Cradita

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

Fall		Credits
English Composition	- Level 1 Course ¹	4
Area V/VI: Humanitie	es or Creative/ Fine Arts Course 1, 2	3
CHEM 1215G	4	
FSTE 2110G	Food Science I	4
	Credits	15
Spring		
Oral Communication		3
Area V/VI: Humanitie	s or Creative/ Fine Arts Course ^{1, 2}	3
CHEM 1225G	General Chemistry II Lecture and Laboratory for STEM Majors	4
HRTM 1310	Safety, Sanitation and Health in the Hospitality Industry	1
HRTM 1320	Food Production and Service Fundamentals	3
	Credits	14
Second Year		
Fall		
ENGL 2210G or ENGL 2210H	Professional and Technical Communication Honors ³	3
	or Professional and Technical Communication Honors	
Choose one from the	following:	3
AEEC 2140	Technology and Communication for Business Management	
BCIS 1110	Introduction to Information Systems	
CHEM 2120	Integrated Organic Chemistry and Biochemistry	3
MATH 1430G	Applications of Calculus I	3
Elective Course 4		3
	Credits	15
Spring		
BIOL 2110G	Principles of Biology: Cellular and Molecular	4
& BIOL 2110L	Biology and Principles of Biology: Cellular and	
	Molecular Biology Laboratory	
NUTR 2110	Human Nutrition	3
FSTE 2130G	Survey of Food and Agricultural Issues	3

Elective Course 4 2 Third Year 5 Fall Choose one from the following: 3 A ST 311 Statistical Applications MATH 1350G Introduction to Statistics BIOL 311 General Microbiology 5 S 311 L and General Microbiology Laboratory 5 FSTE 4110 Food Microbiology 4 Elective Course 4 3 HRTM 3910 Professional Development 1 Credits 16 Spring	ANSC 2310	Introduction to Meat Science	3			
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- See the General Education (https://catalogs.nmsu.edu/nmsu/general-education-viewing-wider-world/) Section of the catalog for a full list of courses
- Students must take one Area V: Humanities and one Area VI: Creative and Fine Arts course in order to complete the General Education requirements
- 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.
- 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.

2	Food Science and Technology	(Culinar	v Science) - Bachelor of Science in Food Science and Tech	nology
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See the Viewing a Wider World (https://catalogs.nmsu.edu/nmsu/general-education-viewing-wider-world/#viewingawiderworldtext)
Section of the catalog for a full list of courses