

# FOOD SCIENCE

## 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>	<b>FS 110 (F)</b> Introduction to Food Science	<b>3</b>	<b>YEAR 1 • SPRING</b>	<b>MATH 160 or 170</b> Survey of Calculus or Analytical Geometry (Test Scores/MATH 143)	<b>4</b>
	<b>COMM 101</b> Public Speaking	<b>2</b>		<b>ENGL 102</b> College Writing and Rhetoric (Test Scores/ENGL 101)	<b>3</b>
	<b>ELECTIVE</b> General Education	<b>3</b>		<b>FCS 205</b> Concepts in Human Nutrition	<b>3</b>
	<b>ENGL 101</b> Introduction to College Writing (Test Scores, ENGL 109)	<b>3</b>		<b>CHEM 111/111L</b> Principles of Chemistry I (Test Scores/MATH 143,/CHEM 101)	<b>4</b>
	<b>MATH 143</b> Pre-Calculus (Test Scores/MATH 108)	<b>3</b>			
	<b>TOTAL CREDITS</b>	<b>14</b>		<b>TOTAL CREDITS</b>	<b>14</b>
<b>YEAR 2 • FALL</b>	<b>STAT 251</b> Statistical Methods (MATH 143, 160, or 170)	<b>3</b>	<b>YEAR 2 • SPRING</b>	<b>ELECTIVE</b> General Education	<b>3</b>
	<b>BIOL 115/115L</b> Cells & Evolution of Life & Lab (CHEM 111)	<b>4</b>		<b>PHIL 103 or 351</b> Ethics or Philosophy of Science (351: 3 credits PHIL or Natural Science)	<b>3</b>
	<b>PHYS 111/111L</b> General Physics I (MATH 143)	<b>4</b>		<b>CHEM 275/276 or CHEM 277/278</b> Carbon Compounds or Organic Chemistry I (CHEM 112)	<b>4</b>
	<b>CHEM 112/112L</b> Principles of Chemistry II (CHEM 111)	<b>5</b>		<b>FS 220* (S)</b> Food Safety & Quality	<b>3</b>
				<b>ELECTIVE</b> General Education	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>16</b>		<b>TOTAL CREDITS</b>	<b>16</b>
<b>YEAR 3 • FALL</b>	<b>FS 303/302*</b> Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	<b>4</b>	<b>YEAR 3 • SPRING</b>	<b>FS 422*/423*</b> Sensory Evaluation of Food & Wine (FS 110 or 113, STAT 251)	<b>4</b>
	<b>ENGL 317</b> Technical Writing (ENGL 102; Junior)	<b>3</b>		<b>FS 432/433* (S)</b> Food Engineering/Lab (FS 302/303, PHYS 111)	<b>4</b>
	<b>BIOL 300 (F) or 380 (F)</b> Survey of Biochemistry or Intro to Biochemistry I (CHEM 275; CHEM 277)	<b>3-4</b>		<b>COMM 233</b> Interpersonal Communication	<b>3</b>
	<b>BIOL 250/255 (F)</b> General Microbiology & Lab (CHEM 111 & BIOL 115)	<b>4</b>		<b>FS 418*</b> Oral Seminar in Food Science (FS 110 or 220, Junior)	<b>1</b>
	<b>ELECTIVE</b> General Education	<b>3</b>		<b>ELECTIVE</b> General Education	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>17-18</b>		<b>TOTAL CREDITS</b>	<b>18</b>
<b>YEAR 4 • FALL</b>	<b>FS 460*/461*</b> Food Chemistry/Lab (CHEM 275/276 or CHEM 277/278, BIOL 300 or 380)	<b>4</b>	<b>YEAR 4 • SPRING</b>	<b>FS 462*</b> Food Analysis (FS 302/303, 460/461, CHEM 275/276 or 277/278, Senior)	<b>3</b>
	<b>ELECTIVE</b> General Education	<b>3</b>		<b>FS 470*</b> Advanced Food Technology (FS 302/303, STAT 251)	<b>3</b>
	<b>ELECTIVE</b> Food Science	<b>7</b>		<b>ELECTIVE</b> Food Science	<b>6</b>
	<b>FS 416/417</b> Food Microbiology/Lab (BIOL 250/255)	<b>5</b>		<b>FS 489*</b> Food Product Development (FS 302/303, 416, 460, Senior)	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>19</b>		<b>TOTAL CREDITS</b>	<b>15</b>

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

\*Course tentatively taught on WSU campus

F = FALL, S = SPRING