B.S. Degree in Biochemistry and Molecular Biology (suggested 4-year plan)

Freshman Year

Fall	Credits	Spring	Credits
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
MATH 115 lecture†	4	MATH 116 lecture†	4
BIOL 204 lecture and lab	4	BCHM 208 lecture and lab	4
FFC 100 Grand Challenges Init.	3	Grand Challenges Initiative	1
		BCHM 100	1
TOTAL CREDITS	**15**		**14**

Sophomore Year

Fall	Credits	Spring	Credits
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
PHYS 107 lecture and lab	4	PHYS 108 lecture and lab	4
FSN 200*	***3***	Math 303 lecture	3
Grand Challenges Initiative	1	Grand Challenges Initiative	1
TOTAL CREDITS	**12**		**12**

****Will not count as biochemistry elective***

Junior Year

Fall	Credits	Spring	Credits
BCHM 335 lecture and lab	4	BCHM 336 lecture	3
Upper division elective	3-4	BIOL 317 Microbiology and lab	4
TOTAL CREDITS	**7-8**		**7**

Senior Year

Fall	Credits	Spring	Credits
BCHM 420 lecture and lab	4	BCHM 436 lecture and lab	4
FSN 500* and FSN 530/530L	***1+4***	BCHM 487	3
Capstone		***FSN elective****	***3***
TOTAL CREDITS	**9**		**11**

****Will not count as biochemistry elective***

Summer (Post Baccalaureate):

FSN 503, FSN 505 (3 units each)

Fifth Year

Fall	***Credits***	***Spring***	***Credits***
FSN 501/502	***4***	***FSN 520/521***	***4***
FSN 508	***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 MS program.

† MATH 110/111/210 may be substituted for MATH 115/116
Catalog years prior to AY 2017/2018 only required to take MATH 110/111

Note: Students should include GE courses for additional units

Food Science Courses

core courses (12 credits)		
FSN 501	Food Chemistry	3
FSN 502	Food Chemistry Lab	1
FSN 508	Statistics for Food Scientists	3
FSN 520/521	Food Processing and Preservation	3,1
FSN530/530L	Food Microbiology/Food Microbiology Lab	3,1
requirements (4 credits)		
FSN 500	Essentials of Food Science	1
FSN 660	Research Methods	3
electives (15 credits)		
FSN 503	Government Regulation of Foods	3
FSN 505	Food Safety	3
FSN 506	Workplace Communications for Food Scientists	2
FSN 507	Food Quality Management	1
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 522	Community Nutrition	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	3
FSN 551	Food Fraud	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 698	Thesis	1-6
total credits (excluding prerequisites)		34