

## Food Science Management & Economics Option (M)

Sample Course Sequence 120 credits

Semester: 1 <sup>st</sup> year Fall			
	Course	Course #	Credits
1	Expository Writing (This is SEBS core course- 1)	11:355:101	3
2	General Biology I	01:119:115	4
3	General Chemistry I	01:160:161	4
4	Calculus I	01:640:135/ 151	4
5	Science of Food* OR a SEBS core 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			
6	General Biology II	01:119:116	4
7	General Biology lab	01:119:117	2
8	General Chemistry II	01:160:162	4
9	Introduction to Experimentation (Gen Chem lab)	01:160:171	1
10	Introduction to Microeconomics Principles & Applications of Microeconomics	01:220:102 OR 11:373:121	3
11	Food and Health* OR a SEBS core 2	11:400:104	3
<b>Total Semester Credits</b>			<b>17</b>
<b>Cumulative credits</b>			<b>35</b>
*Choose either: Science of Food OR Food and Health. Only required to complete one			
Semester: 2 <sup>nd</sup> year Fall			
12	Statistics OR Physics for Sciences I with lab	01:960:211 or 01:750:193	3 or 4

13	Elementary Organic Chemistry	01:160:209	3
14	Elementary Organic Chemistry lab	01:160:211	1
15	Principles of Food Science	11:400:201	3
16	SEBS Core course 3		3
17	Intro to Macroeconomics OR Principles & Applications of Macroeconomics	01:220:103 OR 11:373:122	3
<b>Total Semester Credits</b>			<b>16</b>
<b>Cumulative credits</b>			<b>51</b>
Semester: 2 <sup>nd</sup> year Spring			
18	Physics for Sciences I with lab OR Statistics	01:750:193 OR 01:960:211	4
19	SEBS core 4- Research in the Discipline	01:355:201	3
20	Introduction to Management	11:373:241	3
21	Introduction to Computers & their Application OR Business Decision Computer Tools	01:198:110 OR 11:373:210	3
<b>Total Semester Credits</b>			<b>13</b>
<b>Cumulative Credits</b>			<b>64</b>
Semester: 3 <sup>rd</sup> year Fall			
22	Introductory Biochemistry	11:115:301	3
23	Food Processing Technologies	11:400:301	4
24	SEBS Core course 5		3
25	Economics of Production	11:373:321	3
<b>Total Semester credits</b>			<b>13</b>
<b>Cumulative Credits</b>			<b>77</b>
Semester: 3 <sup>rd</sup> year Spring			

26	Food Microbiology	11:400:423	3
27	Food Microbiology lab	11:400:424	1
28	Current Issues in Food Science and Food Laws	11:400:314	2
29	SEBS Core course 6		3
30	Electives		6
<b>Total Semester Credits</b>			<b>15</b>
<b>Cumulative Credits</b>			<b>92</b>
Semester: 4 <sup>th</sup> year Fall			
31	Sensory Evaluation of Foods	11:400:405	3
32	Food Chemistry	11:400:411	4
33	Food Chemistry lab ( <i>for students registering for Food Chemistry 11:400:411 Fall 2022 onwards</i> )	11:400:413	1
34	Business Finance I	11:373:351	3
35	Introduction to Marketing	11:373:231	3
<b>Total Semester Credits</b>			<b>13</b>
<b>Cumulative Credits</b>			<b>105</b>
Semester: 4 <sup>th</sup> year Spring			
36	Food Product Development	11:400:412	3
37	Experience-based Education	11:400:493/494	3
38	SEBS core course 7		3
39	Demand & Price Analysis	11:373:422	3
40	Agriculture and Food Policy	11:373:323	3
<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 <b>CC- Our Common Future CCO</b>	Contemporary Challenges <b>CC- Diversity &amp; Social Inequalities CCD</b>	Natural Sciences <b>NS: Gen Bio</b>
Historical Analysis <b>HST</b>	Social Analysis <b>SCL- Soc-Cul/Econ</b>	Natural Sciences <b>NS: Gen Chem</b>
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>

<b>Food Science: Management Economics Option</b>	
<b>Introductory Food Science Requirements (3 cr)</b>	
1. Science of Food <u>OR</u> Food & Health (11:400:103/104) (3)	
<b>Food Science Courses (23 cr)</b>	
2. Principles of Food Science (11:400:201) (3)	6. Food Product Development (11:400:202) (3)
3. Food Processing Technologies (11:400:301) (4)	7. Food Microbiology and lab (11:400:302) (3)
4. Sensory Evaluation of Foods (11:400:405) (3)	8. Experience-based Education (11:400:406) (3)
5. Food Chemistry (11:400:411) (4)	
<b>Professional Ethics (2/3 cr)</b>	
9. Current Issues in Food Science Food Laws (11:400:314) (2) <u>OR</u> Corporate Social Responsibility (11:373:201) (1)	
<b>Management Economics Requirements</b>	
<b>Option Requirements (6 cr)</b>	<b>Management Courses (6 cr)</b>
10. Principles and Applications of Microeconomics (11:373:121) (3) <u>OR</u> Introduction to Microeconomics (01:220:102) (3)	15. Introduction to Management (11:373:101) (3)
11. Principles and Applications of Macroeconomics (11:373:122) (3) <u>OR</u> Introduction to Macroeconomics (01:220:103) (3)	16. Management: Human Systems Development (11:373:102) (3)
<b>Computer Course (3 cr)</b>	<b>Finance Course (3 cr)</b>
12. Business Decision Computer Tools (11:373:210) (3) <u>OR</u> Introduction to Computers (01:198:110) (3)	16. Business Finance I (11:373:351) (3)
<b>Marketing Course (3 cr)</b>	<b>Food Operations/Management Course (3 cr)</b>
13. Introduction to Marketing (11:373:321) (3)	17. Economics of Production (11:373:301) (3)
<b>Policy Course (3 cr)</b>	<b>Business Strategy Course (3 cr)</b>
14. Food, Nutrition & Health (11:373:371) (3) <u>OR</u> Agriculture and Food Policy (11:373:323) (3)	18. Demand & Price Analysis (11:373:302) (3)
<b>Electives</b> students can choose from: Sustainability Decision Tools 11:373:202 (online- Spring); Innovation and Entrepreneurship 11:373:403 (Fall)	