

FOOD SCIENCE, BS

for the degree of Bachelor of Science Major in Food Science

The Food Science major exposes students to all components of food production: harvesting and raw-product handling, food-processing procedures and techniques, packaging, and food storage. Students selecting this major are prepared for careers in many areas of the food industry.

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Prescribed Courses including Campus General Education Requirements (<https://courses.illinois.edu/gened/>)

Code	Title	Hours
Requirement		Hours
Composition I and Speech		6-7
Select one of the following:		
RHET 105 & CMN 101	Writing and Research and Public Speaking (or equivalent; see college Composition I requirement)	
CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II	
Advanced Composition		3-4
Select one course from campus approved list of Advanced Composition courses.		
Cultural Studies		9
CPSC 116	The Global Food Production Web	
Select one course from Western culture campus approved list.		
Select one course from U.S. minority culture campus approved list.		
Foreign Language		
Coursework at or above the third level is required for graduation.		
Quantitative Reasoning I		4-5
MATH 220 or MATH 221	Calculus Calculus I	
Quantitative Reasoning II		3-4
Select one of the following:		
ACE 262	Applied Statistical Methods and Data Analytics I	
CPSC 241	Intro to Applied Statistics	
ECON 202	Economic Statistics I	
PSYC 235	Intro to Statistics	
STAT 100	Statistics	
Natural Sciences and Technology		11
CHEM 102 & CHEM 103	General Chemistry I and General Chemistry Lab I	
CHEM 104 & CHEM 105	General Chemistry II and General Chemistry Lab II	
MCB 100	Introductory Microbiology	
Humanities and the Arts		6
Select 6 credit hours from campus approved list.		
Social and Behavioral Sciences		6
LEAD 230 or LEAD 260	Leadership Communications Foundations of Leadership	
Select 3 credit hours from campus approved list.		
ACES Requirements		2
ACES 101	Contemporary Issues in ACES	
Other Natural Sciences and Technology Required Courses		11 or 12
CHEM 232	Elementary Organic Chemistry I	

PHYS 101	College Physics: Mech & Heat	
IB 100 or IB 105	Biology in Today's World Environmental Biology	
Major Required Courses		53-54
FSHN 101	The Science of Food and How it Relates to You	
FSHN 120 or FSHN 220	Contemporary Nutrition Principles of Nutrition	
FSHN 201	Math for Food Science	
FSHN 230	Food Sci Professional Issues	
FSHN 232	Science of Food Preparation	
FSHN 260	Raw Materials for Processing	
FSHN 302	Sensory Evaluation of Foods	
FSHN 414	Food Chemistry	
FSHN 416	Food Chemistry Laboratory	
FSHN 418	Food Analysis	
FSHN 419	Food Ingredient Technology	
FSHN 460	Food Processing Engineering	
FSHN 466	Food Product Development	
FSHN 471	Food & Industrial Microbiology	
FSHN 472	Applied Food Microbiology	
FSHN 481	Food Processing Unit Operations I	
FSHN 482	Food Processing Unit Operations I Lab	
FSHN 483	Food Processing Unit Operations II	
FSHN 484	Food Processing Unit Operations II Lab	
ANSC 350 or MCB 450	Cellular Metabolism in Animals Introductory Biochemistry	
Major Electives:		9
Select 9 hours from the Food Science-related course list below. 6 hours must be at the 300-400 level:		
FSHN 175	Science of Fermented Foods	3
FSHN 231	Food Systems: Cacao & Chocolate	2
FSHN 249	Food Service Sanitation	1
FSHN 293	Off Campus Internship (up to 3 credit hours will count toward degree)	0 to 4
FSHN 295	UG Research or Thesis (up to 3 credit hours will count toward degree)	1 to 4
FSHN 345	Strategic Operations Management	3
FSHN 417	Neuroscience of Eating & Drinking	3
FSHN 425	Food Marketing	3
FSHN 464	Beverage Science & Technology	2
FSHN 469	Package Engineering	3
FSHN 480	Basic Toxicology	3
ACE 161	Microcomputer Applications	3
ACE 306	Food Law	3
CHEM 233	Elementary Organic Chem Lab I	2
Minimum of 40 hours of advanced credit required		
Total Minimum Hours		126

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Food Science and Human Nutrition

<https://fshn.illinois.edu>
<https://fshn.illinois.edu/directory/faculty/>
Address Line
Phone
Email

College of Agricultural, Consumer & Environmental Sciences

<https://aces.illinois.edu/>

Advising

Admissions

University of Illinois Undergrad Admissions (<https://www.admissions.illinois.edu/>)