

## **FOOD SCIENCE MAJOR**

### **Food Science and Technology Concentration**

This worksheet is a guide to supplement your degree audit in Degree Works. All students need a minimum of 30 FSU course-credits to graduate. For students who change majors or enter FSU with transfer credits, your degree audit may appear differently, as previous coursework could fulfill Domains and Free Electives. Please see your Advisor and/or The Advising Center with any questions.

**DOMAIN GENERAL EDUCATION (11 Courses Required):**

The FSU General Education program consists of 11 requirements. In the Food Science major Domain II-B is partially satisfied through completion of the major (X). One (1) additional subdomain is met by a specific course in the major (see below), leaving **nine (9) 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 Undergraduate Catalog for full information.

## Common Core

- A. ENWR 110 Composition II
- B. MATH/STAT XXX (credit-bearing): MATH 219\*

## Domain I

A. Creative Arts: \_\_\_\_\_  
B. Humanities: \_\_\_\_\_  
C. Language: \_\_\_\_\_

## Domain II

### Domain III

A. Perspectives on the Past: \_\_\_\_\_  
B. Perspectives on Contemporary World: \_\_\_\_\_  
C. Global Competency, Ethical Reasoning,  
and/or Human Diversity: \_\_\_\_\_

X = Fulfilled through completion of major

\* = Required course in the major

**MAJOR COURSES (25 courses, 22 credits):**

**Required Core Courses (17 courses, 15.75-16.0 credits):**

BIOL 130/130L	Principles of Biology with Lab
BIOL 228/228L	Microbiology with Lab
BIOL 235/235L	Principles of Human Physiology with Lab
CHEM 107/107L	Principles of Chemistry with Lab
CHEM 108/108L	Principles of Chem. & Quant. Analysis w/Lab
CHEM 207/207L	Organic Chemistry I with Lab
CHEM 208/208L	Organic Chemistry II with Lab
CHEM 301/301L	Biochemistry I with Lab
FDSC 100	Orient. to Food Sci. and Food Ind. (0.25 credits)
FDSC 161/161L <i>or</i> FDSC 151	Intro. to Food Science & Tech. Principles of Food Science
FDSC 200	Seminar in Food Science (0.25 credits)
FDSC 300	Prof. Dev. in Food Science (0.25 credits)
FDSC 351/351L	Food Engineering & Processing with Lab
FDSC 400	Transition to Food Science Career (0.25 credits)
FDSC 405/405L	Food Analysis with Lab
FDSC 408/408L	Food Chemistry with Lab
STAT 203 <i>or</i> ENVS 202 <i>or</i> STAA 127	Statistics for the Natural Sciences Data Analysis for Scientists Statistics for the Social Sciences

## **Food Science and Technology Concentration (8):**

_____	CHEM 303/303L	Physical Chemistry I with Lab
_____	FDSC 413/413L	Food Safety and Microbiology with Lab
_____	FDSC 495	Food Industrial Practicum
_____	<u>or</u> FDSC 490	Independent Study in Food Science
_____	<u>or</u> CHEM 304/304L	Physical Chemistry II with Lab
_____	MATH 219	Calculus I (CC-B)**
_____	MATH 220	Calculus II (II-A)**
_____	NUTR 374	Human Nutrition Science
_____	PHYS 211/211L	Principles of Physics I with Lab
_____	PHYS 212/212L	Principles of Physics II with Lab

*\*\* Fulfills a General Education requirement.*

### FREE ELECTIVES (0):

*No free electives are available in this major.*