

Accelerated B.S. Biology/M.S. Food Science (suggested 5-year plan)

FRESHMAN YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
FFC 100 lecture	3	SCI 150 lecture	1
BIOL 204 lecture and lab	4	BIOL 205 lecture and lab	4
MATH 104 lecture	3	MATH 110 lecture	3
		BIOL 101 lecture	1
TOTAL CREDITS	14		13

SOPHOMORE YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
SCI 200 lecture	1	SCI 250 lecture	1
CPSC 230 lecture	4	MATH 303 lecture	3
MATH 111 lecture	3	FSN 200	3
GE/minor course	3	Biology elective	3-4
TOTAL CREDITS	15		14-15

JUNIOR YEAR*

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
PHYS 107 lecture and lab	4	PHYS 108 lecture and lab	4
BCHM 335/335L	4	BIOL 317 lecture and lab	4
Biology elective	3-4	Biology elective	3-4
GE/minor course	3	GE/minor course	3
TOTAL CREDITS	14-15		14-15

SENIOR YEAR*

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
FSN 530 /530L	4*	Biology elective	3-4
BIOL 498 lecture	3	BIOL 494 or biology elective	3-4
FSN 500	1**	FSN 520/521	4**
TOTAL CREDITS	8		10-12

*will double count towards major and graduate program ** will count only towards graduate program

SUMMER SENIOR YEAR

<i>Summer</i>	<i>Credits</i>
FSN 505	3
TOTAL CREDITS	3

FIFTH YEAR

<i>Fall</i>	<i>Credits</i>	<i>Spring</i>	<i>Credits</i>
FSN 508	3	FSN 501/502	4
FSN Elective	3	FSN 660	3
FSN Elective	3	FSN Elective	3
TOTAL CREDITS	9		10

Note:

1. It is recommended that students select the Molecular Biology area of study.
2. For the graduate program, students will need to follow the catalog year requirements in which they matriculate in the MS program.

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

total credits (excluding prerequisites) **34**