Integrated B.S. Biological Sciences/M.S. Food Science Suggested 5-year Plan

Molecular Biology Area of Study

Note: Prerequisites are shown in red; Food Science Graduate Courses are in bold

FRESHMAN YEAR

Fall	*Credits*	*Spring*	*Credits*
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
FFC 100B lecture	3	SCI 150 lecture	1
BIOL 204 lecture and lab	4	BIOL 205 lecture and lab	4
MATH 110 lecture	3	MATH 111 lecture	3
		BIOL 101 lecture	1
TOTAL CREDITS	**14**		**13**

SOPHOMORE YEAR

Fall	*Credits*	*Spring*	*Credits*
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
SCI 200 lecture	1	SCI 250 lecture	1
CPSC 292 lecture	3	MATH 303 lecture	3
BIOL 208 lecture and lab	4	FSN 200 lecture	3
		GE/minor course	3
TOTAL CREDITS	**12**		**14**

JUNIOR YEAR

Fall	*Credits*	*Spring*	*Credits*
PHYS 107 lecture and lab	4	PHYS 108 lecture and lab	4
Biology elective	3-4	BIOL 317 lecture and lab	4
Biology elective	3-4	GE/minor course	3
GE/minor course	3		
TOTAL CREDITS	**13-15**		**11**

SENIOR YEAR

Fall	*Credits*	*Spring*	*Credits*
FSN 530 and 530L	**4****	Biology elective	3-4
BIOL 498 lecture	3	BIOL 494 or biology elective	3-4
FSN 500	**1***	**FSN 520 and 521**	**4***
TOTAL CREDITS	**8**		**10-12**

*will only count towards graduate program

**will double count towards major and graduate program

SUMMER AFTER SENIOR YEAR (WILL REQUIRE SUMMER ADMISSION TO GRADUATE PROGRAM)

Summer	*Credits*
FSN 503	**3**
FSN 505	**3**
TOTAL CREDITS	**6**

FIFTH YEAR

Fall	*Credits*	*Spring*	*Credits*
FSN 508	**3**	**FSN 501 and 502**	**4**
FSN Elective	**3**	**FSN 660**	**3**
FSN Elective	**3**	**FSN Elective**	**3**
TOTAL CREDITS	**9**		**10**

Note: For the graduate program, students will need to follow the catalog year requirements in which they matriculate in the Food Science M.S. program.

Food Science Courses

Note: please check the food science catalog for the most recent version of course listings.

core courses (12 credits)

- FSN 501 - Food Chemistry **3 credits**
- FSN 502 - Food Chemistry Lab **1 credit**
- FSN 520 - Food Processing and Preservation **3 credits**
- FSN 521 - Food Processing and Preservation Laboratory **1 credit**
- FSN 530 - Food Microbiology **3 credits**
- FSN 530L - Food Microbiology Lab **1 credit**

requirements (7 credits)

- FSN 500 - Essentials of Food Science **1 credit**
- FSN 508 - Statistics for Food Scientists **3 credits**
- FSN 660 - Research Methods **3 credits**

electives (15 credits)

- FSN 503 - Government Regulation of Foods **3 credits**
- FSN 505 - Food Safety **3 credits**
- FSN 506 - Workplace Communications for Food Scientists **2 credits**
- FSN 507 - Food Quality Management **1 credit**
- FSN 509 - Topics in Food, Diet and Culture **3 credits**
- FSN 510 - Food Industry Study Tour **3 credits**
- FSN 512 - Sensory Evaluation of Foods **3 credits**
- FSN 515 - Food Ingredients **3 credits**
- FSN 517 - Food Analysis **3 credits**
- FSN 522 - Community Nutrition **3 credits**
- FSN 538 - Nutrition and Human Performance **3 credits**
- FSN 539 - Life Cycle Nutrition **3 credits**
- FSN 543 - Medical Nutrition Therapy **3 credits**
- FSN 551 - Food Fraud **3 credits**
- FSN 587 - Nutrigenomics **3 credits**
- FSN 594 - Food Product Development **3 credits**
- FSN 600 - Advanced Food Science: Selected Topics **3-12 credits**
- FSN 601 - Food Packaging **3 credits**
- FSN 602 - Food Flavors **3 credits**
- FSN 606 - Dietary Supplements and Functional Foods **3 credits**
- FSN 690 - Internship for Graduate Students **½-3 credits**
- FSN 691 - Student-Faculty Research **1-3 credits**
- FSN 698 - Thesis **1- 6 credits** (6 credits required)
- FSN 699 - Independent Research **1-3 credits**