FOOD SCIENCE & HUMAN NUTRITION: FOOD SCIENCE, BS

for the degree of Bachelor of Science Major in Food Science & Human Nutrition, Food Science Concentration

### Prescribed Courses including Campus General Education

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Composition I and Speech</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select one of the following:</td>
<td>6-7</td>
</tr>
<tr>
<td>RHET 105</td>
<td>Writing and Research and Public Speaking (or equivalent) (see college Composition I requirement)</td>
<td></td>
</tr>
<tr>
<td>&amp; CMN 101</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CMN 111</td>
<td>Oral &amp; Written Comm I</td>
<td></td>
</tr>
<tr>
<td>&amp; CMN 112</td>
<td>and Oral &amp; Written Comm II</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Advanced Composition</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select one course from campus approved list of Advanced Composition courses.</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td><strong>Cultural Studies</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td><strong>Foreign Language</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Coursework at or above the third level is required for graduation.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Quantitative Reasoning I</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select one of the following:</td>
<td>4-5</td>
</tr>
<tr>
<td>MATH 220</td>
<td>Calculus</td>
<td></td>
</tr>
<tr>
<td>MATH 221</td>
<td>Calculus I</td>
<td></td>
</tr>
<tr>
<td>MATH 234</td>
<td>Calculus for Business I (This course does not count for students in the Food Science Concentration; choose from the other two options.)</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Quantitative Reasoning II</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select one of the following:</td>
<td>3-4</td>
</tr>
<tr>
<td>ACE 261</td>
<td>Applied Statistical Methods</td>
<td></td>
</tr>
<tr>
<td>CPSC 241</td>
<td>Intro to Applied Statistics</td>
<td></td>
</tr>
<tr>
<td>ECON 202</td>
<td>Economic Statistics I</td>
<td></td>
</tr>
<tr>
<td>PSYC 235</td>
<td>Intro to Statistics</td>
<td></td>
</tr>
<tr>
<td>STAT 100</td>
<td>Statistics</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Natural Sciences and Technology</strong></td>
<td></td>
</tr>
<tr>
<td>CHEM 101</td>
<td>Introductory Chemistry</td>
<td>3 or 8</td>
</tr>
<tr>
<td>CHEM 102</td>
<td>General Chemistry I</td>
<td></td>
</tr>
<tr>
<td>&amp; CHEM 103</td>
<td>and General Chemistry Lab I</td>
<td></td>
</tr>
<tr>
<td>CHEM 104</td>
<td>General Chemistry II</td>
<td></td>
</tr>
<tr>
<td>&amp; CHEM 105</td>
<td>and General Chemistry Lab II</td>
<td></td>
</tr>
<tr>
<td>MCB 100</td>
<td>Introductory Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>MCB 101</td>
<td>Intro Microbiology Laboratory</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td><strong>Humanities and the Arts</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select from campus approved list.</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td><strong>Social and Behavioral Sciences</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Select from campus approved list and/or see individual concentration.</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td><strong>ACES Prescribed Course</strong></td>
<td></td>
</tr>
<tr>
<td>ACES 101</td>
<td>Contemporary Issues in ACES</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td><strong>Required Concentration</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Concentration prescribed courses. See specific requirements for each concentration listed below.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Total Hours</strong></td>
<td>126 or 130</td>
</tr>
</tbody>
</table>

Information listed in this catalog is current as of 06/2022
Students in the Food Science Concentration must choose CPSC 116, and one course from Western cultures, and one from U.S. minority cultures from campus approved lists.

Students in the Food Science Concentration must select from MATH 220 or MATH 221.

Students in the Hospitality Management Concentration must take CHEM 101. All other concentrations take CHEM 102 + 103 & CHEM 104 + 105, which are not required for the Hospitality Management Concentration.

Not required for the Food Science Concentration

AGED 230 or 260 and 3 hours selected from the campus approved list for students in the Food Science Concentration - 6 hours total.

The Food Science Concentration requires a minimum of 130 hours; the Dietetics, Human Nutrition, and Hospitality Management Concentrations each require a minimum of 126 hours.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 232</td>
<td>Elementary Organic Chemistry I</td>
<td>4</td>
</tr>
<tr>
<td>PHYS 101</td>
<td>College Physics: Mech &amp; Heat</td>
<td>5</td>
</tr>
<tr>
<td>IB 100</td>
<td>Biology in Today's World</td>
<td>3</td>
</tr>
<tr>
<td>or IB 105</td>
<td>Environmental Biology</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Science Concentration Required Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSHN 101</td>
</tr>
<tr>
<td>FSHN 120</td>
</tr>
<tr>
<td>or FSHN 220</td>
</tr>
<tr>
<td>FSHN 201</td>
</tr>
<tr>
<td>FSHN 230</td>
</tr>
<tr>
<td>FSHN 232</td>
</tr>
<tr>
<td>FSHN 260</td>
</tr>
<tr>
<td>FSHN 302</td>
</tr>
<tr>
<td>FSHN 414</td>
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<td>FSHN 416</td>
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<td>FSHN 418</td>
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<td>FSHN 419</td>
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<td>FSHN 460</td>
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<td>FSHN 466</td>
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<td>FSHN 471</td>
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<td>FSHN 472</td>
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<tr>
<td>FSHN 481</td>
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<tr>
<td>FSHN 482</td>
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<tr>
<td>FSHN 483</td>
</tr>
<tr>
<td>FSHN 484</td>
</tr>
<tr>
<td>ANSC 350</td>
</tr>
<tr>
<td>or MCB 450</td>
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</tbody>
</table>

Select 9 hours from the Food Science-related course list below. 6 hours must be at the 300-400 level:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSHN 249</td>
<td>Food Service Sanitation</td>
</tr>
<tr>
<td>FSHN 295</td>
<td>UG Research or Thesis (up to 3 credit hours will count toward degree)</td>
</tr>
<tr>
<td>FSHN 345</td>
<td>Strategic Operations Management</td>
</tr>
<tr>
<td>FSHN 417</td>
<td>Neuroscience of Eating &amp; Drinking</td>
</tr>
<tr>
<td>FSHN 425</td>
<td>Food Marketing</td>
</tr>
<tr>
<td>FSHN 464</td>
<td>Beverage Science &amp; Technology</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSHN 469</td>
<td>Package Engineering</td>
</tr>
<tr>
<td>FSHN 480</td>
<td>Basic Toxicology</td>
</tr>
<tr>
<td>ACE 161</td>
<td>Microcomputer Applications</td>
</tr>
<tr>
<td>ACE 306</td>
<td>Food Law</td>
</tr>
<tr>
<td>CHEM 233</td>
<td>Elementary Organic Chem Lab I</td>
</tr>
</tbody>
</table>