

Food Science Research Option (A)		
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 a SEBS core 2	11:400:103	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
Calculus II	01:640:136/ 152	4
Food and Health* OR a SEBS core 2	11:400:104	3
Total Semester Credits		18
Cumulative credits		36
*Choose either: Science of Food OR Food and Health. Only required to complete one		
Semester: 2 nd year Fall		
Statistics	01:960:211	3
Physics for the Sciences I	01:750:193	4
Organic Chemistry I	01:160:307	4

Principles of Food Science	11:400:201	3
Principles of Food Science lab	11:400:202	2
Total Semester Credits		16
Cumulative credits		52
Semester: 2 nd year Spring		
Organic Chemistry II	01:160:308	4
Organic Chemistry lab	01:160:311	2
Physics for the Sciences II	01:750:194	4
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
SEBS core 3- Research in the Discipline	01:355:201	3
Total Semester Credits		17
Cumulative Credits		69
Semester: 3 rd year Fall		
Introductory Biochemistry	11:115:301/ 403	3 (or 4)
Food Processing Technologies	11:400:301	4
SEBS Core courses 4 & 5		6
Total Semester credits		13
Cumulative Credits		82
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 Process Engineering	11:400:302	4
SEBS Core course 6		3

Total Semester Credits		13
Cumulative Credits		95
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
Food Physical Systems	11:400:419	3
Elective course		3
Total Semester Credits		13
Cumulative Credits		108
Semester: 4 th year Spring		
Food Product Development	11:400:412	3
Experience-based Education	11:400:493/494	3
SEBS core course 7		3
Elective course		3
Total Semester Credits		12
Cumulative Credits		120
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
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