

Accelerated B.S. Chemistry/M.S. Food Science (suggested 5-year plan)

FRESHMAN YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
MATH 115 lecture	4	MATH 116 lecture and lab	3
FFC 100 Grand Challenges Initiative	3	Grand Challenges Initiative	1
		CHEM 100	1
TOTAL CREDITS	11		9

SOPHOMORE YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
MATH 212 lecture	3	PHYS 101 lecture and lab	4
Grand Challenges Initiative	1	Grand Challenges Initiative	1
FSN 200 lecture*	3	MATH 303 lecture	3
TOTAL CREDITS	11		12

JUNIOR YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 310 lecture and lab	4	CHEM 411 lecture	3
PHYS 102 lecture and lab	4	CHEM 301/301L lecture & lab	4
Upper division elective	3	BIOL 317 lecture & lab*	4
TOTAL CREDITS	11		11

SENIOR YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 340 lecture and lab	4	CHEM 441 lecture and lab	4
BCHM 335 lecture and lab	4	Upper division elective	3
Capstone		Capstone	
FSN 500*	1	FSN 508*	3
FSN 501/502**	4		
TOTAL CREDITS	13		7

*will not count as chemistry elective

** will double count towards major and graduate program

SUMMER 1 (post baccalaureate)

<i>Summer</i>	<i>Credits</i>
FSN elective	3
TOTAL CREDITS	3

FIFTH YEAR

<i>Fall</i>	<i>Credits</i>	<i>Interterm</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
FSN 530/530L	4	FSN 510	3	FSN 520/521	4
FSN Elective	3			FSN 660	3
FSN Elective	3			FSN Elective	3
TOTAL CREDITS	10		3		10

Note: Students must follow the catalog year requirements in which they matriculate

Food Science Courses

core courses (12 credits)

FSN 501	Food Chemistry	3
FSN 502	Food Chemistry Lab	1
FSN 520	Food Processing and Preservation	3
FSN 521	Food Processing and Preservation lab	1
FSN 530/530L	Food Microbiology/Food Microbiology Lab	3,1

requirements (7 credits)

FSN 500	Essentials of Food Science	1
FSN 508	Food Statistics	3
FSN 660	Research Methods	3

electives (15 credits)

FSN 503	Government Regulation of Foods	3
FSN 505	Food Safety and Quality Assurance	3
FSN 506	Effective Communications for the Real World Scientist	3
FSN 510	Food Industry Study Tour	3
FSN 512	Sensory Evaluation of Foods	3
FSN 515	Food Ingredients	3
FSN 517	Food Analysis	3
FSN 538	Nutrition and Human Performance	3
FSN 539	Life Cycle and Clinical Nutrition	3
FSN 540	Food Engineering	3
FSN 543	Medical Nutrition Therapy	
FSN 551	Food Fraud	3
FSN 560	Current Topics in Food Science and Nutrition	3
FSN 580	Management and Marketing Fundamentals for Food Scientists	3
FSN 587	Nutrigenomics	3
FSN 594	Food Product Development	3
FSN 600	Advanced Food Science: Selected Topics	3-12
FSN 601	Food Packaging	3
FSN 602	Food Flavors	3
FSN 606	Dietary Supplements and Functional Foods	3
FSN 690	Internship for Graduate Students	½-3
FSN 691	Student-Faculty Research	1-3
FSN 695	Thesis I	3
FSN 696	Thesis II	3
FSN 697	Thesis III	1-9
FSN 699	Independent Research	1-3

total credits (excluding prerequisites) 34