FOOD SCIENCE AND TECHNOLOGY (MEAT 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 [1]		4
Area V/VI: Humanities or Creative/ Fine Arts Course [1, 2]		3
CHEM 1215G	General Chemistry I Lecture and Laboratory for STEM Majors	4
FSTE 2110G	Food Science I	4
	Credits	**15**
Spring		
Oral Communication Course [1]		3
Area V/VI: Humanities or Creative/ Fine Arts Course [1, 2]		3
CHEM 1225G	General Chemistry II Lecture and Laboratory for STEM Majors	4
ANSC 2310	Introduction to Meat Science	3
Elective Course [3]		2
	Credits	**15**
Second Year		
Fall		
ENGL 2210G or ENGL 2210H	Professional and Technical Communication Honors 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 2120	Integrated Organic Chemistry and Biochemistry	3
MATH 1430G	Applications of Calculus I [3]	3
Elective Course [3]		2
	Credits	**14**
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
ANSC 2330	Animal Production	3
PHYS 1230G & PHYS 1230L	Algebra-Based Physics I and Algebra-Based Physics I Lab	4
Elective Course [3]		1
	Credits	**15**
Third Year		
Fall		
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 4110	Food Microbiology	4
FSTE 4150	Food Safety	3
Elective Course [4]		3
	Credits	**18**
Spring		
FSTE 4140	Food Analysis	3
FSTE 4120	Food Chemistry	3
FSTE 4230	Food Processing Technologies	4
Elective Course [3]		5
	Credits	**15**
Fourth Year		
Fall		
ANSC 351V	Agricultural Animals of the World	3
FSTE 2130G	Survey of Food and Agricultural Issues	3
BCHE 395	Biochemistry I	3
FSTE 4250	Sensory Evaluation of Foods and Product Development	3
ANSC 301	Animal and Carcass Evaluation	3
	Credits	**15**
Spring		
FSTE 4130	Food Preservation	3
Viewing the Wider World [5]		3
Elective Course [3]		8
	Credits	**14**
	Total Credits	**121**

1. See the General Education (https://catalogs.nmsu.edu/nmsu/general-education-viewing-wider-world/) Section of the catalog for a full list of courses
2. Students must take one Area V: Humanities and one Area VI: Creative and Fine Arts course in order to complete the General Education requirements
3. 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.
4. 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.
5. 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