

# FOOD SCIENCE

## 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.

<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 Calculus I (Test Scores/MATH 143)	<b>4</b>
	<b>COMM 101</b> Oral Communication	<b>2</b>		<b>ENGL 102</b> College Writing and Rhetoric (Test Scores/ENGL 101)	<b>3</b>
	<b>ELECTIVE</b> Humanities or American Diversity	<b>3</b>		<b>FCS 205</b> Concepts in Human Nutrition	<b>3</b>
	<b>ENGL 101</b> Introduction to College Writing	<b>3</b>		<b>CHEM 111/111L</b> General Chemistry I (Test Scores/MATH 143,/CHEM 101)	<b>4</b>
	<b>MATH 143, 160, or 170</b> Math Core	<b>3-4</b>			
	<b>TOTAL CREDITS</b>	<b>14-15</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> Social Science or International	<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> General Chemistry II (CHEM 111)	<b>5</b>		<b>FS 220</b> Food Safety & Quality	<b>3</b>
				<b>ELECTIVE</b> Social Science and Humanities	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>16</b>		<b>TOTAL CREDITS</b>	<b>16</b>
<b>YEAR 3 • FALL</b>	<b>FS 302/303</b> Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	<b>4</b>	<b>YEAR 3 • SPRING</b>	<b>FS 350</b> Instrumental & Sensory Analysis of Food	<b>5</b>
	<b>ENGL 317</b> Technical Writing (ENGL 102; Junior)	<b>3</b>		<b>FS 432/433</b> Food Engineering/Lab (FS 302/303, PHYS 111)	<b>4</b>
	<b>BIOL 300 or 380</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>5</b>		<b>FS 418</b> Oral Seminar in Food Science (FS 110 or 220, Junior)	<b>1</b>
				<b>FS Upper Division</b> FS 304, 363, 398, 406, 464, 465/466, 475, 499, BIOL 433, MHR 311, MKTG 321, PLSC 440	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>15-16</b>		<b>TOTAL CREDITS</b>	<b>16</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 Upper Division</b> FS 304, 363, 398, 406, 464, 465/466, 475, 499, BIOL 433, MHR 311, MKTG 321, PLSC 440	<b>3</b>
	<b>FS Upper Division</b> FS 304, 363, 398, 406, 464, 465/466, 475, 499, BIOL 433, MHR 311, MKTG 321, PLSC 440	<b>3</b>		<b>FS 470</b> Advanced Food Technology (FS 302/303, STAT 251)	<b>3</b>
	<b>FS Upper Division</b> FS 304, 363, 398, 406, 464, 465/466, 475, 499, BIOL 433, MHR 311, MKTG 321, PLSC 440	<b>4</b>		<b>FS Upper Division</b> FS 304, 363, 398, 406, 464, 465/466, 475, 499, BIOL 433, MHR 311, MKTG 321, PLSC 440	<b>3</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>ELECTIVE</b> American Diversity or International	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>16</b>		<b>TOTAL CREDITS</b>	<b>15</b>

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.