

All students must complete two Global Issues courses in the GE (▲). All students must complete a Social Diversity requirement in the GE, which can be done by completing Rural Sociology 1500 or Sociology 1101.

FAES 1100 and Department Seminar	.5, .5	Social Science 1: RURLSOC 1500 or SOCIOL 1101	3
Writing Level 1 (ENGLISH 1110)	3	Social Science 2: AEDECON 2001 or ECON 2001	3
Writing Level 2 (2367) or see approved CFAES GE List	3	Historical Study (See Approved CFAES GE List)	3
AGRCOMM 3130 or COMM 2110	3	Culture & Ideas or Historical Study (See Approved CFAES GE List)	3
MATH 1150	5	Literature (See Approved CFAESGE List)	3
Data Analysis (Comldr 3537, AEDE 2005, AnSci 2260, HCS 2260, ENR 2000, Stat 1450)	3	Art (See Approved CFAES GE List)	3
BIOLOGY 1113	4	Additional Required	22-24
CHEM 1210	5	Major	36-43
CHEM 1220	5	Internship/Experiential Learning	1
PHYSICS 1200	5	Electives	0-7
		TOTAL CREDIT HOURS	121

Additional Required Courses **22-24**

Select one option of courses for Organic Chemistry

CHEM 2510 & 2520	Organic Chemistry Lecture	8
CHEM 2510 & 2540	Organic Chemistry with Lab	6
BIOCHEM 4511	Introduction to Biological Chemistry	4
HUMNNTR 2310	Fundamentals of Human Nutrition	3
MATH 1151	Calculus and Analytic Geometry I	5
MICRBIO 4000.01 or 4000.02	Basic and Practical Microbiology	4

Major Requirements **36-43**

Required Courses

FABE 3481	Food Engineering	3
FDSCTE 2400	Introduction to Food Processing	3
FDSCTE 5310	Food Quality Assurance	3
FDSCTE 5400	Food Process Engineering	3
FDSCTE 5536	Food Microbiology	3
FDSCTE 5546	Food Microbiology Laboratory	3
FDSCTE 5600	Food Chemistry	3
FDSCTE 5610	Food Analysis	3

Select one capstone course from the following: **3**

FDSCTE 5720	Food Product Development
FDSCTE 5730	Technical Problem Solving

Select one processing course from the following: **3**

FDSCTE 5410	Processing Fruit and Vegetable Products
FDSCTE 5420	Dairy Processing
FDSCTE 5430	Food Fermentations
FDSCTE 5450	Food Packaging
MEATSCI 4510	Processed Meats

Major Electives: Select 6-13 major electives from the following:

FDSCTE 2410	Brewing Science	2
FDSCTE 4193	Independent Studies	1-3
FDSCTE 4410	Hazard Analysis and Critical Control Points (HACCP)	2
FDSCTE 4999 or 4999H	Research with Distinction / Honors Research with Distinction	1-2
FDSCTE 5320	Food Law	2
FDSCTE 5330	Food Plant Management	2
FDSCTE 5410	Processing Fruit and Vegetable Products (If not taken above)	3
FDSCTE 5420	Dairy Processing (If not taken above)	3
FDSCTE 5430	Food Fermentations (If not taken above)	3
FDSCTE 5450	Food Packaging (if not taken above)	3
FDSCTE 5500	Measurement of Food Preparation and Liking	3
FDSCTE 5710	Food Additives	2
FDSCTE 5720	Food Product Development (If not taken above)	3
FDSCTE 5721	Applied Product Development	1
FDSCTE 5730	Technical Problem Solving (If not taken above)	3
MEATSCI 4510	Processed Meats (If not taken above)	3