

# FOOD SCIENCE MAJOR

## FOOD SCIENCE AND TECHNOLOGY CONCENTRATION (FST)

**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>43.219</u>	<u>Calculus I</u>	<u>2</u>
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**General Education Goals (Check off as Completed):**

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

**X = Fulfilled through major**

**MAJOR AND RELATED COURSES (20):**

<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>33.302</u>	<u>Biochemistry I-Struct., Mechanisms, and Anal.</u>
<u>33.303</u>	<u>Physical Chemistry I</u>
<u>33.351</u>	<u>Food Engineering and Processing</u>
<u>33.405</u>	<u>Food Analysis</u>
<u>33.408</u>	<u>Food Chemistry</u>
<u>33.495</u>	<u>Food Industrial Practicum <i>or</i></u>
	<u>33.490 Directed Study in Food Science <i>or</i></u>
	<u>33.304 Physical Chemistry II</u>
<u>23.272</u>	<u>Human Physiology and Anatomy I</u>
<u>23.273</u>	<u>Human Physiology and Anatomy II</u>
<u>23.307</u>	<u>Principles of Microbiology</u>
<u>23.411</u>	<u>Food Microbiology</u>
<u>34.374</u>	<u>Human Nutrition Science</u>
<u>43.208</u>	<u>Biostatistics <i>or</i> 43.117 Introduction to Statistics</u>
<u>43.220</u>	<u>Calculus II</u>
<u>53.211</u>	<u>Principles of Physics I</u>
<u>53.212</u>	<u>Principles of Physics II</u>