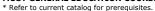
SAN LUIS OBISPO

## **B.S. in Food Science** (Culinology Concentration) Suggested 4-Year Academic Flowchart

pdated 7/26/2022 FRESHMAN			SOPHOMORE			JUNIOR			SENIOR		
Fall	Winter	Spring	Fall	Winter	Spring	Fall	Winter	Spring	Fall	Winter	Spring
Orientation to the FDSC Major FSN 102 (1)	Introduction to Human Nutrition FSN 202 (4)	Food & Nutr: Culture & Customs FSN 250 (4)	Food Laws & Regulations FSN 374 (4) (FSN 125 or 230 or WVIT 102)	Food Processing Operations FSN 204 (4) (FSN 125 or 230; MATH 141 or 161; PHYS 121)	Food Packaging FSN 334 (3) (FSN 204)	Food Quality Assurance FSN 335 (4) (FSN 125 or 230; STAT 218; Jr Standing; Recom: STAT 314)	Food Plant Sanitation & Prereq Programs FSN 370 (4) (FSN 204; MCRO 221)	Food Safety FSN 375 (4) (FSN 370)	Principles of Food Engineering FSN 330 (4) (FSN 204)		Food Product Development FSN 408 (4) (FSN 311; FSN 330; Sr Standing; Recom: FSN 407)
Intro to Food Science FSN 125 (4)***	Choose one: MATH 161 or 141 (4) * [B4]	College Physics I PHYS 121 (4) *	Applied Stats for the Life Sciences STAT 218 (4) * [GE Elective]			Food Chemistry FSN 364 (4) (FSN 125 or 230; CHEM 314)	Sensory Evaluation of Food FSN 311 (4) (FSN 125 or 230; STAT 314)	Food Ingredient Functionality FSN 407 (3) (Coreq: FSN 364)			Food Science Exit Exam FSN 469 (CR/NC) (Concur: FSN 408)
General Biology BIO 111 (4) [B2 & B3]	General Chem for Ag & Life Science I CHEM 127 (4) * [B1 & B3]	General Chem for Ag & Life Science II CHEM 128 (4) *	Organic Chem: Fundamentals & Applications CHEM 312 (5) (CHEM 125 or 128)	Survey of Biochem & Biotech CHEM 314 (5) (CHEM 212, 216, 312, or 316)	Microbiology MCRO 221 (4) (CHEM 110, 124, or 127)	Statistical Methods for Food Science STAT 314 (4) (STAT 218)	Food Analysis FSN 368 (4) (FSN 364)	Food Microbiology MCRO 421 (4) (MCRO 221 or 224. Recom: CHEM 212/312)			
			Fundamentals of Food FSN 121 (4)	Contemporary Issues in Food Choice & Prep FSN 321 (4) (FSN 121; FSN 202 or 210; Soph Standing)	Adv. Culinary Principles & Practice FSN 304 (4) (CHEM 127; FSN 121)	Culinary Internship FSN 323 (1) (FSN 121 & 321)	Foodservice Operations I FSN 343 (3) (FSN 121; Jr Standing)	Foodservice Operations II FSN 344 (4) (FSN 321; FSN 343)	FSN Senior Project - Internship <b>^</b> FSN 459 (3) (FSN 311; FSN 330, 335, 364, 370, or 375; Sr Standing)	GE (4) **	
Oral Communication COMS 101/102 (4)** [A1] Can be taken anytime during Freshman Year									GE (4) **	GE (4) **	
Expository Writing ENGL 133/134 (4)** [A2] Can be taken anytime during Freshman Year				GE (4) **	GE (4) **				GE (4) **	GE (4) **	
	COMS 126, 145,	Reasoning, Argument ENGL 145, 147, ES (Completion of GE A hytime between Winter of	145, PHIL 126, or V 2 with a C- or better)	WGQS 145 (4)**		(Students can attemp	n Writing Requirement of to fulfill the requirement complete the requirement b	after 90 earned units;	GE (4) **	GE (4) **	GE (4) **
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TOTAL YEA		45	TOTAL YEA		45	TOTAL YE	ARLY UNITS	47	TOTAL YEA	RLY UNITS	43

## Notes:

## MOST GENERAL EDUCATION COURSES CAN BE TAKEN IN ANY ORDER AS LONG AS PREREQUISITES ARE MET



\*\*One course from each of the following GE areas must be completed: A1, A2, A3, Upper-Division B, C1, C2, Lower-Division C Elective, Upper-Division C, D1, D2, Upper-Division D, F, and GE Elective. Upper-Division B, Upper-Division C, and Upper-Division D should be taken only after Junior standing is reached (90 units). Refer to online catalog for GE course selection, United States Cultural Pluralism (USCP) and Graduation Writing Requirement (GWR).

\*\*\* FSN 230 in Winter or Spring quarter is a suitable substitution for those students, ICMAs and transfers, that may be unable to take FSN 125 in the Fall. ^Students are encouraged to take FSN Senior Project - Internship (FSN 459) in the summer before their Senior year, and plan and complete the required paperwork in the Spring quarter before enrolling in the summer term. Students can check the Internship Canvas course to view and complete



the paperwork for planning their internship.