## 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.

### COURSE # | Course Name | (Prerequisites, Co-Requisites)
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**YEAR 1 • FALL**
FS 110 (F) Introduction to Food Science | 3
AGED 101 or COMM 101 Verbal Comm. in Ag, Food and Natural Resources or Oral Communication | 3
ELECTIVE Humanities or American Diversity | 3
ENGL 101 Introduction to College Writing | 3
AVFS 101 Introduction to AVFS | 1
MATH 143, 160, or 170 Math Core | 3-4
**TOTAL CREDITS** | 16-17

**YEAR 2 • FALL**
STAT 251 Statistical Methods (MATH 143, 160, or 170) | 3
Biol 115/115L Cells & Evolution of Life/Lab (CHEM 110) | 4
PHYS 111/111L General Physics I (MATH 143) | 4
CHEM 112/112L General Chemistry II (CHEM 110) | 5
**TOTAL CREDITS** | 16

**YEAR 3 • FALL**
FS 302/303 Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251) | 4
Biol 250/255 (F) General Microbiology & Lab (CHEM 111 & BIOL 115) | 5
Biol 300 or 380 Survey of Biochemistry or Intro to Biochemistry I (CHEM 275, CHEM 277) | 3-4
**TOTAL CREDITS** | 12-13

**YEAR 4 • FALL**
FS 460/461 Food Chemistry/Lab (CHEM 275/276 or CHEM 277/278, BIOL 300 or 380) | 4
ENGL 313, 316 (F) or 317 Business, Environmental or Technical Writing (ENGL 102, Sophomore) | 3
FS 416/417 Food Microbiology/Lab (BIOL 250/255) | 5
ELECTIVE International or American Diversity | 3
**TOTAL CREDITS** | 15

**YEAR 1 • SPRING**
MATH 160 or 170 Survey of Calculus or Calculus I (Test Scores/MATH 143) | 4
ENGL 102 College Writing and Rhetoric (Test Scores/ENGL 101) | 3
FCS 205 Concepts in Human Nutrition | 3
CHEM 111/111L General Chemistry I (Test Scores/MATH 143, CHEM 101) | 4
**TOTAL CREDITS** | 14

**YEAR 2 • SPRING**
ELECTIVE Social Science or International | 3
PHIL 103 or 351 Ethics or Philosophy of Science (3 credits PHIL or Natural Science) | 3
CHEM 277/278 Organic Chemistry II (CHEM 113) | 4
FS 220 Food Safety & Quality | 3
COMM 233 Interpersonal Communication | 3
**TOTAL CREDITS** | 16

**YEAR 3 • SPRING**
FS 350 Instrumental & Sensory Analysis of Food | 5
FS 432/433 Food Engineering/Lab (FS 302/303, PHYS 111) | 4
FS 363 Animal Products for Human Consumption | 3
FS 418 Oral Seminar in Food Science (FS 110 or 220, Junior) | 1
FS 304 Cereal Chemistry & Processing (CHEM 277) | 3
**TOTAL CREDITS** | 17

**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
FS 470 Advanced Food Technology (FS 302/303, STAT 251) | 3
FS 489 Food Product Development (FS 302/303, 416, 460, Senior) | 3
ELECTIVE American Diversity or International | 3
**TOTAL CREDITS** | 12-13

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**University of Idaho**
College of Agricultural and Life Sciences

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FOOD SCIENCE

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.

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