

FOOD SCIENCE

2023/2024 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	FS 110 (F) Introduction to Food Science	3	YEAR 1 • SPRING	MATH 160 or 170 Survey of Calculus or Calculus I <i>(Test Scores/MATH 143)</i>	4
	AGED 101 or COMM 101 Verbal Comm. in Ag, Food and Natural Resources or Oral Communication	3		ENGL 102 College Writing and Rhetoric <i>(Test Scores/ENGL 101)</i>	3
	ELECTIVE Humanities or American Diversity	3		FCS 205 Concepts in Human Nutrition	3
	ENGL 101 Introduction to College Writing	3		CHEM 111/111L General Chemistry I <i>(Test Scores/MATH 143, /CHEM 101)</i>	4
	AVFS 101 Introduction to AVFS	1			
	MATH 143, 160, or 170 Math Core	3-4			
	TOTAL CREDITS	16-17		TOTAL CREDITS	14
YEAR 2 • FALL	STAT 251 Statistical Methods <i>(MATH 143, 160, or 170)</i>	3	YEAR 2 • SPRING	ELECTIVE Social Science or International	3
	BIOL 115/115L Cells & Evolution of Life/Lab <i>(CHEM 111)</i>	4		PHIL 103 or 351 Ethics or Philosophy of Science <i>(351: 3 credits PHIL or Natural Science)</i>	3
	PHYS 111/111L General Physics I <i>(MATH 143)</i>	4		CHEM 277/278 Organic Chemistry I <i>(CHEM 112)</i>	4
	CHEM 112/112L General Chemistry II <i>(CHEM 111)</i>	5		FS 220 Food Safety & Quality	3
	TOTAL CREDITS	16		COMM 233 Interpersonal Communication	3
		TOTAL CREDITS	16		
YEAR 3 • FALL	FS 302/303 Food Processing/Lab <i>(FS 110, 220, MATH 160 or 170, STAT 251)</i>	4	YEAR 3 • SPRING	FS 350 Instrumental & Sensory Analysis of Food	5
	BIOL 250/255 (F) General Microbiology & Lab <i>(CHEM 111 & BIOL 115)</i>	5		FS 432/433 Food Engineering/Lab <i>(FS 302/303, PHYS 111)</i>	4
	BIOL 300 or 380 Survey of Biochemistry or Intro to Biochemistry I <i>(CHEM 275; CHEM 277)</i>	3-4		FS 363 Animal Products for Human Consumption	3
	TOTAL CREDITS	12-13		FS 418 Oral Seminar in Food Science <i>(FS 110 or 220, Junior)</i>	1
			FS 304 Cereal Chemistry & Processing <i>(CHEM 277)</i>	3	
		TOTAL CREDITS	TOTAL CREDITS	17	
YEAR 4 • FALL	FS 460/461 Food Chemistry/Lab <i>(CHEM 275/276 or CHEM 277/278, BIOL 300 or 380)</i>	4	YEAR 4 • SPRING	FS Upper Division FS 304, 363, 398, 406, 464, 465/466, 475, 499, BIOL 433, MHR 311, MKTG 321, PLSC 440	3-4
	ENGL 313, 316 (F) or 317 Business, Environmental or Technical Writing <i>(ENGL 102; Sophomore)</i>	3		FS 470 Advanced Food Technology <i>(FS 302/303, STAT 251)</i>	3
	FS 416/417 Food Microbiology/Lab <i>(BIOL 250/255)</i>	5		FS 489 Food Product Development <i>(FS 302/303, 416, 460, Senior)</i>	3
	ELECTIVE International or American Diversity	3		ELECTIVE American Diversity or International	3
	TOTAL CREDITS	15		TOTAL CREDITS	12-13

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

F = FALL, S = SPRING

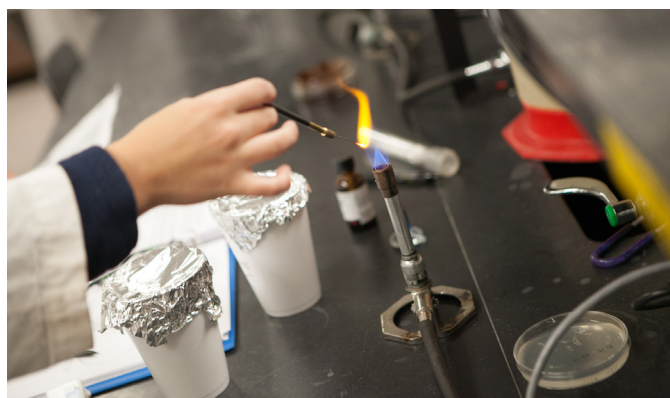


FOODSCIENCE

Learn to improve the nutrition and quality of foods as you study chemistry, biology and engineering. Examine food-spoiling bacteria, collect taste-sensory data, and learn how to process and package meat, dairy, cereal and produce products.

Career Options

- Quality Control Systems Manager
- Food Scientist
- Research and Development Scientist
- Quality Assurance Supervisor
- Food Safety Engineer
- Sensory Scientist
- Research Microbiologist
- 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 your own 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.