

ATTACHMENT 1B-1

**Dale Bumpers College of Agricultural, Food & Life Sciences
NINE-SEMESTER DEGREE COMPLETION PROGRAM
B.S.A. – Food Science (FDSC) – Food Technology (FDTN)
2011-2012 (proposed)**

FDSC Requirements: 6-12 hours Communication; 3 hours History; 12 hours Mathematics and Statistics; 20 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 44-47 hours departmental core; 15-24 hours electives

Bold – Course meets University Core. Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1	
Course	Hours
BIOL 1543/1541L Principles of Biology and lab	4
MATH 1203 College Algebra	3
ENGL 1013 Composition I unless exempt	3
AFLS 1011 Freshman Orientation	1
FDSC 1011 Food Science Orientation	1
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	15

Spring Semester Year 1	
Course	Hours
CHEM 1103 University Chemistry I and lab (Pre-MATH 1203)	3
COMM 1313 Fundamentals of Communication	3
ENGL 1023 Comp II (Pre-ENGL 1013) unless exempt	3
FDSC 1103 Introduction to Food Science	3
WCOB 1120 Computer Competency Requirement – business minors only	0
Social Science Core Elective – business minors must choose AGEC 1103 Principles of Agricultural Microeconomics (Pre-MATH 1203) OR ECON 2143 Basic Economics-Theory & Practice]	3
Total Semester Hours	15

Fall Semester Year 2	
Course	Hours
CHEM 1123/1121L University Chemistry II and lab (Pre-CHEM 1103)	4
CHEM 1101L University Chemistry I Lab (credit earned for CHEM 1101L when CHEM 1121L completed with a grade of "C" or better)	1
FDSC 2503 Food Safety and Sanitation	3
Business minors only – MATH 2053 Finite Mathematics (Pre-MATH 1203) AND [AGEC 2142/2141L Agribusiness Financial Records and lab (Pre-AGME 2903 or equivalent and AGEC 1103) OR WCOB 1023 Business Foundations (Pre-COMM 1313 and WCOB 1120)]	6
Nutrition minors only – HESC 2112/2111L Foods I and lab (Pre-CHEM 1103) AND HESC 1213 Nutrition in Health	3
Total Semester Hours	14

Spring Semester Year 2	
Course	Hours
CHEM 2613/2611L Organic Physiological Chemistry and lab (Pre-CHEM 1123/1121L)	4
Fine Arts/Humanities OR Social Science OR History Core Elective	3
MATH 2043 Survey of Calculus (Pre-MATH 1203)	3
Statistics Elective – choose from AGEC 2403, WCOB 1033, STAT 2303 or AGST 4023	3
General Elective	3
Total Semester Hours	16

Fall Semester Year 3	
Course	Hours
FDSC 3103 Principles of Food Processing with lab (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554) {even years} OR FDSC 4413 Sensory Evaluation of Food with lab (Pre-Statistics) {odd years}	3
FDSC 4203 Quality Evaluation & Control with lab (Pre-CHEM 1123/1121L) {even years} OR FDSC 4304 Food Chemistry with lab (Pre-CHEM 2613/2611L) {odd years}	3-4
BIOL 2013/2011L General Microbiology and lab (Pre-BIOL 1543/1541L and 1 semester of chemistry)	4
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Electives	3
Total Semester Hours	16-17

Spring Semester Year 3	
Course	Hours
FDSC 4713 Food Product & Process Development with lab (Pre-COMM 1313 and BIOL 2013/2011L, Junior standing, FDSC major or consent) {odd years} OR FDSC 3202 Introduction to Food Law {even years}	2-3
Business minors only – [AGEC 2303 Introduction to Agribusiness (Pre-AGEC 1103 or ECON 2023) OR Business Elective (any course from departmental codes ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB)] AND General Electives	9
Nutrition minors only – CHEM 3813 Introduction to Biochemistry (Pre-CHEM 2613/2611L) AND HESC 3203 Nutrition for Health Professionals and Educators (Pre-CHEM 2613/2611L and HESC 1213) AND General Elective	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	14-15

Summer Year 3	
Course	Hours
FDSC 431V Internship in Food Science (Pre-junior standing)	3

Fall Semester Year 4	
Course	Hours
FDSC 4413 Sensory Evaluation of Food with lab (Pre-Statistics) {odd years} OR FDSC 3103 Principles of Food Processing with lab (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554) {even years}	3
FDSC 4304 Food Chemistry with lab (Pre-CHEM 2613/2611L) {odd years} OR FDSC 4203 Quality Evaluation & Control with lab (Pre-CHEM 1123/1121L) {even years}	3-4
Business minors only – [AGEC 4313 Agricultural Business Management (Pre-AGEC 2142/2141L or equivalent and AGECE 2303 or equivalent) OR MGMT 3563 Management Concepts and Organizational Behavior] AND [AGEC 3303 Food & Agricultural Marketing (Pre-AGEC 1103 or ECON 2023) OR MKTG 3433 Principles of Marketing (Pre-ECON 2013 & ECON 2023 or ECON 2143)]	6
Nutrition minors only – HESC 4213 Advanced Nutrition (Pre-CHEM 3813 and HESC 3203) AND HESC 4223 Nutrition During the Life Cycle (Pre-HESC 1213 and CHEM 1074/1071L and BIOL 1543/1541L)	
General Electives	3
Total Semester Hours	15-16

Spring Semester Year 4	
Course	Hours
FDSC 3202 Introduction to Food Law {even years} OR FDSC 4713 Food Product & Process Development with lab (Pre-COMM 1313 and BIOL 2013/2011L, Junior standing, FDSC major or consent) {odd years}	2-3
Business minors only – Business Elective (any course from departmental codes ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB)	3
Nutrition minor only – HESC 2203 Nutrition for Exercise and Sport (Pre-HESC 1213) OR HESC 4243 Community Nutrition (Pre-HESC 1213)	
Fine Arts/Humanities OR Social Science OR History Core Elective	3
AGED 3142 & 3141L Agri Communications	3
General Electives	3
Total Semester Hours	14-15
TOTAL HOURS	124