

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

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

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	4
FFC 100B lecture	3	SCI 150 lecture	1
BIOL 204 lecture and lab	4	CHEM 100 lecture	1
		BIOL 208 lecture and lab	4
TOTAL CREDITS	15		14

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 215 lecture	3	PHYS 101 lecture and lab	4
SCI 200 lecture	1	SCI 250 lecture	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 and lab	4
PHYS 102 lecture and lab	4	CHEM 301 lecture and lab	4
Upper division elective	3-4	BIOL 317 lecture & lab	4
TOTAL CREDITS	11-12		12

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	3-4
Capstone		Capstone	
FSN 500	1*	FSN 501 and 502	4**
FSN 508	3*		
TOTAL CREDITS	12		11-12

*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)

<i>Summer</i>	<i>Credits</i>
FSN 503	3
FSN 505	3
TOTAL CREDITS	6

FIFTH YEAR

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