

FOOD SCIENCE MAJOR

SAMPLE COURSE SEQUENCE 128 credits: RESEARCH OPTION

	COURSE	COURSE #	# of credits
1ST YEAR- FALL TERM			
1.	Science of Food*/SEBS Core	11:400:103	3
2.	Expository Writing (SEBS Core)	01:355:101	3
3.	General Biology I	01:119:115	4
4.	General Chemistry I	01:160:161	4
5.	Calculus I	01:640:135	4
TOTAL SEMESTER CREDITS			15-18
CUMULATIVE CREDITS			15-18
1ST YEAR- SPRING TERM			
6.	Food and Health*/SEBS Core	11:400:104	3
7.	General Biology II	01:119:116	4
8.	General Biology Lab	01:119:117	2
9.	General Chemistry II	01:160:162	4
10.	Introduction to Experimentation	01:160:171	1
11.	Calculus II	01:640:136	4
TOTAL SEMESTER CREDITS			15-18
CUMULATIVE CREDITS			33
*CHOOSE EITHER: Science of Food or Food and Health. Only required to complete one.			
2ND YEAR- FALL TERM			
12.	Statistics	01:960:211	3
13.	Physics for the Sciences I	01:750:193	4
14.	Organic Chemistry I	01:160:307	4
15.	Principles of Food Science	11:400:201	3
16.	Principles of Food Science Lab	11:400:202	2
TOTAL SEMESTER CREDITS			16
CUMULATIVE CREDITS			49
2ND YEAR- SPRING TERM			
17.	Organic Chemistry II	01:160:308	4
18.	Organic Chemistry Lab	01:160:311	2
19.	Physics for the Sciences II	01:750:194	4

20.	Food Analysis	11:400:304	4
21.	Research in the discipline (SEBS Core)	01:355:201	3
TOTAL SEMESTER CREDITS			17
CUMULATIVE CREDITS			66
3rd YEAR- FALL TERM			
22.	Introductory Biochemistry	11:115:301	3
23.	General Microbiology	11:680:390	4
24.	Food Processing Technologies	11:400:301	4
25.	SEBS Core (2 courses)		6
TOTAL SEMESTER CREDITS			17
CUMULATIVE CREDITS			83
3rd YEAR- SPRING TERM			
26.	Food Microbiology	11:400:423	3
27.	Food Microbiology Lab	11:400:424	1
28.	Current Issues in Food Sci & Food Laws	11:400:314	2
29.	Food Processing Engineering	11:400:302	4
30.	SEBS Core (2 courses)		6
TOTAL SEMESTER CREDITS			16
CUMULATIVE CREDITS			99
4th YEAR- FALL TERM			
31.	Sensory Evaluation of Foods	11:400:405	3
32.	Food Chemistry	11:400:411	4
33.	Food Physical Systems	11:400:419	3
34.	SEBS Core (2 courses)		6
TOTAL SEMESTER CREDITS			16
CUMULATIVE CREDITS			115
4th YEAR- SPRING TERM			
36.	Food Product Development	11:400:412	3
37.	Experience-based Education	11:400:493	3
38.	SEBS Core (2 courses)/Elective		7
TOTAL SEMESTER CREDITS			13
CUMULATIVE CREDITS			128