

**College of Agriculture & Life Sciences**  
**Bachelor of Science in Food Science and Technology**  
**Science Option**  
**For students entering under UG Catalog 2021-2022**

**APPROVED**  
 University Registrar

**PATHWAYS**

**1. Discourse**

ENGL 1105, 1106	First-Year Writing	3 ____	3 ____
ENGL 3764	Technical Writing	3 ____	

**2. Critical Thinking Humanities**

_____	_____	3 ____	
_____	_____	3 ____	

**3. Reasoning in the Social Sciences**

_____	_____	3 ____	
_____	_____	3 ____	

**4. Reasoning in the Natural Sciences**

CHEM 1035, 1036	General Chemistry	3 ____	3 ____
CHEM 1045, 1046	General Chemistry Lab	1 ____	1 ____

**5. Quantitative and Computational Thinking**

MATH 1025, 1026	Elementary Calculus	3 ____	3 ____
STAT 3615	Biological Statistics	3 ____	

**6. Critique and Practice in Design and the Arts**

_____	_____	3 ____	3 ____
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**7. Critical Analysis of Identity and Equity in the United States**

_____	_____	3 ____	
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**Liberal Education Requirements      47 Credit Hours**

**Foreign Language Requirement \_\_\_\_\_**

A sequence of 2 foreign languages courses is required for graduation unless 2 high school credits of the same foreign language or 6 transfer credits of foreign language have been earned. These credits do not count toward graduation.

**DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM**

ALS 1234	CALC First Year Seminar	1 ____	
BCHM 2024	Concepts of Biochemistry	3 ____	
BIOL 1105, 1106	Principles of Biology	3 ____	3 ____
BIOL 1115, 1116	Principles of Biology Laboratory	1 ____	1 ____
BIOL 2604, 2614	General Microbiology & Laboratory	3 ____	2 ____
FST 3514	Food Analysis	4 ____	
FST 3604 (BIOL 3604)	Food Microbiology	4 ____	
FST 4014	Concepts of Food Product Development	3 ____	
FST 4304	Food Processing	4 ____	
FST 4504, 4534	Food Chemistry and Laboratory	3 ____	1 ____
FST 4524	Food Safety & Quality Assurance	3 ____	

**Food Science and Technology      39 Credit Hours**

**SCIENCE OPTION**

CHEM 2535-2536	Organic Chemistry	3 ____	3 ____
CHEM 2545	Organic Chemistry Lab	1 ____	
FST 3024	Principles of Sensory Evaluation	3 ____	
HNFE 1004	Food, Nutrition and Exercise	3 ____	
PHYS 2205	General Physics	3 ____	

**Science Option Requirements                  16 Credit Hours**

**SCIENCE OPTION RESTRICTIVE ELECTIVES**

APSC 3214 (FST 3214)	Meat Science	3 ____
BIOL 4674	Pathogenic Bacteriology	3 ____
BIOL 4704	Immunology	3 ____
CHEM 4554	Drug Chemistry	3 ____
FST 2014	Introduction to Food Science	2 ____
FST 2044 (IS 2044, PSCI 2044)	Food, War and Conflict	3 ____
FST 2244	Topics in FST	*
FST 2544 (HNFE 2544)	Functional Foods for Health	3 ____
FST 3114 (HORT 3114)	Wines and Vines	3 ____
FST 3124	Brewing Science and Technology	3 ____
FST 4104	Applied Malting and Brewing Science	3 ____
FST 4204	Advanced Topics in FST	*
FST 4634	Epidemiology of Foodborne Disease	3 ____
FST 4974	Independent Study	*
FST 4994	Undergraduate Research	*
HNFE 3024	Science of Food Prep Lab	2 ____
MGT 3304	Management Theory & Leadership Practice	3 ____
MKTG 3104	Marketing Management	3 ____
Study Abroad	As approved by FST Academic Advisor	*

\* Credits vary depending on course, maximum of 3 credits allowed for each item.

**Science Option Restrictive Elective Requirements          12 Credit Hours**  
**Science Option Total    28 Credit Hours**

**FREE ELECTIVES**

_____	_____	( ) ____
_____	_____	( ) ____
_____	_____	( ) ____

**Free Elective Requirements    6 Credit Hours**

**THIS CHECK SHEET CONTAINS NO HIDDEN PREREQUISITES.** Please refer to the Undergraduate Course Catalog or consult your advisor for information about prerequisites.

**ELIGIBILITY FOR CONTINUED ENROLLMENT:**

1. After having attempted 36 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must have passed at least 12 semester credits of Curriculum for Liberal Education requirements.
2. After having attempted 72 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must:
  - a) have passed at least 24 semester credits of Curriculum for Liberal Education requirements.
  - b) have passed 9 semester credits in the Food Science and Technology requirements.
  - c) have passed 9 semester credits in the Science Option requirements.

**GRADUATION REQUIREMENTS:**

1. A minimum of 120 credit hours are required for graduation.
2. A minimum 2.0 overall GPA is required for graduation.
3. A minimum 2.0 in-major GPA is required for graduation (only FST courses will be used for in-major GPA calculation).