

FOOD SCIENCE (H SCI)

Food science is a degree program focused on food issues from the time crops leave the field until consumers buy the food products. Food scientists apply basic science (chemistry, biology, physics) to improve processing, preservation, and safety of food and to develop new food products. There are two options in food science, and both options are approved by the Institute of Food Technologists: food science and technology option, and food science and industry option.

The department also offers a food science minor.

Administered by the Department of Food Science and Human Nutrition

Students select one of the following options and complete all requirements for that option: food science and technology option or food science and industry option. Courses listed below are required for all of the options, except where specified by option below.

Total Degree Requirement: 120 cr.

Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

International Perspectives: 3 cr.

U.S. Diversity: 3 cr.

Communications and Library: 10 cr.

ENGL 150	Critical Thinking and Communication	3
ENGL 250	Written, Oral, Visual, and Electronic Composition	3
LIB 160	Information Literacy	1
SP CM 212	Fundamentals of Public Speaking	3
Total Credits		10

Humanities and Social Sciences: 6-12 cr.

Select Humanities course from approved list		3
ECON 101	Principles of Microeconomics	3
If H Sci student, select:		6
Additional Humanities course		
Additional Humanities or Social Science course		

Ethics: 3 cr.

FS HN 342	World Food Issues: Past and Present	3
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Mathematical Sciences: 7-12 cr.

Food science and technology option:

MATH 165	Calculus I	4
MATH 166	Calculus II	4
Select at least 3 credits from:		3-4
STAT 101	Principles of Statistics	

STAT 104	Introduction to Statistics	
STAT 105	Introduction to Statistics for Engineers	
Total Credits		11-12

Food science and industry option:

Select at least 4 credits from:		4
MATH 160	Survey of Calculus	
MATH 165	Calculus I	
MATH 181	Calculus and Mathematical Modeling for the Life Sciences	
Select at least 3 credits from:		3-4
STAT 101	Principles of Statistics	
STAT 104	Introduction to Statistics	
STAT 105	Introduction to Statistics for Engineers	
Total Credits		7-8

Physical Sciences: 14-20 cr.

Food science and technology option:

CHEM 177	General Chemistry I	4
CHEM 177L	Laboratory in General Chemistry I	1
CHEM 178	General Chemistry II	3
CHEM 331	Organic Chemistry I	3
CHEM 331L	Laboratory in Organic Chemistry I	1
CHEM 332	Organic Chemistry II	3
PHYS 111	General Physics	5
or PHYS 115	Physics for the Life Sciences	
& 115L	and Laboratory in Physics for the Life Sciences	
Total Credits		20

Food science and industry option:

Select from:		5-8
CHEM 163	College Chemistry	
& 163L	and Laboratory in College Chemistry	
CHEM 177	General Chemistry I	
& 177L	and Laboratory in General Chemistry I	
& CHEM 178	and General Chemistry II	
CHEM 231	Elementary Organic Chemistry	3
CHEM 231L	Laboratory in Elementary Organic Chemistry	1
PHYS 111	General Physics	5
or PHYS 115	Physics for the Life Sciences	
& 115L	and Laboratory in Physics for the Life Sciences	
Total Credits		14-17

Biological Sciences: 12-13 cr.

Food science and technology option:

BBMB 301	Survey of Biochemistry	3
or BBMB 316	Principles of Biochemistry	

BIOL 211	Principles of Biology I	3
BIOL 212	Principles of Biology II	3
MICRO 302	Biology of Microorganisms	3
MICRO 302L	Microbiology Laboratory	1
Total Credits		13

Food science and industry option:

BBMB 301	Survey of Biochemistry	3
or BBMB 316	Principles of Biochemistry	
BIOL 211	Principles of Biology I	3
BIOL 212	Principles of Biology II	3
MICRO 201	Introduction to Microbiology	2-3
or MICRO 302	Biology of Microorganisms	
MICRO 201L	Introductory Microbiology Laboratory	1
or MICRO 302L	Microbiology Laboratory	
Total Credits		12-13

Food Science and Human Nutrition: 49 cr.

FS HN 101	Food and the Consumer	3
FS HN 110	Professional and Educational Preparation	1
FS HN 167	Introduction to Human Nutrition	3
FS HN 203	Contemporary Issues in Food Science and Human Nutrition	1
FS HN 207	Processing of Foods: Basic Principles and Applications	2
FS HN 311	Food Chemistry	3
FS HN 311L	Food Chemistry Laboratory	1
FS HN 315	Professional Development for Food Science Majors	2
FS HN 351	Introduction to Food Engineering Concepts	3
FS HN 403	Food Laws and Regulations	2
FS HN 405	Food Quality Assurance	2
FS HN 406	Sensory Evaluation of Food	3
FS HN 407	Microbiological Safety of Foods of Animal Origins	3
FS HN 410	Food Analysis	3
FS HN 411	Food Ingredient Interactions and Formulations	2
FS HN 412	Food Product Development	3
FS HN 420	Food Microbiology	3
FS HN 421	Food Microbiology Laboratory	3
FS HN 471	Food Processing	3
FS HN 472	Food Processing Laboratory	2
FS HN 480	Professional Communication in Food Science and Human Nutrition	1
Total Credits		49

Food science and industry option:

Select 6 credits from the following business courses: 6

ACCT 215	Legal Environment of Business
ACCT 284	Financial Accounting
ACCT 285	Managerial Accounting
ECON 301	Intermediate Microeconomics
ECON 320	Labor Economics
MGMT 310	Entrepreneurship and Innovation
MGMT 370	Management of Organizations
MGMT 371	Organizational Behavior
MGMT 414	International Management
MGMT 472	Management of Diversity
MIS 301	Management Information Systems
MKT 340	Principles of Marketing
MKT 447	Consumer Behavior
MKT 448	Global Marketing

Total Credits 6

Electives: 0-12 cr. Select from any university coursework to earn at least 120 total credits.

Go to FS HN courses.

Food Science, B.S. - Food science & industry option

First Year

Fall	Credits Spring	Credits
FS HN 101	3 FS HN 167	3
FS HN 110	1 CHEM 178 (if CHEM 177 was taken) or elective*	3
CHEM 163 or 177	4 BIOL 212	3
CHEM 163L or 177L	1 MATH 160, 165, or 181	4
BIOL 211	3 ECON 101	3
ENGL 150	3	
LIB 160	1	
16		16

Second Year

Fall	Credits Spring	Credits
CHEM 231	3 BBMB 301 or 316	3
CHEM 231L	1 FS HN 203	1
PHYS 111 or 115 <i>and</i> 115L	5 FS HN 207	2
ENGL 250	3 MICRO 201 or 302	2-3
STAT 101 or 104 or 105	3-4 MICRO 201L or 302L	1
	Humanities/Social Sci. (H Sci) or Elective*	2-3

Elective		3
15-16		14-16
Third Year		
Fall	Credits Spring	Credits
FS HN 311	3 FS HN 342	3
FS HN 311L	1 FS HN 351	3
FS HN 315	2 FS HN 403	2
FS HN 420	3 FS HN 411	2
SP CM 212	3 FS HN 421	3
Humanities course	3 Humanities or Elective *	1-3
15		14-16

Fourth Year		
Fall	Credits Spring	Credits
FS HN 406	3 FS HN 405	2
FS HN 410	3 FS HN 407	3
FS HN 471	3 FS HN 412	3
FS HN 472	2 FS HN 480	1
Business Course	3 U.S. Diversity (if not already taken) or Elective	3
	Business course	3
14		15

* Choose elective courses to total equal to or greater than 120 credits.

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation.

Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point considerations.

Food Science, B.S. - Food science and technology option

First Year		
Fall	Credits Spring	Credits
FS HN 110	1 FS HN 101	3
CHEM 177	4 FS HN 167	3
CHEM 177L	1 CHEM 178	3
BIOL 211	3 BIOL 212	3
ENGL 150	3 MATH 166	4
MATH 165	4	
LIB 160	1	
17		16

Second Year

Fall	Credits Spring	Credits
CHEM 331	3 CHEM 332	3
CHEM 331L	1 FS HN 203	1

PHYS 111 or 115 <i>and</i> 115L	5 FS HN 207	2
ENGL 250	3 BBMB 301 or 316	3
STAT 101, 104, or 105	3-4 MICRO 302	3
	MICRO 302L	1
	Elective	1-2

15-16		14-15
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Third Year		
Fall	Credits Spring	Credits
FS HN 311	3 FS HN 351	3
FS HN 311L	1 FS HN 403	2
FS HN 315	2 FS HN 411	2
FS HN 420	3 FS HN 421	3
SP CM 212	3 ECON 101	3
Humanities course	3 Humanities or Elective	1-3
15		14-16

Fourth Year		
Fall	Credits Spring	Credits
FS HN 406	3 FS HN 342	3
FS HN 410	3 FS HN 405	2
FS HN 471	3 FS HN 407	3
FS HN 472	2 FS HN 412	3
Humanities/Social Sci. (H Sci) or ENV S (AgLS)	2-3 FS HN 480	1

US Diversity (if not already taken) or elective *

13-14		15
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* Choose elective courses to total equal to or greater than 120 credits.

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation.

Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.