

FOOD SCIENCE MAJOR

SAMPLE COURSE SEQUENCE 128 credits: SUSTAINABILITY OPTION

| | COURSE | COURSE # | CR |
|---|---|----------------|-----------|
| 1ST YEAR- FALL TERM | | | |
| 1. | Science of Food*/SEBS core | 11:400:103 | 3 |
| 2. | Expository Writing | 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 | | | 18 |
| CUMULATIVE CREDITS | | | 18 |
| 1ST YEAR- SPRING TERM | | | |
| 6. | Food and Health*/ SEBS core /Foods: from Field to Table | 11:400:104/107 | 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. | Microeconomics | 11:373:121 | 3 |
| TOTAL SEMESTER CREDITS | | | 17 |
| CUMULATIVE CREDITS | | | 35 |
| 2ND YEAR- FALL TERM | | | |
| 12. | Sustainability: Tackling Food Waste | 11:020:337 | 3 |
| 13. | Physics for the Sciences | 01:750:193 | 4 |
| 14. | Elementary Organic Chemistry | 01:160:209 | 3 |
| 15. | Elem Organic Chemistry Lab | 01:160:211 | 1 |
| 16. | Principles of Food Science | 11:400:201 | 3 |
| 17. | Principles of Food Science lab | 11:400:202 | 2 |
| TOTAL SEMESTER CREDITS | | | 16 |
| CUMULATIVE CREDITS | | | 51 |
| 2ND YEAR- SPRING TERM | | | |
| 18. | Sustainable Environment Management | 11:216:320 | 3 |
| 19. | Research in the discipline | 01:355:201 | 3 |
| 20. | Intro to Microbiology | 11:680:201 | 3 |
| 21. | Sustainability Decision Tools | 11:373:202 | 3 |

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| 22. | SEBS Core/ Statistics | | 3 |
| TOTAL SEMESTER CREDITS | | | 15 |
| CUMULATIVE CREDITS | | | 66 |
| 3rd YEAR-FALL TERM | | | |
| 23. | Introductory Biochemistry | 11:115:301 | 3 |
| 24. | Intro to Sustainability | 11:374:299 | 3 |
| 25. | Food Processing Technologies | 11:400:301 | 4 |
| 26. | Waste water treatment | 11:375:302 | 3 |
| 27. | SEBS Core/Statistics | | 3 |
| TOTAL SEMESTER CREDITS | | | 16 |
| CUMULATIVE CREDITS | | | 82 |
| 3rd YEAR- SPRING TERM | | | |
| 28. | Food Microbiology | 11:400:423 | 3 |
| 29. | Food Microbiology lab | 11:400:424 | 1 |
| 30. | Current Issues in Food Science & Food Laws | 11:400:314 | 2 |
| 31. | Supply Chain Management | 33:799:301 | 3 |
| 32. | Elective/Foods: from Field to Table | 11:400:107 | 3 |
| 33. | SEBS Core | | 3 |
| TOTAL SEMESTER CREDITS | | | 15 |
| CUMULATIVE CREDITS | | | 97 |
| 4th YEAR- FALL TERM | | | |
| 35. | Sensory Evaluation of Foods | 11:400:405 | 3 |
| 36. | Food Chemistry | 11:400:411 | 4 |
| 37. | SEBS Core | | 6 |
| 38. | FS Sustainability Option course | 11:374:430 | 3 |
| TOTAL SEMESTER CREDITS | | | 16 |
| CUMULATIVE CREDITS | | | 113 |
| 4th YEAR- SPRING TERM | | | |
| 39. | Food Product Development | 11:400:412 | 3 |
| 40. | Experience-based Education | 11:400:493 | 3 |
| 41. | Elective/Foods: from Field to Table | 11:400:107 | 3 |
| 42. | SEBS Core | | 3 |
| 43. | Colloquium Food Safety | 11:400:422 | 3 |
| | | | 15 |
| TOTAL SEMESTER CREDITS | | | 15 |
| CUMULATIVE CREDITS | | | 128 |

Recommended courses for SEBS Core requirements for Food Science Sustainability Option

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| 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) |
| Information Technology & Research (3) | Environmental Science Literacy 11:375:197 (3) Public Speaking 04:192:380 (3) Climate Change and Society 01:450:370 (3) |