

FOOD SCIENCE MAJOR

APPLIED FOOD SCIENCE CONCENTRATION (FSA)

GENERAL EDUCATION (12 Courses Required): Twelve courses are designated as General Education courses, which must be taken in a department other than the major department. Only courses designated (Gen.Ed.) after the course title will meet General Education requirements (refer to the Catalog for complete information).

<u>COURSE #</u>	<u>TITLE</u>	<u>GOAL(S) MET</u>
<u>23.101</u>	<u>Biological Concepts</u>	<u>7</u>
<u>43.200</u>	<u>Precalculus <i>or</i></u>	<u>2</u>
	<u>43.219 Calculus I</u>	
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General Education Goals (Check off as Completed):

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| 1. <input type="checkbox"/> Writing/Reasoning | 10. <input type="checkbox"/> Forces in the U.S. |
| 2. <input type="checkbox"/> Quantitative | 11. <input type="checkbox"/> Study of Constitutions |
| 3. <input type="checkbox"/> Language | 12. <input type="checkbox"/> Gender, Class, Race |
| 4. <input type="checkbox"/> Literature/Philosophy | 13. <input type="checkbox"/> Non-Western Studies |
| 5. <input type="checkbox"/> Visual/Performing Arts | 14. <input type="checkbox"/> Cont. Issues & Trends (optional) |
| 6. <input checked="" type="checkbox"/> Physical Science | 15. <input type="checkbox"/> Integrative Studies(optional) |
| 7. <input type="checkbox"/> Life Science | 16. <input type="checkbox"/> Professional Studies (optional) |
| 8. <input type="checkbox"/> Historical Studies | <input checked="" type="checkbox"/> Laboratory |
| 9. <input type="checkbox"/> Social/Behavioral Sciences | |

X = Fulfilled through major

MAJOR AND RELATED COURSES (13):

<u>COURSE #</u>	<u>COURSE TITLE</u>
<u>33.107</u>	<u>Principles of Chemistry</u>
<u>33.108</u>	<u>Principles of Chemistry and Quant. Analysis</u>
<u>33.151</u>	<u>Principles of Food Science</u>
<u>33.207</u>	<u>Organic Chemistry I</u>
<u>33.208</u>	<u>Organic Chemistry II</u>
<u>33.301</u>	<u>Biochemistry</u>
<u>33.405</u>	<u>Food Analysis</u>
<u>33.408</u>	<u>Food Chemistry</u>
<u>33.351</u>	<u>Food Engineering and Processing <i>or</i></u>
	<u>23.411 Food Microbiology</u>
<u>23.272</u>	<u>Human Physiology and Anatomy I</u>
<u>23.307</u>	<u>Principles of Microbiology</u>
<u>43.208</u>	<u>Biostatistics <i>or</i> 43.117 Introduction to Statistics</u>
<u>53.201</u>	<u>Introductory Physics</u>

Note: A minor in one of the following areas is required with the Applied Food Science concentration: **Biology, Business, or Nutrition.** Other minors may be approved by the Department of Chemistry and Food Science.

COURSES TOWARD MINOR AND FREE ELECTIVES (7):

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