

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

FDSC Requirements: 6-12 hours Communication; 3 hours History; 9 hours Mathematics and Statistics; 20 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 51 hours departmental core; 10-16 hours electives

**Bold** – Course meets University Core. Pre-requisites, co-requisites, or recommended courses are in parentheses. Italicized courses taken at NWACC.

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

Spring Semester Year 1	
Course	Hours
<b>ENGL 1023</b> Comp II (Pre-ENGL 1013) unless exempt	3
<b>CHEM 1103/1101L</b> University Chemistry (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
FDSC 2503 Food Safety and Sanitation - same as <i>CULY 1003</i>	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>16</b>

Fall Semester Year 2	
Course	Hours
MATH 2043 Survey of Calculus (Pre-MATH 1203)	3
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
HESC 1213 Fundamentals of Nutrition	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<i>CULY 1103 Introduction to Food Preparation (Pre-CULY 1003)</i>	3
<b>Total Semester Hours</b>	<b>16</b>

Spring Semester Year 2	
Course	Hours
Communication Intensive Elective (from approved list-must be 3000-4000 level course)	3
CHEM 2613/2611L Organic Physiological Chemistry (Pre-CHEM 1123/1121L)	4
BIOL 2013/2011L General Microbiology (Pre-BIOL 1543/1541L and one semester of chemistry)	4
General Elective (FDSC 2701 Food for Health recommended)	1
<i>CULY 1203 Stocks, Sauces and Soups (Pre-CULY 1003 and CULY 1103)</i>	3
<b>Total Semester Hours</b>	<b>15</b>

Fall Semester Year 3	
Course	Hours
STAT 2303 Principles of Statistics (Pre-MATH 1203)	3
FDSC 4304 Food Chemistry (Pre-CHEM 2613/2611L)	4
General Elective-must be 3000-4000 level course	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<i>BAKG 1003 Introduction to Baking (Pre-CULY 1003)</i>	3
<b>Total Semester Hours</b>	<b>16</b>

Spring Semester Year 3	
Course	Hours
Communication Intensive Elective (from approved list-must be 3000-4000 level course)	3
FDSC 3202 Introduction to Food Law	2
FDSC 4114 Food Analysis (Pre-CHEM 2613/2611L)	4
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<i>CULY 1403 Garde Manger (Pre-CULY 1003, CULY 1103 and CULY 1203)</i>	3
<b>Total Semester Hours</b>	<b>15</b>

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 2554 or MATH 2043)	3
FDSC 4413 Sensory Evaluation of Food (Pre-Statistics)	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective-must be 3000-4000 level course	3
<i>CULY 2003 World Cuisine (Pre-CULY 1003, CULY 1103 and CULY 2003)</i>	3
<b>Total Semester Hours</b>	<b>15</b>

Spring Semester Year 4	
Course	Hours
FDSC 4713 Food Product and Process Development (Pre-BIOL 2013/2011L, senior standing, FDSC major or consent)	3
General Elective-must be 3000-4000 level course	3
<i>CULY 1303 Center of the Plate Applications (Pre-CULY 1003, CULY 1103 and CULY 1203)</i>	3
<b>Total Semester Hours</b>	<b>9</b>
<b>TOTAL HOURS</b>	<b>120</b>