

Institution: The University of Arkansas, Fayetteville				
Degree Title: Food Science, BSA				
CIP Code: 01.1001				
Degree Code: 3420				
Total Degree Credit Hours (including prerequisites): 120				
Effective Date (Term/Year): Fall/2013				
Required State General Education Core (35 credit hours)				
	Course Number	Course Title	Credit Hours	
English (6 semester credit hours)				
	ENGL 1013	Composition I	3	
	ENGL 1023	Composition II	3	
Mathematics (3 semester credits hours)				
College Algebra, Comparable Course or Higher	MATH 1203	College Algebra	3	
Lab Science (8 semester credit hours)				
	BIOL 1543/1541L	Principles of Biology and Lab	4	
	CHEM 1103/1101L	University Chemistry I and Lab	4	
Fine Arts/Humanities (6 semester credit hours)				
The major does not specify the exact Fine Arts course or Humanities course to be taken, as long as the University/State requirement is met. See attached UA University Core Course selection list for qualifying courses.		One course from Fine Arts.	3	
		One course from Humanities	3	
U.S. History/Government (3 semester credit hours)				
This major does not specify the exact US History/Government course to be taken, as long as the University/State requirement is met.		One course from US History or Government. See attached UA University Core Course selection list for qualifying courses.	3	
Social Sciences (9 semester credit hours)				
The major does not specify the exact Social Science courses to be taken, as long as the University/State requirement is met, with the exception that students pursuing the FDTN concentration declaring a minor in general business or agribusiness must take ECON 2143 or AGEC 1103, respectively. See attached UA University Core Course selection list for qualifying courses.		Three courses from Social Science. See attached UA University Core Course list for qualifying courses. Students pursuing the FDTN declaring a minor in general business or agribusiness must take ECON 2143 Basic Economics: Theory & Practice or AGEC 1103 Agricultural Microeconomics, respectively.	9	
Total Credit Hours - General Education Core:			35	
Institutional Requirements	Course Number	Course Title	Credit Hours	

NA	NA	NA	0		
Total Credit Hours - Institutional Requirements:			0		
Prerequisite Courses Required for Degree Major	Course Number	Course Title	Credit Hours		
NA	NA	NA	0		
Total Credit Hours - Required Prerequisites:			0		
Courses Required for Degree Major	Course Number	Course Title	Credit Hours	Prerequisite Course Number	Substitute Course Name
(36 credits minimum of upper-level courses)					
Core courses required in all concentrations	Varies	Approved Communications Intensive Course	3	Varies	
	Varies	Approved Communications Intensive Course	3	Varies	
	BIOL 2013/2011L	General Microbiology and Lab	4	BIOL 1543/1541L and one semester of chemistry	
	CHEM 1123/1121L	University Chemistry II and Lab	4	CHEM 1103 and MATH 1203 or higher	
	CHEM 2613/2611L	Organic Physiological Chemistry and Lab	4	CHEM 1073/1071L or CHEM 1123/1121L or CHEM 1123H/1121M or CHEM 1223/1221L	CHEM 3603/3601L and CHEM 3613/3611L
	AFLS 1011	Freshman Orientation	1		
	FDSC 1011	Food Science Orientation	1		
	FDSC 1103	Introduction to Food Science	3		
	FDSC 3103	Principles of Food Processing with Lab	3	CHEM 1123/1121L and MATH 2043 or MATH 2554	
	FDSC 3202	Introduction to Food Law	2		
	FDSC 4114	Food Analysis with Lab	4	CHEM 2613/2611L or CHEM 3603/3601L	
	FDSC 4304	Food Chemistry with Lab	4	CHEM 2613/2611L or CHEM 3603/3601L	
	FDSC 431V	Internship in Food Science	3		
	FDSC 4413	Sensory Evaluation of Food with Lab	3	Statistics	
	FDSC 4713	Food Product & Process Development with Lab	3	BIOL 2013/2011L, senior standing and FDSC major or consent	
	Total Core Courses			45	
Additional Courses for Food Science (FDSC) Concentration					
	MATH 1213	Plane Trigonometry	3	MATH 1203	
	MATH 2554	Calculus I	4	MATH 1213	
	STAT 2303 or STAT 2023 or AGST 4023	Principles of Statistics or Biostatistics or Principles of Experimentation	3	MATH 1203 for STAT 2303 or MATH 2554 for STAT 2023 or MATH 1203 for AGST 4023	
	CHEM 3813	Introduction to Biochemistry	3	CHEM 3613/3611L or CHEM 3613H/3611M or CHEM 3713/3712L or CHEM 2613/2611L	
	PHYS 2013/2011L	College Physics I and Lab	4	MATH 1213	

	HESC 1213	Fundamentals of Nutrition	3	
	FDSC 4122/4121L	Food Microbiology and Lab	3	BIOL 2013/2011L or BIOL 2533
	FDSC 4754	Engineering Principles of Food Processing with Lab	4	MATH 1213 and PHYS 2013/2011L
	Varies	General Electives	13	
Total Required For FDSC concentration			85	
Additional Courses for the Food Technology (FDTN) Concentration				
	MATH 2043	Survey of Calculus	3	MATH 1023
	AGEC 2403 or WCOB 1033 or STAT 2303 or AGST 4203	Quantitative Tools for Agribusiness or Data Analysis and Interpretation or Principles of Statistics or Principles of Experimentation	3	AGEC 1103 and MATH 2053 for AGEC 2403 or WCOB 1120 and MATH 2053 for WCOB 1033 or MATH 1203 for STAT 2303 or MATH 1203 for AGST 4203
	FDSC 2503 or FDSC 2523 or FDSC 4122/4121L	Food Safety and Sanitation or Sanitation and Safety in Food Processing Operations or Food Microbiology and Lab	3	BIOL 2013/2011L or BIOL 2533 for FDSC 4122/4121L
Students pursuing FDTN required to declare a minor in Agribusiness (AGBS-m), General Business (GBUS-m) or General Foods and Nutrition (GFNU-m)				
Additional Courses for Agribusiness minor (AGBS-m)				
	MATH 2053	Finite Math	3	MATH 1203
	WCOB 1120	Computer Competency Requirement	0	
	AGEC 2142/2141L	Agribusiness Financial Records	3	WCOB 1120 and AGEC 1103
	AGEC 2303	Introduction to Agribusiness	3	AGEC 1103
	AGEC 3303	Food and Agricultural Marketing	3	AGEC 1103
	AGEC 4313	Agricultural Business Management	3	AGEC 2142/2141L and AGEC 2303 and senior standing
	Varies	3000-4000 level business course chosen from departmental codes: ACCT, AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG, or WCOB	3	Varies
	Varies	General Electives	13	Varies
Additional Courses for General Business minor (GBUS-m)				
	MATH 2053	Finite Math	3	MATH 1203
	WCOB 1120	Computer Competency Requirement	0	
	ACCT 2013	Accounting Principles I	3	WCOB 1120 and MATH 2053
	MGMT 3563	Management Concepts & Organizational Behavior	3	
	MKTG 3433	Introduction to Marketing Strategy	3	ECON 2143 and WCOB 1033

	<u>Varies</u>	Two 3000-4000 level business courses chosen from departmental codes: ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG, or WCOB	<u>6</u>	<u>Varies</u>	
	<u>Varies</u>	General Electives	<u>13</u>		
Additional Courses for General Foods and Nutrition minor (GFNU-m)					
	<u>CHEM 3813</u>	<u>Introduction to Biochemistry</u>	<u>3</u>	<u>CHEM 3613/3611L or CHEM 3613H/3611M or CHEM 3713/3712L or CHEM 2613/2611L</u>	
	<u>HESC 1213</u>	<u>Fundamentals of Nutrition</u>	<u>3</u>		
	<u>HESC 2112/2111L</u>	<u>Principles of Foods and Lab</u>	<u>3</u>	<u>HESC 1213 and CHEM 1073 or CHEM 1103 or CHEM 1213</u>	
	<u>HESC 3203</u>	<u>Human Nutrition</u>	<u>3</u>	<u>HESC 1213 and CHEM 2613/2611L or CHEM 3603/3611L</u>	
	<u>HESC 4213</u>	<u>Advanced Nutrition</u>	<u>3</u>	<u>CHEM 3813 and HESC 3203</u>	
	<u>Choose two courses from HESC 2203 or HESC 4223 or HESC 4243</u>	<u>Choose two courses from Sports Nutrition, Life Cycle Nutrition or Community Nutrition</u>	<u>6</u>	<u>HESC 1213 for HESC 2203 or HESC 1213, CHEM 1103 and BIOL 1543 for HESC 4223 or HESC 1213 for HESC 4243</u>	
	<u>Varies</u>	General Electives	<u>10</u>	<u>Varies</u>	
Total Required for FDTN concentration			<u>85</u>		
Additional Courses for the Food and Culinary Sciences (FDCU) Concentration (partnership with Northwest Arkansas Community College)					
	<u>MATH 2043</u>	<u>Survey of Calculus</u>	<u>3</u>	<u>MATH 1203</u>	
	<u>STAT 2303</u>	<u>Principles of Statistics</u>	<u>3</u>	<u>MATH 1203</u>	
	<u>HESC 1213</u>	<u>Fundamentals of Nutrition</u>	<u>3</u>		
	<u>FDSC 2503</u>	<u>Food Safety and Sanitation</u>	<u>3</u>		<u>CULY 1003</u>
The following courses are taken at Northwest Arkansas Community College					
	<u>BAKG 1003</u>	<u>Introduction to Baking</u>	<u>3</u>	<u>CULY 1003</u>	
	<u>CULY 1103</u>	<u>Introduction to Food Preparation</u>	<u>3</u>	<u>CULY 1003</u>	
	<u>CULY 1203</u>	<u>Stocks, Sauces and Soups</u>	<u>3</u>	<u>CULY 1003 and CULY 1103</u>	
	<u>CULY 1303</u>	<u>Center of the Plate Applications</u>	<u>3</u>	<u>CULY 1003, CULY 1103 and CULY 1203</u>	
	<u>CULY 1403</u>	<u>Garde Manger</u>	<u>3</u>	<u>CULY 1003, CULY 1103 and CULY 1203</u>	
	<u>CULY 2003</u>	<u>World Cuisine</u>	<u>3</u>	<u>CULY 1003, CULY 1103 and CULY 1203</u>	
	<u>Varies</u>	General Electives	<u>10</u>	<u>Varies</u>	
Total required for FDCU concentration			<u>85</u>		
Total Credit Hours - Degree Major:			<u>120</u>		
	<u>Course Number</u>	<u>Course Title</u>	<u>Credit Hours</u>		

Other Upper-Level Courses: <u>Varies</u>					
Upper division courses are completed with required coursework and the remainder are course choices by student In communication intensive electives, humanities core and general electives.					
Total Upper-Level Credit Hours Required for Degree: (including upper-level major course credits)		36			
Directed Electives (Specified)	<u>NA</u>	<u>NA</u>	<u>0</u>		
Total Credit Hours - Directed Electives (Specified):	<u>NA</u>	<u>NA</u>	<u>0</u>		
Total Credit Hours - Electives (Unspecified):					
FDSC Concentration	<u>Varies</u>	courses if 36 hours of upper-	<u>9-13</u>	<u>Varies</u>	<u>NA</u>
FDTN Concentration	<u>Varies</u>	division courses not met	<u>10</u>	<u>Varies</u>	<u>NA</u>
FDCU Concentration	<u>Varies</u>	through course options	<u>10</u>	<u>Varies</u>	<u>NA</u>
Total Credit Hours Required for Degree:			<u>120</u>		