

# FOOD SCIENCE MAJOR

## APPLIED FOOD SCIENCE CONCENTRATION (FSA)

**GENERAL EDUCATION (11 Courses Required):** General education goal 6 (Physical Science) is satisfied through completion of the Food Science major, leaving eleven courses to be taken to satisfy the remaining general education goals through courses taken outside 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):**

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 1 _____ Writing                | 8 _____ Historical Studies           |
| 2 _____ Quantitative           | 9 _____ Social/Behavioral/Sciences   |
| 3 _____ Language               | 10 _____ Forces in The United States |
| 4 _____ Literature/Philosophy  | 11 _____ Non-Western Studies         |
| 5 _____ Visual/Performing Arts | 12 _____ Gender, Race and Class      |
| 6 <u>X</u> Physical Science    | <u>X</u> Laboratory Science          |
| 7 _____ Life Science           | _____ Study of the Constitutions     |

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 Anatomy and Physiology 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 (8):**

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