Department of Family and Consumer Sciences

BACHELOR OF SCIENCE IN FOOD AND NUTRITIONAL SCIENCES
FOOD SCIENCE

Curriculum Guide Effective 2019-2020

Student: _____ **Student Banner ID: _____**

Email Address: _____ **Phone Number: _____**

Date First Enrolled: _____ **Date of Last Audit: _____**

Grade	Course	CR	Grade	Course	CR
	Freshman Year – First Semester	**17**		**Freshman Year – Second Semester**	**17**
	FCS 160 Introduction to FCS[6]	2		FCS 150 Food Prep/Meal Management	2
	ENGL 100 Ideas and their Expression I	3		FCS 151 Food Prep/Meal Management Lab	1
	BIOL 100 Biological Sciences	4		ENGL 101 Ideas and their Expressions II	3
	MATH 111 College Alg & Trig I[2]	4		MATH 112 Calculus for Non-Math Majors[2]	4
	CHEM 106 General Chemistry VI[3]	3		CHEM 107 General Chemistry VII[3]	3
	CHEM 116 General Chemistry Lab[3]	1		CHEM 117 General Chemistry Lab	1
				Gen Ed: Knowledge of African American Culture [1]	3
	Sophomore Year – First Semester	17		**Sophomore Year – Second Semester**	14
	FCS 245 Introduction to Food Science	3		FCS 157 Introduction Human Nutrition	3
	FCS 260 Introduction to Human Development	3		MATH 224 Intr. Probability and Statistics	3
	CHEM 221 Organic Chemistry I	3		CHEM 222 Organic Chemistry II	3
	CHEM 223 Organic Chemistry Lab	2		CHEM 224 Organic Chemistry II Lab	2
	SPCH 250 Speech Fundamentals (HFA)	3		PHYS 110 Survey of Physics I	2
	BIOL 221 Basic Microbiology	4		PHYS 111 Survey of Physics Lab	1
	Junior Year – First Semester	12		**Junior Year – Second Semester**	15
	CHEM 251 Elementary Biochemistry	2		FCS 345 Food Chemistry	3
	CHEM 252 Elementary Biochemistry Lab	1		FCS 346 Food Safety and Sanitation	3
	ABM 434 Food & Agribusiness Marketing	3		FCS 347 Food Engineering	3
	EHS 101 Intro Occupational Safety & Health	3		FCS 445 Food Preservation	3
	Gen Ed: Global Awareness[1]	3		FCS 398 Intermediate Nutrition	3
	Senior Year – First Semester	15		**Senior Year – Second Semester**	13
	FCS 440 Food Microbiology & Biotech.	3		FCS 441 Food Product Development	4
	FCS 448 Food Animal Products	3		FCS 442 Sensory Evaluation of Foods	3
	FCS 456 Nutrition Education	3		FCS 461 Integrative Approach to FCS[2]	3
	FCS 447 Food Analysis	3		FCS 498 Internship in Food & Nutr Sciences	3
	FCS 460 Applied Research in FCS	3			
				TOTAL CREDIT HOURS	**120**

[1] *See list of approved courses which may be taken as Knowledge of African American Culture & History and Global Awareness electives.*
[2]Capstone Course (FCS 461): This course requires 50 service learning hours

Approved March 2019

MAJOR PROGRAM REQUIREMENTS

GENERAL EDUCATION REQUIREMENTS (36)	Students must earn a "C" or better in the courses below.
1. Written Communication (6) ENGL 100 (3) ENGL 101 (3) 2. Mathematical, Logical, Analytical Reasoning (8) MATH 111 (4) MATH 112 (4) 3. Scientific Reasoning (8) CHEM 106 (3) CHEM 116 (1) CHEM 107 (3) CHEM 117 (1) 4. Social/Behavioral Sciences (3) FCS 260 (3)* 5. Humanities/Fine Arts (3) SPCH 250 (3) 6. Student Success (2) FCS 160 (2)* 7. Knowledge of African American Culture and History (3) 8. Global Awareness (3)	**MAJOR** *(52)* FCS 150 Food Prep/Meal Management (2) FCS 151 Food Prep/Meal Management Lab (1) FCS 157 Introduction to Human Nutrition (3) FCS 245 Introduction to Food Science (3) FCS 260 Introduction to Human Development (3)* FCS 345 Food Chemistry (3) FCS 346 Food Safety & Sanitation (3) FCS 347 Food Engineering (3) FCS 398 Intermediate Nutrition (3) FCS 440 Food Microbiology & Biotechnology (3) FCS 441 Food Product Development (4) FCS 442 Sensory Evaluation of Foods (3) FCS 445 Food Preservation (3) FCS 448 Food Animal Products (3) FCS 460 Applied Research in FCS (3)* FCS 461 Integrative Approaches to FCS (3)* FCS 498 Internship in Food & Nutritional Sciences (3) *Department Core Courses

The student is held responsible for the selection of courses in conformity with the curriculum (major) of his/her choice. A student who enters the Department of Family and Consumer Sciences has the privilege of graduating under the provisions of the University Bulletin current upon admission.

The applicant for graduation must have earned a minimum of 120 semester hours, excluding deficiency and/or remedial course work, with a cumulative grade point average of 2.50 or better for all courses taken. Students in the Department of Family and Consumer Sciences must earn a minimum grade of "C" in all major courses. Student must also earn a minimum grade of "C" in the four required department core courses: FCS 160, FCS 260, FCS 460 and FCS 461. Students are expected to adhere to all course pre-requisite requirements in order to have the knowledge needed to succeed in selected courses.

The Food Science program fosters an understanding of the nature, properties, and characteristics of foods as determined through biochemistry, chemistry, microbiology, physics, and other sciences.

Admission

Students identify the food science program at admission to the university. However, freshmen and transfer students (within the university and from another institution) must meet the following criterion in addition to university requirements:

1. Overall cumulative grade point average of 2.50 or better at admission to the program.

Progression Requirements

Students majoring in food science are considered in good academic standing by meeting the following criteria:

1. Complete courses in the sequence of the designed curriculum
2. Complete all major core courses and departmental core courses with at least a "C" grade or better.
3. Maintain a 2.50 or better grade point average by the sophomore level and complete 45 credit hours to continue progression in the program.

Non-Progression Requirements

Students majoring in food science unable to meet the progression requirements stated above will be required to abide by the following action:

1. Discontinue progression in the designed curriculum with less than a 2.50 grade point average by the sophomore level and completion of 45 credit hours.

Re-Entry Requirements

Eligibility for consideration of re-entry to the food science program is dependent upon adherence to the program admission requirements.

QUESTIONS OR CONCERNS:

See curriculum assistance from your academic advisor or the Department of Family and Consumer Sciences:

Office: 102 Benbow Hall
Phone: 336-334-7850
Fax: 336-334-7265