

**ATTACHMENT 1A-2**  
**Dale Bumpers College of Agricultural, Food & Life Sciences**  
**NINE-SEMESTER DEGREE COMPLETION PROGRAM**  
*B.S.A. – Food Science (FDSC)*  
**2014-2015**

FDSC Requirements: 6-12 hours Communication; 3 hours History; 13 hours Mathematics and Statistics; 27-31 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 36 hours departmental core; 10-20 hours electives

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

<b>Fall Semester Year 1</b>	
<b>Course</b>	<b>Hours</b>
<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
UNIV 1001 University Perspectives	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>

<b>Spring Semester Year 1</b>	
<b>Course</b>	<b>Hours</b>
<b>ENGL 1023</b> Comp II (Pre-ENGL 1013) unless exempt	3
MATH 1213 Plane Trigonometry (Pre-MATH 1203)	3
<b>CHEM 1103/1101L</b> University Chemistry (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>16</b>

<b>Fall Semester Year 2</b>	
<b>Course</b>	<b>Hours</b>
MATH 2554 Calculus I (Pre-MATH 1213)	4
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
HESC 1213 Fundamentals of Nutrition	3
General Elective (FDSC 2603 Science in the Kitchen recommended)	3
<b>Total Semester Hours</b>	<b>14</b>

<b>Spring Semester Year 2</b>	
<b>Course</b>	<b>Hours</b>
Communication Intensive Elective (from approved list)	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
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective (FDSC 2701 Food for Health recommended)	1
<b>Total Semester Hours</b>	<b>15</b>

<b>Fall Semester Year 3</b>	
<b>Course</b>	<b>Hours</b>
Statistics Elective – choose from STAT 2303 (Pre-MATH 1203), STAT 2023 (Pre-MATH 2554) OR AGST 4023 (Pre-MATH 1203)	3
PHYS 2013/2011L College Physics (Pre-MATH 1213)	4
FDSC 4122/4121L Food Microbiology (Pre-BIOL 2013/2011L or BIOL 2533)	3
FDSC 4304 Food Chemistry (Pre-CHEM 2613/2611L or CHEM 3603/3601L)	4
<b>Total Semester Hours</b>	<b>14</b>

<b>Spring Semester Year 3</b>	
<b>Course</b>	<b>Hours</b>
Communication Intensive Elective (from approved list)	3
FDSC 3202 Introduction to Food Law	2
FDSC 4113/4111L Food Analysis (Pre-CHEM 2613/2611L or CHEM 3603/3601L)	4
FDSC 4754 Engineering Principles of Food Processing (Pre-PHYS 2013/2011L and MATH 1213)	4
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>16</b>

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

<b>Fall Semester Year 4</b>	
<b>Course</b>	<b>Hours</b>
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
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective	6
<b>Total Semester Hours</b>	<b>15</b>

<b>Spring Semester Year 4</b>	
<b>Course</b>	<b>Hours</b>
FDSC 4713 Food Product and Process Development (Pre-BIOL 2013/2011L, senior standing, FDSC major or consent)	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
CHEM 3813 Introduction to Biochemistry (Pre-CHEM 2613/2611L or CHEM 2613/3611L)	3
General Elective	3
<b>Total Semester Hours</b>	<b>12</b>
<b>TOTAL HOURS</b>	<b>120</b>