

# FOOD SCIENCE AND TECHNOLOGY (CULINARY SCIENCE) - BACHELOR OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

## A Suggested Plan of Study for Students

This roadmap assumes student placement in MATH 1430G Intermediate Algebra and ENGL 1110G Rhetoric and Composition. The contents and order of this roadmap may vary depending on initial student placement in Mathematics and English. It is only a suggested plan of study for students and is not intended as a contract. Course availability may vary from fall to spring semester and may be subject to modification or change.

### First Year

Fall		Credits
English Composition - Level 1 Course <sup>1</sup>		4
Area V/VI: Humanities or Creative/ Fine Arts Course <sup>1,2</sup>		3
CHEM 1215G	General Chemistry I Lecture and Laboratory for STEM Majors	4
FSTE 2110G	Food Science I	4
<b>Credits</b>		<b>15</b>

### Spring

Oral Communication Course <sup>1</sup>		3
Area V/VI: Humanities or Creative/ Fine Arts Course <sup>1,2</sup>		3
CHEM 1225G	General Chemistry II Lecture and Laboratory for STEM Majors	4
HRTM 2110	Safety, Sanitation and Health in the Hospitality Industry	1
HRTM 2120	Food Production and Service Fundamentals	3
<b>Credits</b>		<b>14</b>

### Second Year

Fall		Credits
ENGL 2210G or ENGL 2210H	Professional & Technical Communication <sup>3</sup> or Professional and Technical Communication Honors	3
Choose one from the following:		3
AEEC 2140	Technology and Communication for Business Management	
BCIS 1110	Introduction to Information Systems	
CHEM 2115	Survey of Organic Chemistry and Laboratory	4
MATH 1430G	Applications of Calculus I	3
Elective Course <sup>4</sup>		2
<b>Credits</b>		<b>15</b>

### Spring

BIOL 2110G & BIOL 2110L	Principles of Biology: Cellular and Molecular Biology and Principles of Biology: Cellular and Molecular Biology Laboratory	4
NUTR 2110	Human Nutrition	3
FSTE 2130G	Survey of Food and Agricultural Issues	3
ANSC 2310	Introduction to Meat Science	3

Elective Course <sup>4</sup>		1
<b>Credits</b>		<b>14</b>
<b>Third Year</b>		
<b>Fall</b>		
Choose one from the following:		3
A ST 311	Statistical Applications	
MATH 1350G	Introduction to Statistics	
BIOL 311 & 311 L	General Microbiology and General Microbiology Laboratory	5
FSTE 320	Food Microbiology	4
Elective Course <sup>4</sup>		3
HRTM 307	Professional Development	1
<b>Credits</b>		<b>16</b>
<b>Spring</b>		
FSTE 325	Food Analysis	3
FSTE 421	Food Chemistry	3
FSTE 423	Food Processing Technologies	4
BCHE 341	Survey of Biochemistry	4
Elective Course <sup>4</sup>		1
<b>Credits</b>		<b>15</b>
<b>Fourth Year</b>		
<b>Fall</b>		
ANTH 360V	Food and Culture Around the World	3
HRTM 363	Quantity Food Production and Service	4
HRTM 414	Wine Appreciation	3
FSTE 425	Sensory Evaluation of Foods and Product Development	3
Elective Course <sup>4</sup>		3
<b>Credits</b>		<b>16</b>
<b>Spring</b>		
FSTE 331	Food Preservation	3
HRTM 413	Restaurant Operations Management	4
HRTM 408	Hospitality Internship	1
Viewing the Wider World <sup>5</sup>		3
Elective Course <sup>4</sup>		4
<b>Credits</b>		<b>15</b>
<b>Total Credits</b>		<b>120</b>

<sup>1</sup> See the General Education (<http://catalogs.nmsu.edu/nmsu/general-education-viewing-wider-world/>) Section of the catalog for a full list of courses

<sup>2</sup> Students must take one Area V: Humanities and one Area VI: Creative and Fine Arts course in order to complete the General Education requirements

<sup>3</sup> MATH 1430G Applications of Calculus I is required for the degree but students may need to take any prerequisites needed to enter MATH 1430G first.

<sup>4</sup> Elective credit may vary based on prerequisites, dual credit, AP credit, double majors, and/or minor coursework. The amount indicated in the requirements list is the amount needed to bring the total to 120 credits and may appear in variable form based on the degree. However students may end up needing to complete more or less on a case-by-case basis and students should discuss elective requirements with their advisor.

<sup>5</sup> See the Viewing a Wider World (<http://catalogs.nmsu.edu/nmsu/general-education-viewing-wider-world/#viewingawiderworldtext>) Section of the catalog for a full list of courses