

Integrated B.S. Biochemistry and Molecular Biology/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 |
| BIOL 204 lecture and lab | 4 | BCHM 208 lecture and lab | 4 |
| FFC 100B lecture | 3 | SCI 150 lecture | 1 |
| | | BCHM 100 lecture | 1 |
| 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 |
| PHYS 107 lecture and lab | 4 | PHYS 108 lecture and lab | 4 |
| FSN 200 lecture | 3 | Math 303 lecture | 3 |
| SCI 200 lecture | 1 | SCI 250 lecture | 1 |
| TOTAL CREDITS | 12 | | 12 |

JUNIOR YEAR

| <i>Fall</i> | <i>Credits</i> | <i>Spring</i> | <i>Credits</i> |
|--------------------------|----------------|--------------------------|----------------|
| BCHM 335 lecture and lab | 4 | BCHM 336 lecture | 3 |
| Upper division elective | 3-4 | BIOL 317 lecture and lab | 4 |
| TOTAL CREDITS | 7-8 | | 7 |

SENIOR YEAR

| <i>Fall</i> | <i>Credits</i> | <i>Spring</i> | <i>Credits</i> |
|--------------------------|----------------|--------------------------|----------------|
| BCHM 420 lecture and lab | 4 | BCHM 436 lecture and lab | 4 |
| BCHM 487 lecture | 3 | FSN 520 and 521 | 4* |
| FSN 500 | 1* | Capstone | |
| FSN 530 and 530L | 4** | | |
| Capstone | | | |
| TOTAL CREDITS | 12 | | 8 |

*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 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**