

B.S. Degree in Biochemistry and Molecular Biology (suggested 4-year plan)

Freshman Year

Fall	Credits	Spring	Credits
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
MATH 115 lecture [†]	4	MATH 116 lecture [†]	4
BIOL 204 lecture and lab	4	BCHM 208 lecture and lab	4
FFC 100 Grand Challenges Init.	3	Grand Challenges Initiative	1
		BCHM 100	1
TOTAL CREDITS	15		14

Sophomore Year

Fall	Credits	Spring	Credits
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
PHYS 107 lecture and lab	4	PHYS 108 lecture and lab	4
FSN 200*	3	Math 303 lecture	3
Grand Challenges Initiative	1	Grand Challenges Initiative	1
TOTAL CREDITS	12		12

**Will not count as biochemistry elective*

Junior Year

Fall	Credits	Spring	Credits
BCHM 335 lecture and lab	4	BCHM 336 lecture	3
Upper division elective	3-4	BIOL 317 Microbiology and lab	4
TOTAL CREDITS	7-8		7

Senior Year

Fall	Credits	Spring	Credits
BCHM 420 lecture and lab	4	BCHM 436 lecture and lab	4
FSN 500* and FSN 530/530L	1+4	BCHM 487	3
Capstone		FSN 508*	3
TOTAL CREDITS	9		7

**Will not count as biochemistry elective*

Summer 1 (Post Baccalaureate): FSN 505 3 units

Fifth Year

Fall	Credits	Spring	Credits
FSN 501/502	4	FSN 520/521	4
FSN elective	3	FSN elective	3
FSN elective	3	FSN elective	3
TOTAL CREDITS	10		10

Note: For the graduate program, students will need to follow the catalog year requirements in which they matriculate in the MS program.

[†] MATH 110/111/210 may be substituted for MATH 115/116

Catalog years prior to AY 2017/2018 only required to take MATH 110/111

Note: Students should include GE courses for additional units

Food Science Courses

core courses (12 credits)

FSN 501	Food Chemistry	3
FSN 502	Food Chemistry Lab	1
FSN 520	Food Processing and Preservation	3
FSN 521	Food Processing and Preservation lab	1
FSN 530/530L	Food Microbiology/Food Microbiology Lab	3,1

requirements (7 credits)

FSN 500	Essentials of Food Science	1
FSN 508	Food Statistics	3
FSN 660	Research Methods	3

electives (15 credits)

FSN 503	Government Regulation of Foods	3
FSN 505	Food Safety and Quality Assurance	3
FSN 506	Effective Communications for the Real World Scientist	3
FSN 510	Food Industry Study Tour	3
FSN 512	Sensory Evaluation of Foods	3
FSN 515	Food Ingredients	3
FSN 517	Food Analysis	3
FSN 538	Nutrition and Human Performance	3
FSN 539	Life Cycle and Clinical Nutrition	3
FSN 540	Food Engineering	3
FSN 543	Medical Nutrition Therapy	
FSN 551	Food Fraud	3
FSN 560	Current Topics in Food Science and Nutrition	3
FSN 580	Management and Marketing Fundamentals for Food Scientists	3
FSN 587	Nutrigenomics	3
FSN 594	Food Product Development	3
FSN 600	Advanced Food Science: Selected Topics	3-12
FSN 601	Food Packaging	3
FSN 602	Food Flavors	3
FSN 606	Dietary Supplements and Functional Foods	3
FSN 690	Internship for Graduate Students	½-3
FSN 691	Student-Faculty Research	1-3
FSN 695	Thesis I	3
FSN 696	Thesis II	3
FSN 697	Thesis III	1-9
FSN 699	Independent Research	1-3