

College of Agriculture and Life Sciences
Department of Food Science and Technology
 Bachelor of Science in Food Science and Technology
 Major: Food Science and Technology
 Major Concentration/Option: Food Business
 For Students Graduating in Calendar Year 2022
 and for Student Date of Entry under UG Catalog 2020-2021

PATHWAYS

1. Discourse

ENGL 1105, 1106	First-year Writing	3 ___	3 ___
ENGL 3764	Technical Writing	3 ___	

2. Critical Thinking Humanities

_____	_____	3 ___	
_____	_____	3 ___	

3. Reasoning in the Social Sciences

AAEC 1005, 1006	Economics of the Food & Fiber System	3 ___	3 ___
-----------------	--------------------------------------	-------	-------

OR

ECON 2005, 2006	Principles of Economics	3 ___	3 ___
-----------------	-------------------------	-------	-------

4. Reasoning in the Natural Sciences

CHEM 1035, 1036	General Chemistry	3 ___	3 ___
CHEM 1045, 1046	General Chemistry Lab	1 ___	1 ___

5. Quantitative and Computational Thinking

MATH 1524	Business Calculus	4 ___	
BIT 2405, 2406	Bus Stats Analytics & Model	3 ___	3 ___

6. Critique and Practice in Design and the Arts

_____	_____	3 ___	3 ___
-------	-------	-------	-------

7. Critique Analysis of Identity and Equity in the United States

_____	_____	3 ___	
-------	-------	-------	--

Pathways Requirements

48 Credit Hours

Foreign Language Requirement _____

A sequence of 2 foreign languages courses is required for graduation unless 2 high school credits of the same foreign language or 6 transfer credits of foreign language have been earned. These credits do not count toward graduation.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM

ALS 1234	CALS First Year Seminar	1 ___	
BCHM 2024	Concepts of Biochemistry	3 ___	
BIOL 1105, 1106	Principles of Biology	3 ___	3 ___
BIOL 1115, 1116	Principles of Biology Laboratory	1 ___	1 ___
BIOL 2604, 2614	General Microbiology & Laboratory	3 ___	2 ___
FST 3514	Food Analysis	4 ___	
FST 3604 (BIOL 3604)	Food Microbiology	4 ___	
FST 4014	Concepts of Food Product Development	3 ___	
FST 4304	Food Processing	4 ___	
FST 4504, 4534	Food Chemistry and Laboratory	3 ___	1 ___
FST 4524	Food Safety & Quality Assurance	3 ___	

Food Science and Technology

39 Credit Hours

FOOD BUSINESS OPTION

ACIS 2115- 2116	Principles of Accounting	3 ____	3 ____
BIT 3414	Operations & Supply Chain Management	3 ____	
CHEM 2514	Survey of Organic Chemistry	3 ____	
FIN 3104	Introduction to Finance	3 ____	

Select from:
MGT 3304

Management Theory & Leadership Practice 3 ____

OR

AAEC 3454 (MGT 3454) Small Business Management & Entrepreneurship 3 ____

Select from:
MKTG 3104

Marketing Management 3 ____

OR

AAEC 3504 Marketing Agricultural Products 3 ____

Food Business Option Requirements 21 Credit Hours

FOOD BUSINESS RESTRICTIVE ELECTIVES

ACIS 1504	Introduction to Business Analytics & Business Intelligence	3
APSC 3214 (FST 3214)	Meat Science	3
BIT 3464	Enterprise Planning and Control Systems	3
FIN 3054	Legal and Ethical Environment of Business	3
FST 2014	Introduction to Food Science	2
FST 2044(IS 2044, PSCI 2044)	Food, War and Conflict	3
FST 2544 (HNFE 2544)	Functional Foods for Health	3
FST 2244	Topics in FST	*
FST 3024	Principles of Sensory Evaluation	3
FST 3114 (HORT 3114)	Wines and Vines	3
FST 3124	Brewing Science and Technology	3
FST 4014	Concepts of Food Production Development	3
FST 4104	Applied Malting and Brewing Science	3
FST 4634	Epidemiology Foodborne Disease	3
FST 4974	Independent Study	*
FST 4994	Undergraduate Research	*
HNFE 1004	Foods, Nutrition and Exercise	3
HNFE 3024	Science of Food Prep Lab	2
MGT 3324	Organization Behavior	3
MGT 4324 (PHIL 4324)	Business and Professional Ethics	3
MKTG 4154	Marketing Research	3
MKTG 4204	Consumer Behavior	3
MKTG 4254	Product and Price Management	3
Study Abroad	As approved by FST Academic Advisor	*

* Credits vary depending on course, maximum of 3 credits allowed for each item.

Food Business Option Restrictive Elective Requirements	9 Credit Hours
Food Business Option Total	30 Credit Hours

FREE ELECTIVES

() _____
() _____

Free Elective Requirements

3 Credit Hours

THIS CHECK SHEET CONTAINS NO HIDDEN PREREQUISITES. Please refer to the Undergraduate Course Catalog or consult your advisor for information about prerequisites.

ELIGIBILITY FOR CONTINUED ENROLLMENT:

1. After having attempted 36 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must have passed at least 12 semester credits of Curriculum for Liberal Education requirements.
2. After having attempted 72 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must:
 - a) have passed at least 24 semester credits of Curriculum for Liberal Education requirements.
 - b) have passed 9 semester credits in the Food Science and Technology requirements.
 - c) have passed 9 semester credits in the Science Option requirements.

GRADUATION REQUIREMENTS:

1. A minimum of 120 credit hours are required for graduation.
2. A minimum 2.0 overall GPA is required for graduation.
3. A minimum 2.0 in-major GPA is required for graduation (only FST courses will be used for in-major GPA calculation).