

Dale Bumpers College of Agricultural, Food & Life Sciences
NINE-SEMESTER DEGREE COMPLETION PROGRAM
B.S.A. – Food Science (FDSC) – Food Technology (FDTN)
2013-2014 proposed

FDSC Requirements: 6-12 hours Communication; 3 hours History; 9-12 hours Mathematics and Statistics; 20-23 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 45-48 hours departmental core; 10-19 hours electives

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

Fall Semester Year 1	
Course	Hours
ENGL 1013 Composition I unless exempt	3
MATH 1203 College Algebra	3
BIOL 1543/1541L Principles of Biology	4
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
ENGL 1023 Comp II (Pre-ENGL 1013) unless exempt	3
CHEM 1103/1101L University Chemistry (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
Business minors only – WCOB 1120 Computer Competency Requirement and MATH 2053 Finite Math (Pre-MATH 1203)	3
Nutrition minors only – HESC 1213 Fundamentals of Nutrition	3
Social Science Core Elective – business minors must choose AGEC 1103 Principles of Ag Microeconomics (Pre- MATH 1203) OR ECON 2143 Basic Economics-Theory & Practice	3
Total Semester Hours	16

Fall Semester Year 2	
Course	Hours
MATH 2043 Survey of Calculus (MATH 1203)	3
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
Business minors only – AGEC 2142/2141L Agribusiness Financial Records (Pre-WCOB 1120 and AGEC 1103) OR ACCT 2013 Accounting Principles I (Pre-WCOB 1120 and MATH 2053)	3
Nutrition minors only – HESC 2112/2111L Principles of Foods (Pre-HESC 1213 and CHEM 1103)	3
General Elective (FDSC 2603 Science in the Kitchen recommended)	3
FDSC 2503 Food Safety and Sanitation	3
Total Semester Hours	16

Spring Semester Year 2	
Course	Hours
Communication Intensive Elective (from approved list)	3
CHEM 2613/2611L Organic Physiological Chemistry (Pre-CHEM 1123/1121L)	4
Statistics Elective – AGEC 2403 Quantitative Tools for Agribusiness (Pre-AGEC 1103 and MATH 2053) OR WCOB 1033 Data Analysis and Interpretation (Pre-WCOB 1120 and MATH 2053) OR STAT 2303 Principles of Statistics (Pre-MATH 1203)	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Elective (FDSC 2701 Food For Health recommended)	1
Total Semester Hours	14

Fall Semester Year 3	
Course	Hours
BIOL 2013/2011L General Microbiology (Pre-BIOL 1543/1541L and one semester of chemistry)	4
Business minors only – AGEC 3303 Food & Agricultural Marketing (Pre-AGEC 1103) OR MKTG 3433 Introduction to Marketing Strategy (Pre-ECON 2413 and WCOB 1033)	3
Nutrition minors only – HESC 4223 Life Cycle Nutrition (Pre-HESC 1213, CHEM 1103 and BIOL 1543/1541L)	3
FDSC 4304 Food Chemistry (Pre-CHEM 2613/2611L)	4
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	14

Spring Semester Year 3	
Course	Hours
Communication Intensive Elective (from approved list)	3
Business minors only – [AGEC 2303 Introduction to Agribusiness (Pre-AGEC 1103) OR MGMT 3563 Management Concepts & Organizational Behavior] AND 3000-4000 level business elective	6
Nutrition minors only – CHEM 3813 Introduction to Biochemistry (Pre-CHEM 2613/2611L) and HESC 3203 Human Nutrition (Pre-HESC 1213 and CHEM 2613/2611L)	3
FDSC 3202 Introduction to Food Law	2
FDSC 4114 Food Analysis (Pre-CHEM 2613/2611L)	4
Total Semester Hours	15

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

Fall Semester Year 4	
Course	Hours
FDSC 3103 Principles of Food Processing (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554)	3
FDSC 4413 Sensory Evaluation of Food (Pre-Statistics)	3
Business minors only – AGEC 4313 Agricultural Business Management (Pre-AGEC 2142/2141L and AGEC 2303) OR 3000-4000 level business elective	3
Nutrition minors only – HESC 4213 Advanced Nutrition (Pre-CHEM 3813 and HESC 3203)	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Elective	3
Total Semester Hours	15

Spring Semester Year 4	
Course	Hours
FDSC 4713 Food Product and Process Development (Pre-BIOL 2013/2011L, senior standing, FDSC major or consent)	3
Business minors only – General Elective	6
Nutrition minors only – [HESC 2203 Sports Nutrition (Pre-HESC 1213) OR HESC 4243 Community Nutrition (Pre-HESC 1213)] AND General Elective	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	12
TOTAL HOURS	120