

Food Science Sustainability Option (S)		
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
Food and Health* OR a SEBS core 2:	11:400:104	3
Foods: from Field to Table	11:400:107	
Total Semester Credits		14
Cumulative credits		32
*Choose either: Science of Food OR Food and Health. Only required to complete one		
Semester: 2 nd year Fall		
Statistics OR Physics for Sciences I with lab	01:960:211 or 01:750:193	3 or 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
Sustainability: Tackling Food Waste	11:020:337	3
Total Semester Credits		15
Cumulative credits		47
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 3- Research in the Discipline	01:355:201	3
Sustainable Environment Management	11:216:320	3
Sustainability Decision Tools	11:373:202	3
Total Semester Credits		13
Cumulative Credits		60
Semester: 3 rd year Fall		
Introductory Biochemistry	11:115:301	3
Food Processing Technologies	11:400:301	4
Introduction to Sustainability	11:374:299	3
Wastewater Treatment	11:375:302	3
SEBS core course 4		3
Total Semester credits		16
Cumulative Credits		76
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

SEBS Core course 4		3
Supply Chain Management	33:799:301	3
Electives		3 or 4
Total Semester Credits		15/16
Cumulative Credits		91/92
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
Option elective: Risk, Health & Safety	11:374:430	3
Total Semester Credits		16
Cumulative Credits		107/108
Semester: 4 th year Spring		
Food Product Development	11:400:412	3
Experience-based Education	11:400:493/494	3 or 4
SEBS core course 7		3
Food Safety: Fads, Facts & Politics	11:400:422	3
Total Semester Credits		12/13
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

Recommended courses for SEBS Core requirements for
Food Science Sustainability Option

Historical Analysis (3)	Water & Society 11:374:115 (3)
Social Analysis- Social/Cultural (3)	Environment & Society 01:450:211 (3) Environmental Issues in the United States 11:372:202 (3)
Social Analysis- Government/Regulatory (3)	Natural Resource Economics 11:373:362 (3)
Arts & Humanities (3)	Eating Right: The Ethics of Food Choices and Food Policy 01:730:252 (3)
Writing & Communication (3)	Conservation Ecology 11:216:317 (3) Communication and Social Change 04:192:446 (3)