

3) LEARNING OPPORTUNITIES Share with Students and Advisors

Food Science																
Program Learning Objectives		BIOL 130	FDSC 151/161	CHEM 107	CHEM 108	PHYS 211	PHYS 212	CHEM 207	CHEM 208	CHEM 301	CHEM 303	BIOL 307	FDSC 351	FDSC 408	FDSC 413	FDSC 405
Content Knowledge																
PLO1	communicate complex technical information	N/A	I	I	R	N/A	N/A	R	R	E	E	R	E	E	R	E
PLO2	Apply complex concepts of food processing	N/A	I	N/A	N/A	I	I	N/A	N/A	N/A	R	N/A	E	E	N/A	N/A
PLO3	understand chemical interactions in foods	N/A	I	I	R	N/A	N/A	R	R	R	N/A	N/A	N/A	E	N/A	N/A
PLO4	analyze food components	N/A	I	I	R	N/A	N/A	R	R	N/A	N/A	N/A	N/A	N/A	N/A	E
PLO5	Identify food hazards	I	I	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	R	N/A	N/A	E	N/A

I: Introductory, R: Reinforce, E: Emphasize

BIOL 130: Principles of Biology, FDSC 151: Principles of Food Science, FDSC 161: Introduction to Food Science and Technology, CHEM 107: Principles of Chemistry, CHEM 108: Principles of Chemistry and Quantitative Analysis, PHYS 211: Principles of Physics I, PHYS 212: Principles of Physics II, CHEM 207: Organic Chemistry I, CHEM 208: Organic Chemistry II, CHEM 301: Biochemistry, CHEM 303: Physical Chemistry I, BIOL 307: Microbiology, FDSC 351: Food Engineering and Processing (Fall of odd years), FDSC 408: Food Chemistry (Spring of even years), FDSC 413: Food Safety and Microbiology (Fall of even years), FDSC 405: Food Analysis (Spring of odd years)