

FOOD SCIENCE MAJOR

Applied Food Science Concentration (UFSA – Major and Related Courses - 15)

DOMAIN GENERAL EDUCATION (10 Courses Required): Domain II B is satisfied through completion of the Food Science major, leaving ten courses to be completed to satisfy the remaining General Education subdomains through courses taken outside the major department. Only courses designated (Gen. Ed. Domain) after the course title will meet General Education requirements. Please refer to the catalog for complete information.

| <u>COURSE #</u> | <u>TITLE</u> | <u>SUBDOMAINS</u> |
|--|--|-------------------|
| | <u>MET</u> | |
| <u>BIOL 130</u> | <u>Principles of Biology</u> | <u>2B</u> |
| <u>MATH 219</u> | <u>Calculus I OR</u> | <u>CCB</u> |
| _____ | <u>MATH 200 Precalculus</u> | _____ |
| _____ | _____ | _____ |
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| Domain General Education Subdomains (check off as completed) | | |
| Common Core: | A. ENGL 110 Expository Writing | _____ |
| | B. MATH XXX (credit-bearing) | _____ |
| Domain I: | A. Creative Arts | _____ |
| | B. Humanities | _____ |
| | C. Language | _____ |
| Domain II: | A. Analysis, Modeling, Problem-Solving | _____ |
| | B. Natural Sciences (two) | X |
| | | _____ |
| Domain III: | A. Perspectives on the Past | _____ |
| | B. Perspectives on Contemp. World | _____ |
| | C. Global Comp., Eth. Reas., Human Div. | _____ |

_____ Laboratory Science

X = Fulfilled through major

| <u>COURSE #</u> | <u>TITLE</u> |
|-----------------|---|
| <u>BIOL 235</u> | <u>Principles of Human Physiology</u> |
| <u>BIOL 307</u> | <u>Principles of Microbiology</u> |
| <u>CHEM 107</u> | <u>Principles of Chemistry</u> |
| <u>CHEM 108</u> | <u>Principles of Chemistry & Quant. Analysis</u> |
| <u>CHEM 207</u> | <u>Organic Chemistry I</u> |
| <u>CHEM 208</u> | <u>Organic Chemistry II</u> |
| <u>CHEM 301</u> | <u>Biochemistry I</u> |
| <u>FDSC 161</u> | <u>Intro. to Food Science & Tech. OR</u> |
| | <u>FDSC 151 Principles of Food Science</u> |
| <u>FDSC 351</u> | <u>Food Engineering & Processing</u> |
| <u>FDSC 405</u> | <u>Food Analysis</u> |
| <u>FDSC 408</u> | <u>Food Chemistry</u> |
| <u>MATH 208</u> | <u>Biostatistics OR STAT 117 Intro. to Statistics</u> |
| <u>PHYS 201</u> | <u>Introductory Physics</u> |

Note: A minor in secondary education or in one of the following areas is required with the Food Science Chemistry 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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