

## Suggested 5-year plan B.S. Biochemistry/M.S. Food Science

BS courses are shown here in black. All MS courses are shown in italics.

### Freshman Year

Fall	Credits	Spring	Credits
CHEM 140 lecture and lab	4	CHEM 150 lecture and lab	4
MATH 110 lecture and lab	3	MATH 111 lecture and lab	3
BIOL 204 lecture and lab	4	BCHM 208 lecture and lab	4
<b>TOTAL CREDITS</b>	<b>11</b>		<b>7</b>

### Sophomore Year

Fall	Credits	Spring	Credits
CHEM 230 lecture and lab	4	CHEM 331 lecture and lab	4
Math 303 lecture	3	<b>FSN 200*</b>	3
PHYS 107 lecture and lab	4	PHYS 108 lecture and lab	4
<b>TOTAL CREDITS</b>	<b>8</b>		<b>14</b>

\*will not count as chemistry elective

### Junior Year

Fall	Credits	Spring	Credits
BCHM 335 lecture and lab	4	BCHM 336 lecture	3
Upper division elective	3-4	BIOL 417 Microbiology	4
<b>TOTAL CREDITS</b>	<b>7-8</b>		<b>7</b>

### Senior Year

Fall	Credits	Spring	Credits
BCHM 420 lecture and lab	4	BCHM 436 lecture and lab	4
Upper division elective	3-4	<b>FSN 500</b>	1
Capstone	3	<b>FSN 501/502</b>	4*
		Capstone	3
<b>TOTAL CREDITS</b>	<b>10-11</b>	<b>(with FSN)</b>	<b>7 (12)</b>

\*will not count as chemistry elective

### Summer 1 (Post Baccalaureate): FSN elective 3 units

### Fifth Year

Fall	Credits	Spring	Credits
<b>FSN 530</b>	<b>4</b>	<b>FSN 520</b>	<b>3</b>
<b>FSN elective</b>	<b>3</b>	<b>FSN elective</b>	<b>3</b>
<b>FSN elective</b>	<b>3</b>	<b>FSN elective</b>	<b>3</b>
<b>TOTAL CREDITS (with MSPS)</b>	<b>(10)</b>		<b>(9)</b>

### Summer 2: FSN elective 3 credits

# Food Science Program

## core courses (11 credits)

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

## requirements (4 credits)

<a href="#">FSN 500</a>	Essentials of Food Science	1
<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 603</a>	Chemistry and Technology of Fats and Oils	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 695</a>	Thesis I	3
<a href="#">FSN 696</a>	Thesis II	3
<a href="#">FSN 697</a>	Thesis III	1-3
<a href="#">FSN 699</a>	Independent Research	1-3

**total credits (excluding prerequisites) 30**