

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
TOTAL CREDITS	11		7

Sophomore Year

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

*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 (317) Microbiology	4
TOTAL CREDITS	7-8		7

Senior Year

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

*will not count as chemistry elective

Summer 1 (Post Baccalaureate): FSN elective 3 units

Fifth Year

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

Summer 2: FSN elective 3 credits

Food Science Program

core courses (11 credits)

FSN 501	Food Chemistry	3
FSN 502	Food Chemistry Lab	1
FSN 520	Food Processing and Preservation	3
FSN530/530L	Food Microbiology/Food Microbiology Lab	3,1

requirements (4 credits)

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

electives (15 credits)

FSN 503	Government Regulation of Foods	3
FSN 505	Quality Control and 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 522	Community Nutrition	3
FSN 538	Nutrition and Human Performance	3
FSN 539	Life Cycle and Clinical Nutrition	3
FSN 540	Food Engineering	3
FSN 560	Current Topics in Food Science and Nutrition	3
FSN 580	Management and Marketing Fundamentals for Food Scientists	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 603	Chemistry and Technology of Fats and Oils	3
FSN 606	Dietary Supplements and Functional Foods	3
FSN 690	Internship for Graduate Students	½-3
FSN 695	Thesis I	3
FSN 696	Thesis II	3
FSN 697	Thesis III	1-3
FSN 699	Independent Research	1-3

total credits (excluding prerequisites) 30