

Food Science and Nutrition**Bachelor of Science 2024-25 AY****Major Code: KI05****CIP Code: 310504****Cr Hrs**

| General Education CORE 42 Requirements 42* | | 26 |
|---|--|------------|
| Area 1A | Social & Behavioral Sciences (met by PSY 100, and ECON 202) | |
| Area 1B | Civic Engagement (recommend PSC 120) | 3 |
| Area 2A | Written Communication | 6 |
| Area 2B | Oral Communication (recommend COMM 100) | 3 |
| Area 3A & B | Natural Science Lab/Non-Lab (BIO 110, CHEM 151, and/or PHYS 160) | |
| Area 4 | Mathematics (met by MATH 130 or 135) | |
| Area 5A | Humanities (recommend SPAN 100 & HIST 140) | 6 |
| Area 5B | Fine Arts | 3 |
| Area 5C | Global Competencies | 3 |
| Area 5D | Health and Wellness (KINE 103) | 2 |
| UE 100 | University Experience** | 1 |
| Food Science and Nutrition Requirements | | 96 |
| BIO 110 | Principles of Biology I w/lab | 4 |
| BIO 231 | General and Medical Microbiology | 5 |
| BIO 389 | Fundamentals of Experimental Design & Statistics | 3 |
| CHEM 151 | General Chemistry I w/lab | 5 |
| CHEM 152 | General Chemistry II w/lab | 5 |
| CHEM 301 | Organic Chemistry I | 5 |
| CHEM 350 | Biochemistry I | 3 |
| ECON 202 | Principles of Economics (Micro) | 3 |
| EH 377 | Food Safety | 3 |
| FSN 101 | Introduction to Food Science | 3 |
| FSN 220 | Intro to Food and Agriculture Law | 3 |
| FSN 310 | Principles of Food Processing | 3 |
| FSN 410 | Food Chemistry and Analysis | 4 |
| FSN 420 | Food Packaging & Preservation | 3 |
| FSN 430 | Food Microbiology | 4 |
| FSN 491 | Internship in Food Science & Nutrition | 3 |
| INTS 310 | Food, Culture and Society | 3 |
| KINE 385 | Nutrition for Human Development | 3 |
| KINE 386 | Food Preparation | 3 |
| MATH 130 | College Algebra | 3 |
| MATH 135 | Trigonometry | 3 |
| MET 210 | Industrial Robotics | 3 |
| PHYS 160 | Elementary College Physics I | 4 |
| PSY 100 | General Psychology | 3 |
| PSY 411 | Sensation and Perception | 3 |
| Choose 3 | | 9 |
| FSN 350 | Processing Muscle Foods | |
| FSN 360 | Processing Dairy Foods | |
| FSN 370 | Processing Cereal Grains | |
| FSN 380 | Pet Food Processing | |
| FSN 390 | Baking Science | |
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| Total Hours | Must include at 39 upper division (300-400) hrs | 123 |