FOOD SCIENCE AND TECHNOLOGY - BACHELOR OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

Students in this major study diverse scientific disciplines including chemistry, microbiology, nutrition and engineering. These principles from these disciplines are then applied to the industrial and practical aspects of product development, food processing, quality control/quality assurance, food preservation and sensory evaluation of foods. Background courses required in English, communication, biology, chemistry, core food science and technology. Necessary courses will cover production, preparation, analysis, safety, nutritional and aesthetic principles. This will provide students with a solid background to understand the nature, deterioration and processing of foods. Critical thinking, analytical, and application skills are necessary to translate those principles into the selection, processing, preservation, packaging, distribution and use of a safe, adequate, and high-quality food supply. Concentration areas in science, engineering and technology, culinary science and meat science allow students to focus on an area of interest.

You must achieve a grade of C- or higher in all classes with CHEM, BCHE, BIOL, FSTE and HNDS prefixes.

Requirements

Basic Science and Background Requirements

BCHE 341 Survey of Biochemistry 4
BIOL 211G Cellular and Organismal Biology 3
BIOL 211GL Cellular and Organismal Biology Laboratory 1
BIOL 311 General Microbiology 3
BIOL 311L General Microbiology Laboratory 2
CHEM 111G General Chemistry I 4
CHEM 112G General Chemistry II 4
CHEM 211 Organic Chemistry 4
ENGL 111G Rhetoric and Composition 4
MATH 142G Calculus for the Biological and Management Sciences 3

Select at least 15 credits from Humanities and Fine Arts and Social/Behavioral Sciences General Education Requirements, with at least 6 credits from each category:

Select 6-9 credits from Humanities and Fine Arts

Select 6-9 credits from Social/Behavioral Sciences

ENGL 218G Technical and Scientific Communication 3
or ENGL 318G Advanced Technical and Professional Communication 3

A ST 311 Statistical Applications 3
or STAT 251G Statistics for Business and the Behavioral Sciences 3

Select one from the following:

AG E 250 Technology and Communication for Business Management 3
BCIS 110 Introduction to Computerized Information Systems 3

Option: Culinary Science

Required Courses

ANTH 360V Food and Culture Around the World 3
HRTM 231 Safety, Sanitation and Health in the Hospitality Industry 2
HRTM 263 Food Production and Service Fundamentals 3
HRTM 307 Professional Development 1 1
HRTM 363 Quantity Food Production and Service 6
HRTM 408 Hospitality Internship 1
HRTM 413 Restaurant Operations Management 4
HRTM 414 International Food and Wine 3
Viewing a Wider World 3

Total Credits 26

Option: Meat Science

Required Courses

ANSC 200 Introduction to Meat Animal Production 3
ANSC 301 Animal and Carcass Evaluation 3
ANSC 351V Agricultural Animals of the World 3
ANSC 363 Meat Technology 3
PHYS 211G General Physics I 3
PHYS 211GL General Physics I Laboratory 1
Viewing a Wider World 3
Total Credits 19

Option: Science, Technology and Engineering

Required Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSTE 175</td>
<td>ACES in the Hole Foods I (^2)</td>
<td>4</td>
</tr>
<tr>
<td>FSTE 275</td>
<td>ACES in the Hole Foods II (^2)</td>
<td>4</td>
</tr>
<tr>
<td>FSTE 375</td>
<td>ACES in the Hole Foods III (^2)</td>
<td>4</td>
</tr>
<tr>
<td>FSTE 475</td>
<td>ACES in the Hole Foods IV (^2)</td>
<td>4</td>
</tr>
<tr>
<td>PHYS 211G</td>
<td>General Physics I</td>
<td>3</td>
</tr>
<tr>
<td>PHYS 211GL</td>
<td>General Physics I Laboratory</td>
<td>1</td>
</tr>
</tbody>
</table>

Select two Viewing a Wider World courses 6

Total Credits 26

\(^2\) FSTE majors with the Science, Technology, and Engineering option must take FSTE 175 ACES in the Hole Foods I, FSTE 275 ACES in the Hole Foods II, FSTE 375 ACES in the Hole Foods III and FSTE 475 ACES in the Hole Foods IV for 4 credits each (a total of 16 credits).

Students are encouraged to use the elective hours to complete a minor in a related area such as chemistry, microbiology, and business. Consult an advisor for requirements.