

# FOOD SCIENCE CURRICULUM

## Freshman Year

### FIRST SEMESTER

Course			Credit
Fresh Seminar	FRMN	110	1
Fresh English	ENGL	110	3
Hist of Civil	HIST	114	3
Predcalculus I	MATH	135	3
Gen Chem	CHEM	132/112	4
Health or PE Elective or	FS		<u>2</u>
Essentials of Nutrition & Wellness			<b>16</b>

### SECOND SEMESTER

Course			Credit
Fresh Seminar	FRMN	111	1
Fresh English	ENGL	111	3
Hist of Civil	HIST	115	3
Precalculus II	MATH	140	3
Gen Chem	CHEM	133/113	4
Orien to Family & Con Sciences	FCSC	140	<u>2</u>
			<b>16</b>
<b>Total Credit Hours:</b>			<b>32</b>

## Sophomore Year

### FIRST SEMESTER

Course			Credit
Biology Lec/Lab	BIOL	104/106	4
Prof Issues in	FCSC	200	1
Food, Nut, & Diet			
Fundamentals of	FCSC	220	3
Food			
Black Lit	ENGL	203	3
Org Chem	CHEM	250/210	4
Microcomp.	CMPS	290	<u>3</u>
Appli. In Bus.			<b>18</b>

### SECOND SEMESTER

Course			Credit
	Elective		
Tech. of Speech	SPTH	210	3
Biochemistry	CHEM	234/212	4
Statistics	MATH	274	3
Intro to Mass Comm.	MCOM	336	<u>3</u>
			<b>17</b>
<b>Total Credit Hours:</b>			<b>35</b>

## Junior Year

### FIRST SEMESTER

Course			Credit
Princ of Marketing	MKTG	300	3
Elements of Physics	PHYS	141/142	4
Food Science	FCSC	320	3
Human Nutrition	FCSC	332	3
Sociology	SOCL	210	3
			<b>16</b>

### SECOND SEMESTER

Course			Credit
Microbiology	BIOL	230	4
Gen Psychology	PSYC	300	3
Sociology	SOCI	322	3
Public Relations	MCOM	337	3
Consumer Behavior	MKTG	320	3
Enjoy of Music or Understand Arts	ARTS	200	<u>3</u>
			<b>16</b>
<b>Total Credit Hours:</b>			<b>32</b>

## Senior Year

### FIRST SEMESTER

Course			Credit
Philosophy or	PHIL	200	3
Logic		210	
Sensory Evaluation	FCSC	350	3
Food Engineering		471	3
Experimental Foods	FCSC	422	3
Family Relationships	FCSC	490	3
			<b>15</b>

### SECOND SEMESTER

Course			Credit
Semi in Food & Nut	FCSC	429	1
Food Quality Analysis	FCSC	491	3
Food Chemistry	FCSC	494	3
Persp in Family & Consumer Sciences	FCSC	481	2
Field Exp	FCSC	450	3
Com Volunteerism	VOLU	400	<u>3</u>
			<b>15</b>
<b>Total Credit Hours:</b>			<b>30</b>

