

<b>Food Science General Option (G)</b>		
Sample Course Sequence 120 credits		
Semester: 1 <sup>st</sup> year Fall		
Course	Course #	Credits
Expository Writing (This is SEBS Core course- 1)	11:355:101	3
General Biology I	01:119:115	4
General Chemistry I	01:160:161	4
Calculus I	01:640:135/ 151	4
Science of Food* OR SEBS core course 2	11:400:103	3*
<b>Total Semester Credits</b>		<b>18</b>
<b>Cumulative credits</b>		<b>18</b>
Semester: 1 <sup>st</sup> year Spring		
General Biology II	01:119:116	4
General Biology lab	01:119:117	2
General Chemistry II	01:160:162	4
Introduction to Experimentation (Gen Chem lab)	01:160:171	1
Food and Health* OR SEBS core course 2	11:400:104	3*
<b>Total Semester Credits</b>		<b>14</b>
<b>Cumulative credits</b>		<b>32</b>
*Choose either: Science of Food OR Food and Health. Only required to complete one		
Semester: 2 <sup>nd</sup> year Fall		
Statistics OR Physics for Sciences I with lab	01:960:211	3
	01:750:193	4
Elementary Organic Chemistry	01:160:209	3
Elementary Organic Chemistry lab	01:160:211	1

Principles of Food Science	11:400:201	3
Principles of Food Science lab	11:400:202	2
Elective 1		3
<b>Total Semester Credits</b>		<b>15/16</b>
<b>Cumulative credits</b>		<b>47/48</b>
Semester: 2 <sup>nd</sup> year Spring		
Statistics OR Physics for Sciences I with lab	01:960:211 01:750:193	3 or 4
SEBS core 3- Research in the Discipline	01:355:201	3
Food Analysis	11:400:304	3
Food Analysis lab ( <i>for students registering for Food Analysis 11:400:305 Spring 2022 onwards</i> )	11:400:305	1
Elective 2		3
<b>Total Semester Credits</b>		<b>13/14</b>
<b>Cumulative Credits</b>		<b>60-61</b>
Semester: 3 <sup>rd</sup> year Fall		
Introductory Biochemistry	11:115:301	3
Food Processing Technologies	11:400:301	4
SEBS Core course 4		3
3 & 4 Elective courses		6
<b>Total Semester credits</b>		<b>16</b>
<b>Cumulative Credits</b>		<b>76-77</b>
Semester: 3 <sup>rd</sup> year Spring		
Food Microbiology	11:400:423	3
Food Microbiology lab	11:400:424	1
Current Issues in Food Science and Food Laws	11:400:314	2

Elective courses 5 & 6		6
SEBS Core course 5		3
<b>Total Semester Credits</b>		<b>15</b>
<b>Cumulative Credits</b>		<b>92</b>
Semester: 4 <sup>th</sup> year Fall		
Sensory Evaluation of Foods	11:400:405	3
Food Chemistry	11:400:411	3
Food Chemistry lab ( <i>for students registering for Food Chemistry 11:400:411 Fall 2022 onwards</i> )	11:400:413	1
SEBS core course 6		3
Elective course 7		3
<b>Total Semester Credits</b>		<b>13</b>
<b>Cumulative Credits</b>		<b>105</b>
Semester: 4 <sup>th</sup> year Spring		
Food Product Development	11:400:412	3
Experience-based Education	11:400:493/494	3
SEBS core course 7		3
Elective courses 8 and 9		6
<b>Total Semester Credits</b>		<b>15</b>
<b>Cumulative Credits</b>		<b>120</b>
Gen Microbiology- 4cr (11:680:390 or 01:447:390) OR Intro to Microbiology with lab- 4 cr (11:680:201 and 202) are highly recommended as electives for all FS Majors.		
<b>8 SEBS core + EBE course requirements &amp; SEBS Core + Major Requirements</b>		
Contemporary Challenges CC- Our Common Future CCO	Contemporary Challenges CC- Diversity & Social Inequalities CCD	Natural Sciences NS: Gen Bio
Historical Analysis HST	Social Analysis SCL- Soc-Cul/Econ	Natural Sciences NS: Gen Chem

Social Analysis <b>SCL- Gov</b>	Arts & Humanities <b>A &amp; H</b>	Quantitative Methods <b>QQ: Calculus</b>
Writing & Communication <b>EXPOS &amp; WCD</b>	Experience- based Education: <b>EBE</b>	Quantitative Methods <b>QR: Statistics</b>