

**College of Agriculture and Life Sciences**  
**Department of Food Science and Technology**  
 Bachelor of Science in Food Science and Technology  
 Major: Food Science and Technology  
 Major Concentration/Option: Science  
 For Students Graduating in Calendar Year 2022  
 and for Student Date of Entry under UG Catalog 2020-2021

**PATHWAYS**

**1. Discourse**

ENGL 1105, 1106	First-Year Writing	3 ___	3 ___
ENGL 3764	Technical Writing	3 ___	

**2. Critical Thinking Humanities**

_____	_____	3 ___	
_____	_____	3 ___	

**3. Reasoning in the Social Sciences**

AAEC 1005, 1006	Economics of the Food & Fiber System	3 ___	3 ___
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**4. Reasoning in the Natural Sciences**

CHEM 1035, 1036	General Chemistry	3 ___	3 ___
CHEM 1045, 1046	General Chemistry Lab	1 ___	1 ___

**5. Quantitative and Computational Thinking**

MATH 1025, 1026	Elementary Calculus	3 ___	3 ___
STAT 3615	Biological Statistics	3 ___	

**6. Critique and Practice in Design and the Arts**

_____	_____	3 ___	3 ___
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**7. Critical Analysis of Identity and Equity in the United States**

_____	_____	3 ___	
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**Liberal Education Requirements      47 Credit Hours**

**Foreign Language Requirement \_\_\_\_\_**

A sequence of 2 foreign languages courses is required for graduation unless 2 high school credits of the same foreign language or 6 transfer credits of foreign language have been earned. These credits do not count toward graduation.

**DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM**

ALS 1234	CALS First Year Seminar	1 ___	
BCHM 2024	Concepts of Biochemistry	3 ___	
BIOL 1105, 1106	Principles of Biology	3 ___	3 ___
BIOL 1115, 1116	Principles of Biology Laboratory	1 ___	1 ___
BIOL 2604, 2614	General Microbiology & Laboratory	3 ___	2 ___
FST 3514	Food Analysis	4 ___	
FST 3604 (BIOL 3604)	Food Microbiology	4 ___	
FST 4014	Concepts of Food Product Development	3 ___	
FST 4304	Food Processing	4 ___	
FST 4504, 4534	Food Chemistry and Laboratory	3 ___	1 ___
FST 4524	Food Safety & Quality Assurance	3 ___	

**Food Science and Technology      39 Credit Hours**



**ELIGIBILITY FOR CONTINUED ENROLLMENT:**

1. After having attempted 36 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must have passed at least 12 semester credits of Curriculum for Liberal Education requirements.
2. After having attempted 72 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must:
  - a) have passed at least 24 semester credits of Curriculum for Liberal Education requirements.
  - b) have passed 9 semester credits in the Food Science and Technology requirements.
  - c) have passed 9 semester credits in the Science Option requirements.

**GRADUATION REQUIREMENTS:**

1. A minimum of 120 credit hours are required for graduation.
2. A minimum 2.0 overall GPA is required for graduation.
3. A minimum 2.0 in-major GPA is required for graduation (only FST courses will be used for in-major GPA calculation).