

FOOD SCIENCE DAIRY FOODS MANAGEMENT

2021/2022 Four-Year Plan

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

YEAR 1 • FALL	AVS 172 Principles & Practices of Dairy Science	2	YEAR 1 • SPRING	MATH 160 or 170 Survey of Calculus or Calculus I (Test Scores/MATH 143)	4
	COMM 101 Oral Communication	2		ENGL 102 College Writing and Rhetoric (Test Scores/ENGL 101)	3
	FS 110 Introduction to Food Science	3		FCS 205 Concepts in Human Nutrition	3
	ENGL 101 Introduction to College Writing (Test Scores, ENGL 109)	3		CHEM 111/111L General Chemistry I (Test Scores/MATH 143,/CHEM 101)	4
	MATH 143, 160, or 170 Math Core	3-4			
	TOTAL CREDITS	13-14		TOTAL CREDITS	14
YEAR 2 • FALL	BIOL 115/115L Cells & Evolution of Life/Lab (CHEM 111)	4	YEAR 2 • SPRING	ACCT 201, AGECE 289, BLAW 265 or FS Course Food Science Supporting Course	3
	CHEM 112/112L General Chemistry II (CHEM 111)	5		PHIL 103 or 351 Ethics or Philosophy of Science	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
	STAT 251 Statistical Methods (MATH 108, 143, 160, or 170)	3		ENGL 317 Technical Writing (ENGL 102; Sophomore)	3
				ELECTIVE Social Science and International	3
	TOTAL CREDITS	15-16		TOTAL CREDITS	16
YEAR 3 • FALL	FS 302/303 Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	4	YEAR 3 • SPRING	FS 432/433 Food Engineering/Lab (FS 302/303)	4
	BIOL 250/255 General Microbiology & Lab (CHEM 111)	5		FS 418 Oral Seminar in Food Science (FS 110 or 220, Junior)	3
	FS 329 Dairy Foods Composition & Quality (FS 110 or AVS 172; CHEM 275/276)	4		FS Upper Division FS 422/423, 462, 464, 470, 499, AGECE 301, 302, 333, AVS 472, MHR 311, MKTG 321, 495 or OM 378	3
	BIOL 300 or 380 Survey of Biochemistry or Biochemistry I (CHEM 111; CHEM 277)	3-4		FS Upper Division FS 422/423, 462, 464, 470, 499, AGECE 301, 302, 333, AVS 472, MHR 311, MKTG 321, 495 or OM 378	3
				ELECTIVE Humanities and American Diversity	3
	TOTAL CREDITS	16-17		TOTAL CREDITS	16
YEAR 4 • FALL	FCS 460/461 Food Chemistry/Lab (CHEM 275/276 or CHEM 277/278, BIOL 300 or 380)	4	YEAR 4 • SPRING	FS 489 Food Product Development (FS 302/303, 416, 460, Senior)	3
	FS 416/417 Food Microbiology/Lab (BIOL 250/255)	5		FS 406/407 Evaluation of Dairy Products/Lab	3
	FS 475 Quality Management Tools for Food Products (FS 302/303, STAT 251)	3		FS Upper Division FS 422/423, 462, 464, 470, 499, AGECE 301, 302, 333, AVS 472, MHR 311, MKTG 321, 495 or OM 378	6
	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
	TOTAL CREDITS	17		TOTAL CREDITS	16

COURSE # Course Name (Prerequisites, Co-Requisites)

F = FALL, S = SPRING



DAIRY **FOODS** MANAGEMENT

Learn to improve the nutrition and quality of dairy products as you study chemistry, biology and engineering. Explore the processing and merchandising of dairy products from quality control and product development to sales, marketing and distribution.

Career Options

- Quality Control Systems Manager
- Dairy Food Scientist
- Research and Development Scientist
- Quality Assurance Supervisor
- Food Safety Engineer
- Sensory Scientist
- Sales Representative
- Food Product Developer



Fast Facts

- Many of your courses will be held at Washington State University, just 8 miles from Moscow, giving you access to facilities and faculty experts at two renowned research universities.
- Ranked as a top 10 best bachelor's in food science and nutrition program.
- Develop a new milk-based food product and enter it in national competitions.
- Join the Food Science Club, Food Product Development Team or Dairy Products Evaluation Team to network with potential employers.
- Participate in an undergraduate research project to expand your knowledge beyond class.