

Pet Food Science Option (P)		
Sample Course Sequence 120 credits		
Semester: 1 st 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 Introduction to Animal Science	11:400:103 11:067:142	3
Total Semester Credits		18
Cumulative credits		18
Semester: 1 st 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 elective course OR Introduction to Animal Science	11:400:104 11:067:142	3
SEBS Core 2		3
Total Semester Credits		17
Cumulative credits		35
*Choose either: Science of Food OR Food and Health OR Introduction to Animal Science. Only required to complete one.		
Semester: 2 nd year Fall		

Statistics OR	01:960:211 or	3 or
Physics for Sciences I with lab	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
SEBS Core course 3		3
Total Semester Credits		15
Cumulative credits		50
Semester: 2 nd year Spring		
Statistics OR Physics for Sciences I with lab	01:960:211 or 01:750:193	3 or 4
SEBS core 4		3
Animal Nutrition (online)	11:067:330	3
Lab Animal Science: Management & Techniques*	11:067:275	3
Total Semester Credits		13
Cumulative Credits		63
Semester: 3 rd year Fall		
Introductory Biochemistry	11:115:301	3
Food Processing Technologies	11:400:301	4
Companion Animal Science	11:067:250	3
Animal Nutrition Lab	11:067:331	1
SEBS Core 5		3
Total Semester credits		14
Cumulative Credits		77

Semester: 3 rd 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
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
Animals and the Law	11:067:460	3
Total Semester Credits		13
Cumulative Credits		90
Semester: 4 th 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
Endocrinology/ Pathophysiology	11:067:450/490	3 or 4
SEBS Core courses 6 & 7		6
Total Semester Credits		16/17
Cumulative Credits		106
Semester: 4 th year Spring		
Food Product Development	11:400:412	3
Experience-based Education	11:400:493/494	3
Elective		3
Production Animal Management*	11:067:338	3
Production Animal Management Lab*	11:067:338	2

Total Semester Credits		14
Cumulative Credits		120
<p>*Can be interchanged between spring semesters. Production Animal Management courses offered every alternate year only; Students must complete the course and the lab (11:067:338) during the same semester</p>		
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.		
8 SEBS core + EBE course requirements & SEBS Core + Major Requirements		
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 SCL- Gov	Arts & Humanities A & H	Quantitative Methods QQ: Calculus
Writing & Communication EXPOS & WCD	Experience- based Education: EBE	Quantitative Methods QR: Statistics