SCI 315 Principles of Environmental Toxicology and Chemistry	Spring	3
FD SCI 575 Elements of Food Process Engineering	Spring	4
NUTR 572 Community Nutrition	Spring	3
NUTR 577 Nutritional Problems in the U.S	Spring	3
PUBHL 303 Introduction to Environmental Health Practices	Fall	3

KEY: ◆ **Generally only offered the semester listed.**