

# FOOD SCIENCE DAIRY FOODS MANAGEMENT

## 2020/2021 Four-Year Plan

This document is for planning purposes only. For official degree information, refer to Degree Audit and speak with your advisor.

<b>YEAR 1 • FALL</b>	AVS 172 Principles & Practices of Dairy Science	2	<b>YEAR 1 • SPRING</b>	MATH 160 or 170 Survey of Calculus or Analytical Geometry (Test Scores/MATH 143)	4
	COMM 101 Public Speaking	2		ENGL 102 College Writing and Rhetoric (Test Scores/ENGL 101)	3
	ELECTIVE General Education	3		FCS 205 Concepts in Human Nutrition	3
	ENGL 101 Introduction to College Writing (Test Scores, ENGL 109)	3		CHEM 111/111L Principles of Chemistry I (Test Scores/MATH 143,/CHEM 101)	4
	MATH 143 Pre-Calculus (Test Scores/MATH 108)	3		ELECTIVE General Education	3
<b>TOTAL CREDITS</b>	<b>13</b>		<b>TOTAL CREDITS</b>	<b>17</b>	
<b>YEAR 2 • FALL</b>	BIOL 115/115L Cells & Evolution of Life & Lab (CHEM 111)	4	<b>YEAR 2 • SPRING</b>	ELECTIVE Dairy Foods Management	3
	CHEM 112/112L Principles of Chemistry II (CHEM 111)	5		PHIL 103 or 201 Ethics or Critical Thinking	3
	ECON 202 or 272 Principles of Microeconomics or Foundations of Economic Analysis	3-4		CHEM 275/276 or CHEM 277/278 Carbon Compounds or Organic Chemistry I (CHEM 112)	4
	ENGL 317 Technical Writing (ENGL 102; Sophomore)	3		STAT 251 Statistical Methods (MATH 108, 143, 160, or 170)	3
				ELECTIVE General Education	3
<b>TOTAL CREDITS</b>	<b>15-16</b>		<b>TOTAL CREDITS</b>	<b>16</b>	
<b>YEAR 3 • FALL</b>	FS 303/302* Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	4	<b>YEAR 3 • SPRING</b>	FS 432/433* Food Engineering/Lab (FS 302/303)	4
	BIOL 250/255 General Microbiology & Lab (CHEM 111)	5		ELECTIVE General Education	3
	FS 329 Dairy Foods Composition & Quality (FS 110 or AVS 172; CHEM 275/276)	4		BIOL 300 or 380 Survey of Biochemistry or Intro to Biochemistry I (CHEM 111; CHEM 277)	3-4
	ELECTIVE Dairy Foods Management	3		FS 418* Oral Seminar in Food Science (FS 110 or 220, Junior)	1
				ELECTIVE Dairy Foods Management	3
<b>TOTAL CREDITS</b>	<b>16</b>		<b>TOTAL CREDITS</b>	<b>14-15</b>	
<b>YEAR 4 • FALL</b>	FCS 460*/461* Food Chemistry/Lab (CHEM 275/276 or CHEM 277/278, BIOL 300 or 380)	4	<b>YEAR 4 • SPRING</b>	FS 489* Food Product Development (FS 302/303, 416, 460, Senior)	3
	FS 416/417 Food Microbiology/Lab (BIOL 250/255)	5		ELECTIVE Dairy Foods Management	9
	FS 475 Quality Management Tools for Food Products (FS 302/303, STAT 251)	3		FS 406/407 Evaluation of Dairy Products/Lab	3
	FS 398 Internship (Permission)	1		FS 436 Principles of Sustainability (Junior)	3
	FS 429/430 Dairy Products/Lab (BIOL 250, 300)	4		FS 398 Internship II (Permission)	1
<b>TOTAL CREDITS</b>	<b>17</b>		<b>TOTAL CREDITS</b>	<b>19</b>	

**COURSE # Course Name** (Prerequisites, Co-Requisites)

\*Course tentatively taught on WSU campus

F = FALL, S = SPRING