

*Note: No Major, Support or Concentration courses may be selected as credit/no credit.*

<b>MAJOR COURSES</b>		
FSN 102	Orientation to the Food Science Major	1
FSN 125 or FSN 230	Introduction to Food Science Elements of Food Processing	4
FSN 202	Introduction to Human Nutrition	4
FSN 204	Food Processing Operations	4
FSN 250	Food & Nutrition: Customs & Culture(USCP)(E) <sup>1</sup>	4
FSN 311	Sensory Evaluation of Food	4
FSN 330	Intro to Principles of Food Engineering	4
FSN 334	Food Packaging	3
FSN 335	Food Quality Assurance	4
FSN 364	Food Chemistry	4
FSN 368	Food Analysis	4
FSN 370	Food Plant Sanitation & Prerequisite Pgm	4
FSN 374	Food Laws and Regulations	4
FSN 375	Food Safety	4
FSN 407	Food Ingredient Functionality	3
FSN 408 & FSN 469	Food Product Development and Food Science Exit Exam	4
Concentration courses (see below)		23
<b>Total Major Units</b>		<b>82</b>

<b>SUPPORT COURSES</b>		
BIO 111	General Biology (B2 & B3) <sup>1</sup>	4
CHEM 127	Gen Chem/Agriculture & Life Sci I (B1 & B3) <sup>1</sup>	4
CHEM 128	General Chem/Agriculture & Life Science II	4
CHEM 312	Organic Chemistry: Fundamentals and Applications	5
CHEM 314	Biochemistry: Fundamentals and Applications (Upper-Division B) <sup>1</sup>	5
MATH 161 or MATH 141	Calculus for the Life Sciences I (B4) <sup>1</sup> Calculus I	4
MCRO 221	Microbiology	4
MCRO 421	Food Microbiology	4
PHYS 121	College Physics I	4
STAT 218	Applied Stats/Life Sciences (GE Electives) <sup>1</sup>	4
STAT 314	Statistical Methods for Food Science	4
<b>Total Support Units</b>		<b>46</b>

<b>GENERAL EDUCATION</b>		
<b>Area A English Language Communication and Critical Thinking</b>		
A1	Oral Communication	4
A2	Written Communication	4
A3	Critical Thinking	4
<b>Area B Scientific Inquiry and Quantitative Reasoning</b>		
B1	Physical Science (4 units in Support) <sup>1</sup>	0
B2	Life Science (4 units in Support) <sup>1</sup>	0
B3	One lab taken with either a B1 or B2 course	
B4	Math/Quant Reason (4 units in Support) <sup>1</sup>	0
Upper-Division B (4 units in Support) <sup>1</sup>		0
<b>Area C Arts and Humanities</b>		
<i>Lower-division courses must come from three different subject prefixes.</i>		
C1	Arts	4
C2	Humanities	4
Lower-Division C Elective - Select from either C1 or C2		4
Upper-Division C		4
<b>Area D Social Sciences</b>		
<i>Select from at least two different prefixes</i>		
D1	American Institutions (Title 5/40404)	4
D2	Lower-Division D	4
Upper-Division D		4
<b>Area E Lifelong Learning and Self-Development</b>		
Lower-Division E (4 units in Major) <sup>1</sup>		0
<b>Area F Ethnic Studies</b>		
F	Ethnic Studies	4
<b>GE Electives in Areas B, C, and D</b>		
<i>Select from two different areas; may be lower- or upper-division courses.</i>		
GE Electives (4 units of Area B in Support) <sup>1</sup>		0
GE Electives (Area C or D)		4
<b>Total GE Units</b>		<b>48</b>
<b>FREE ELECTIVES</b>		<b>4</b>
<b>TOTAL DEGREE UNITS</b>		<b>180</b>

<b>FOOTNOTES</b>	
<sup>1</sup> Required in Major or Support; also satisfies General Education (GE) requirement.	



Advanced Food Science Concentration		
FSN 444	Food Engineering	4
FSN 457	Food Science Senior Project - Scientific and Technical Writing Course	3
or FSN 458	Food Science Senior Project Research	
or FSN 459	Food Science Senior Project Internship	
FSN 474	Advanced Food Processing	4
MATH 162	Calculus for the Life Sciences II	4
Approved Electives		
Select from the following:		8
AGB 212	Agricultural Economics	
ASCI 211	Meat Science	
ASCI 415	HACCP for Meat and Poultry Operations	
ASCI 484	Processed Meat Products	
BUS 207	Legal Responsibilities of Business	
BUS 384	Human Resources Management	
CHEM 129	General Chemistry for Agriculture & Life Science III	
CHEM 217	Organic Chemistry II	
CHEM 218	Organic Chemistry III	
DSCI 229	General Dairy Manufacturing	
DSCI 230	General Dairy Husbandry	
DSCI 401	Physical & Chemical Properties of Dairy Products	
DSCI 444	Dairy Microbiology	
FSN 121	Fundamentals of Food	
FSN 201	Enterprise Project	
FSN 244	Cereal and Bakery Science	
FSN 304	Advanced Culinary Principles and Practice	
FSN 321	Contemporary Issues in Food Choice & Prep	
FSN 340	Fermented Foods	
FSN 342	Brewing Science	
FSN 343	Foodservice Operations I	
FSN 346	Brewing Methods	
FSN 410	Nutritional Implications of Food Industry Practices	
FSN 426	Nutrition and Foodservice Systems Management	
FSN 490	Food Safety Modernization Act: Human Food Safety	
FSN 491	Food Safety Modernization Act: Produce Safety	
ITP 330	Packaging Fundamentals	
ITP 341	Packaging Polymers and Processing	
MCRO 320	Emerging Infectious Diseases	
MCRO 342	Public Health Microbiology	
PLSC 421	Postharvest Technology of Horticultural Crops	
PSY 201	General Psychology	
or PSY 202	General Psychology	
One quarter of foreign language		
<b>Total Units</b>		<b>23</b>

Culinology Concentration		
FSN 121	Fundamentals of Food	4
FSN 304	Advanced Culinary Principles and Practice	4
FSN 321	Contemporary Issues in Food Choice and Preparation	4
FSN 323	Culinary Internship	1
FSN 343	Foodservice Operations I	3
FSN 344	Foodservice Operations II	4
FSN 459	Food Science Senior Project Internship	3
<b>Total Units</b>		<b>23</b>