

## Accelerated B.S. Health Science/M.S. Food Science

All MS courses are shown in italics.

### Freshman Year

Fall	Credits	Interterm	Spring	Credits
CHEM 140 lecture and lab	4	HSK 101	CHEM 150 lecture and lab	4
MATH 110 lecture and lab	3		MATH 111 lecture and lab	3
BIOL 204 lecture and lab	4		BIO 208 lecture and lab	4
<b>TOTAL CREDITS</b>	<b>11</b>	<b>TOTAL CREDIT 1</b>	<b>TOTAL CREDITS</b>	<b>11</b>

### Sophomore Year

Fall	Credits	Spring	Credits
PSY 101	3	HSK/BIO 210 lecture and lab	4
MATH 203 lecture	3	SOC 101	3
PHYS 107 lecture and lab	4	PHYS 108 lecture and lab	4
<b>TOTAL CREDITS</b>	<b>10</b>	<b>TOTAL CREDITS</b>	<b>11</b>

### Junior Year

Fall	Credits	Spring	Credits
<i>FSN 200</i>	3	BIOL 317 lecture and lab	4
CHEM 230 lecture and lab	4	PSY 436	3
SOC 385	3	CHEM 331	4
<b>TOTAL CREDITS</b>	<b>10</b>	<b>TOTAL CREDITS</b>	<b>11</b>

### Senior Year

Fall	Credits	Spring	Credits
HSK/BIO 365 lecture	3	HSK 492	3
FSN 500	1	HSK/BIO 366 lecture and lab	4
FSN 515	3	FSN 508	3
FSN 530 lecture/lab	4	HSK 491	1-3
HSK Req. Elective*	3		
<b>TOTAL CREDITS</b>	<b>14</b>	<b>TOTAL CREDITS</b>	<b>10-13</b>

**Summer 1: FSN elective 3 units**

### Fifth Year

Fall	Credits	Interterm	Credits	Spring	Credits
<i>FSN 501/502</i>	<b>3</b>	<i>FSN 510</i>	<b>3</b>	<i>FSN 520/521</i>	<b>4</b>
<i>FSN elective</i>	<b>3</b>			<i>FSN elective</i>	<b>3</b>
<i>FSN elective</i>	<b>3</b>			<i>FSN elective</i>	<b>3</b>
<b>TOTAL CREDITS</b>	<b>10</b>		<b>3</b>		<b>10</b>

\*The HSK Required Elective can be fulfilled with one of the following courses:

- HSK 310 - International Approaches to Health (Offered every fall semester)
- HSK 320 - Health & Spirituality (Offered only in the interterm)
- HSK 370 - Health Planning (Offered fall semester, even years)
- HSK 385 - Health & Aging (Offered fall semester, odd years)

**Note: Students must follow the catalog year requirements in which they matriculate**

# Food Science Program

## Core courses (12 credits)

<a href="#">FSN 501</a>	Food Chemistry	3
<a href="#">FSN 502</a>	Food Chemistry Lab	1
<a href="#">FSN 520/521</a>	Food Processing and Preservation	3,1
<a href="#">FSN530/530L</a>	Food Microbiology/Food Microbiology Lab	3,1

## requirements (7 credits)

<a href="#">FSN 500</a>	Essentials of Food Science	1
<a href="#">FSN 508</a>	Statistics for Food Scientists	3
<a href="#">FSN 660</a>	Research Methods	3

## electives (15 credits)

<a href="#">FSN 503</a>	Government Regulation of Foods	3
<a href="#">FSN 505</a>	Quality Control and Assurance	3
<a href="#">FSN 506</a>	Effective Communications for the Real World Scientist	3
<a href="#">FSN 510</a>	Food Industry Study Tour	3
<a href="#">FSN 512</a>	Sensory Evaluation of Foods	3
<a href="#">FSN 515</a>	Food Ingredients	3
<a href="#">FSN 517</a>	Food Analysis	3
<a href="#">FSN 522</a>	Community Nutrition	3
<a href="#">FSN 538</a>	Nutrition and Human Performance	3
<a href="#">FSN 539</a>	Life Cycle and Clinical Nutrition	3
<a href="#">FSN 540</a>	Food Engineering	3
<a href="#">FSN 560</a>	Current Topics in Food Science and Nutrition	3
<a href="#">FSN 580</a>	Management and Marketing Fundamentals for Food Scientists	3
<a href="#">FSN 594</a>	Food Product Development	3
<a href="#">FSN 600</a>	Advanced Food Science: Selected Topics	3-12
<a href="#">FSN 601</a>	Food Packaging	3
<a href="#">FSN 602</a>	Food Flavors	3
<a href="#">FSN 606</a>	Dietary Supplements and Functional Foods	3
<a href="#">FSN 690</a>	Internship for Graduate Students	½-3
<a href="#">FSN 691</a>	Student-Faculty Research	1-3
<a href="#">FSN 695</a>	Thesis I	3
<a href="#">FSN 696</a>	Thesis II	3
<a href="#">FSN 697</a>	Thesis III	1-9
<a href="#">FSN 699</a>	Independent Research	1-3