

**ADD, CHANGE OR DELETE UNIT, PROGRAM REQUIREMENTS, OR ACADEMIC POLICIES**

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit or to change program policies. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

**SECTION I: Approvals**

Department / Program Chair _____	Date Submitted _____	Graduate Council Chair _____	Date _____
College Dean _____	Date _____	Faculty Senate Chair _____	Date _____
Honors College Dean _____	Date _____	Provost _____	Date _____
Core Curriculum Committee _____	Date _____	Board of Trustees Approval/Notification Date _____	
University Course and Programs Committee _____	Date _____	Arkansas Higher Education Coordinating Board Approval/Notification Date _____	

**SECTION II: Profile Data - Required Information and Name Change Information**

Academic Unit:  Major/Field of Study  Minor  Other Unit \_\_\_\_\_  Policy  
 Level:  Undergraduate  Graduate  Law Effective Catalog Year \_\_\_\_\_

Program changes are effective with the next available catalog. See Academic Policy Series 1622.20

Current Name **BSA, Food Science (Food Technology and Food and Culinary Sciences Concentrations)**

College, School, Division **AFLS**

Department Code **FDSC**

Current Code (6 digit Alpha) **FDSCBS**

Proposed Code (6 digit Alpha) \_\_\_\_\_  
 Prior approval from the Office of the Registrar is required.

Interdisciplinary Program

CIP Code **01.1001**  
 Prior assignment from Office of Institutional Research is required.

Proposed Name \_\_\_\_\_

When a program name is changed, enrollment of current students reflects the new name.

**SECTION III: Add a New Program/Unit**

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE  
[http://www.adhe.edu/divisions/academicaffairs/Pages/aa\\_academicproposals.aspx](http://www.adhe.edu/divisions/academicaffairs/Pages/aa_academicproposals.aspx)

Program proposal uses courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: \_\_\_\_\_

**SECTION IV: Eliminate an Existing Program/Unit**

Code/Name \_\_\_\_\_ Effective Catalog Year \_\_\_\_\_

No new students admitted to program after Term: \_\_\_\_ Year: \_\_\_\_\_

Allow students in program to complete under this program until Term: \_\_\_\_ Year: \_\_\_\_\_

**SECTION V: Proposed Changes to an Existing Program or Program Policies**

Insert here a statement of the exact changes to be made: **Food Science Concentration: 1) reduce total number of required credit hours to 120, 2) change required number of upper division hours to 36, 3) remove specific requirement of COMM 1313 Public Speaking and either AGED 3142/3141L Agri Communications or ENGL 3053 Technical and Report Writing and replace with statement to choose two courses from approved list of communication intensive electives, 4) delete PSYC 2013**

Intro to Statistics for Psychologists as option for statistics elective, 5) add CHEM 3613/3611L Organic Chemistry II as requirement for students electing to take CHEM 3603/3601L Organic Chemistry I, 6) add FDSC 3202 Intro to Food Law and FDSC 431V(3) Internship in Food Science as required food science core courses, 7) delete FDSC 4203 Quality Evaluation and Control as required food science core course and 8) reduce number of elective hours to span of 9-19, span dependent on English exemption and election to take one or two semesters of organic chemistry. Food Technology Concentration: 1) reduce total number of required credit hours to 120, 2) change required number of upper division hours to 36, 3) remove specific requirement of COMM 1313 Public Speaking and AGED 3142/3141L Agri Communications and replace with statement to choose two courses from approved list of communication intensive electives, 4) add FDSC 4114 Food Analysis as required food science core course, 5) delete FDSC 4203 Quality Evaluation and Control as required food science core course, 6) add alternate option to FDSC 2503 Food Safety and Sanitation requirement of FDSC 2523 Sanitation and Safety in Food Processing Operations or FDSC 4122/4121L Food Microbiology, 7) delete WCOB 1023 Business Foundations and replace with ACCT 2013 Accounting Principles I and 7) reduce number of elective hours to span of 10-19, span dependent of English exemption and choice of minor. Food and Culinary Sciences Concentration: 1) reduce total number of required credit hours to 120, 2) change required number of upper division hours to 36, 3) remove specific requirement of COMM 1313 Public Speaking and AGED 3142/3141L Agri Communications and replace with statement to choose two courses from approved list of communication intensive electives, 4) delete PSYC 2013 Intro to Statistics for Psychologists as option for statistics elective, 5) add FDSC 4114 Food Analysis as required food science core course, 6) delete FDSC 4203 Quality Evaluation and Control as required food science core course, 7) delete HESC 2112/2111L Principles of Foods as alternate option to CULY 1103 and 8) reduce number of electives to span of 10-16, span dependent on English exemption, and adjust statement to indicate that 8 hours must be upper division.

Check if either of these boxes apply and provide the necessary signature:

- Program change proposal adds courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: \_\_\_\_\_
- Program change proposal deletes courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: \_\_\_\_\_

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change in Program Policies

#### **SECTION VI: Justification**

*Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)*

Food Science Concentration: 1) to comply with ACT 747, 2) change in college core requirements, 3) change in college core requirements, 4) PSYC 2013 has changed and is for psychology majors only, 5) students opting to take CHEM 3603/3601L must also take CHEM 3613/3611L to meet pre-requisite requirement for CHEM 3813, therefore addition is to avoid confusion to the students, 6) FDSC 3202 addition required for future re-approval of program by Institute of Food Technologists and FDSC 431V addition to better prepare students for employment following graduation, 7) FDSC 4203 is being deleted as a course and the content absorbed into other FDSC courses and 8) changes to the curriculum and reduction in total number of hours result in change in the number of hours remaining for electives. Food Technology: 1) to comply with ACT 747, 2) change in college core requirements, 3) change in college core requirements, 4) students graduating this concentration typically enter careers in the food industry and FDSC 4114 is important in preparing students for these careers, 5) FDSC 4203 is being deleted as a course and the content absorbed into other FDSC courses, 6) provide students with additional course options, 7) changes to the General Business minor require replacing WCOB 1023 with ACCT 2013 and 8) changes to the curriculum and reduction in total number of hours result in change in the number of hours remaining for electives. Food and Culinary Sciences Concentration: 1) to comply with ACT 747, 2) change in college core requirements, 3) change in college core requirements, 4) PSYC 2013 has changed and is for psychology majors only, 5) students graduating this concentration typically enter careers in the food industry and FDSC 4114 is important in preparing students for these careers, 6) FDSC 4203 is being deleted as a course and the content absorbed into other FDSC courses, 7) HESC 2112/2111L Principles of Foods does not adequately prepare students for additional culinary coursework at NWACC and 8) changes to the curriculum and reduction in total number of hours result in change in the number of hours remaining for electives.

#### **SECTION VII: Catalog Text and Format**

*In the box below, insert the current catalog text which is to be changed, with changes highlighted with the color yellow. Include all proposed changes identified in Section V. Only changes explicitly stated in Section V will be considered for approval by the*

University Course and Programs Committee, the Graduate Council and the Faculty Senate. If you are proposing a new program, give proposed text with all of the elements listed below. If you are proposing modified text, include these elements as appropriate.

**Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:**

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.
- State eight-semester plan requirements

**For minors, state requirements in terms of hours, required courses, electives, etc.**

**For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.**

**For Law School program/units, prepare text consistent with current catalog style.**

**For centers, prepare text consistent with current catalog style.**

### **Food Science (FDSC)**

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Head of the Department  
N-201 Food Science Building  
479-575-4605  
[foodscience.uark.edu](http://foodscience.uark.edu)

- University Professors Hettiarachachy, Siebenmorgen
- Professors Buescher, Crandall, Howard, Meullenet, Proctor, Ricke, Wang
- Assistant Professors Baum, Lee, Morawicki, Seo
- Adjunct Faculty Members Apple (N.), Brady, Chalova-Zhekova, Devareddy, King, Li, Marcy, Owens-Hanning, Pohlman, Prior

Food science is the application of science and technology to processing, packaging, safety, product invention and distribution of food products. Food science deals with all aspects of food between production and consumption and involves many disciplines, including chemistry, microbiology, nutrition, engineering and sensory science.

Food science prepares students for many interesting, rewarding and challenging professional career opportunities in industry, business, governmental and educational organizations associated with food and food-related products. Due to the diversity and abundance of opportunities available, students graduating with a B.S.A. in food science readily obtain employment or continue studies for graduate school. Additionally, requirements for several pre-professional programs can be fulfilled while meeting requirements for the food science degree.

Students may choose one of three areas of concentration for their degree program: Food Science (FDSC), Food Technology (FDTN), or Food and Culinary Sciences (FDCU). The FDSC concentration at the University of Arkansas is one of only 37 programs in the United States and the only one in Arkansas that is approved by the Institute of Food Technologists. It provides students with a strong background in basic and applied sciences and

food chemistry, microbiology, analysis, quality and engineering.

The FDTN concentration provides students interested in food business and management careers with an integrated background in food science and business. With proper course selection, students in the food technology concentration can complete a minor in agribusiness or general business while completing their core requirements, thus leaving elective hours available for further educational enhancement.

The FDCU concentration provides students interested in product development careers with an interdisciplinary background in food science and culinary arts. This concentration is a partnership program with Northwest Arkansas Community College (NWACC). Students complete their culinary arts courses on the NWACC campus for transfer credit to the UA. These courses can be taken prior to admission to the UA or taken while in residence at the UA. Food and Culinary Sciences concentration will provide students with the course work necessary to be eligible to become a Certified Culinary Scientist or a Certified Research Chef through the Research Chef's Association.

Students in all concentrations are offered opportunities for research, internships, international experiences and selection of a minor.

### Requirements for a Major in Food Science (FDSC)

State [minimum core](#) and discipline specific general education requirements:

(Course work that meets state minimum core requirements is in **bold**.)

Communications (6-12 hours)

\_\_\_ Choose from **English Core** courses (6 hours)

\_\_\_ [Choose two courses from approved list of communication intensive courses \(FDCU must choose 3000-4000 level courses\)](#)

U.S. History and Government (3 hours)

\_\_\_ Choose from **U.S. History Core** courses

Mathematics and Statistics (9-13 hours)

\_\_\_ Choose **MATH Core** course

FDSC Concentration:

\_\_\_ MATH 1213 Plane Trigonometry

\_\_\_ MATH 2554 Calculus I

\_\_\_ STAT 2303 Principles of Statistics or STAT 2023 Biostatistics or AGST 4023 Principles of Experimentation

FDTN Concentration:

\_\_\_ MATH 2043 Survey of Calculus

\_\_\_ MATH 2053 Finite Mathematics (for students declaring AGBS or GBUS minors only)

\_\_\_ AGECE 2403 Quantitative Tools for Agribusiness or WCOB 1033 Data Analysis and Interpretation or STAT 2303 Principles of Statistics or AGST 4023 Principles of Experimentation

FDCU Concentration:

\_\_\_ MATH 2043 Survey of Calculus

\_\_\_ STAT 2303 Principles of Statistics

[Physical and Biological Sciences](#) (20-31 hours)

\_\_\_ **BIOL 1543/1541L** Principles of Biology and lab

\_\_\_ BIOL 2013/2011L General Microbiology and lab

\_\_\_ **CHEM 1103/1101L** University Chemistry I and lab

\_\_\_ **CHEM 1123/1121L** University Chemistry II and lab

FDSC Concentration:

\_\_\_ CHEM 2613/2611L Organic Physiological Chemistry and lab or CHEM 3603/3601L Organic Chemistry I

and lab and [CHEM 3613/3611L Organic Chemistry II and lab](#)

\_\_\_ CHEM 3813 Introduction to Biochemistry

\_\_\_ PHYS 2013/2011L College Physics I and lab

FDTN Concentration:

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FDSC Concentration:

\_\_\_ ENGL 3053 Technical and Report Writing or

\_\_\_ AGED 3142/3141L Agri Communications and lab

FDTN or FDCU Concentration:

\_\_\_ AGED 3142/3141L Agri Communications and

lab

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**Deleted:** or PSYC 2013 Intro to Statistics for Psychologists

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CHEM 2613/2611L Organic Physiological Chemistry and lab  
 CHEM 3813 Introduction to Biochemistry (for students declaring GFNU minor only)

FDCU Concentration:

CHEM 2613/2611L Organic Physiological Chemistry and lab

Fine Arts and Humanities (6 hours)

Choose **Fine Arts, Humanities Core** courses

Social Sciences (9 hours)

Choose from **Social Sciences Core** courses (9 hours)

Students declaring AGBS minor must take AGECEC 1103 Agricultural Microeconomics, and students declaring GBUS minor must take ECON 2143 Basic Economics – Theory and Practice.

FDSC Degree Requirements (27 hours)

AFLS 1011 Freshman Orientation

FDSC 1011 Food Science Orientation

FDSC 1103 Introduction to Food Science

FDSC 3103 Principles of Food Processing with lab component

[FDSC 3202 Introduction to Food Law](#)

[FDSC 4114 Food Analysis with lab component](#)

FDSC 4304 Food Chemistry with lab component

[FDSC 431V\(3\) Internship in Food Science](#)

FDSC 4413 Sensory Evaluation of Food with lab component

FDSC 4713 Food Product & Process Development with lab component

General Electives (9-19 hours)

**Additional Requirements for Food Science Concentration (10 hours)**

HESC 1213 Fundamentals of Nutrition

[FDSC 4122/4121L Food Microbiology and lab](#)

FDSC 4754 Engineering Principles of Food Processing with lab component

**Additional Requirements for Food Technology Concentration (18-21 hours)**

FDSC 2503 Food Safety and Sanitation or [2523 Sanitation and Safety in Food Processing Operations](#) or [FDSC 4122/4121L Food Microbiology and lab](#)

Complete one of the following options (students must declare chosen minor with Bumpers College Dean's Office)

Option 1: Agribusiness minor (AGBS-m)

WCOB 1120 Computer Competency Requirement (AGME 2903 may be taken instead, but hours will be counted toward elective hours)

AGECEC 2142/2141L Agribusiness Financial Records and lab

AGECEC 2303 Introduction to Agribusiness

AGECEC 3303 Food and Agricultural Marketing

AGECEC 4313 Agricultural Business Management

3000-4000 level business course from the departmental codes: ACCT, AGECEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB

Option 2:

WCOB 1120 Computer Competency Requirement

[ACCT 2013 Accounting Principles I](#)

MGMT 3563 Management Concepts and Organizational Behavior

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**Deleted:**  FDSC 4203 Quality Evaluation and Control with lab component

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**Deleted:**  FDSC 4114 Food Analysis with lab component

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**Deleted:**  FDSC 3202 Introduction to Food Law  
 FDSC 431V (3 hours) Internship in Food Science

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**Deleted:** WCOB 1023 Business Foundations

- MKTG 3433 Introduction to Marketing Strategy
  - 3000-4000 level Walton College course chosen from department codes: ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB
  - 3000-4000 level Walton College course chosen from department codes: ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB
- Option 3: General Foods and Nutrition minor (GFNU-m)
- HESC 1213 Fundamentals of Nutrition
  - HESC 2112/2111L Principles of Foods and lab
  - HESC 3203 Human Nutrition
  - HESC 4213 Advanced Nutrition
- Choose two from the following courses
- HESC 2203 Sports Nutrition
  - HESC 4223 Life Cycle Nutrition
  - HESC 4243 Community Nutrition

**Additional Requirements for Food and Culinary Sciences Concentration (29 hours)**

\*indicates NorthWest Arkansas Community College course codes:

- HESC 1213 Fundamentals of Nutrition
- BAKG 1003\* Introduction to Baking
- FDSC 2503 Food Safety & Sanitation or CULY 1003\* Safety and Sanitation
- CULY 1103\* Introduction to Food Preparation
- CULY 1203\* Stocks, Sauces and Soups
- CULY 1303\* Center of the Plate Applications
- CULY 1403\* Garde Manger
- CULY 2003\* World Cuisine
- FDSC 3202 Introduction to Food Law
- FDSC 431V (3 hr) Internship in Food Science

**120 Total Hours**

Food Science B.S.A., Food and Culinary Sciences Concentration

[The Food Science B.S.A. program with Food and Culinary Sciences Concentration requires a summer internship after the third year and so is not eligible for the Eight-Semester Degree Completion Program. The program can still be finished in four years by following the nine-semester plan shown below.](#)

An asterisk \* indicates NorthWest Arkansas Community College course codes.

**Fall Semester Year 1**

- 4 Science University Core BIOL 1543/1541L Principles of Biology and lab
- 3 University Core MATH 1203 College Algebra
- 3 University Core ENGL 1013 Composition I unless exempt
- 1 AFLS 1011 Freshman Orientation
- 1 FDSC 1011 Food Science Orientation
- 3 University Core in Fine Arts/Humanities or Social Science or History

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**Deleted:** HESC 2112/2111L Principles of Foods and lab or

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**Deleted:** Students wishing to follow the degree plan in Food Science should see page 41 in the Academic Regulations chapter for university requirements of the program.

**15 Semester hours**

**Spring Semester Year 1**

4 [Science University Core](#) CHEM 1103/1011L University Chemistry I and lab

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3 University Core ENGL 1023 Comp II

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**Deleted:** 3 MATH 2043 Survey of Calculus

3 FDSC 1103 Introduction to Food Science

3 FDSC 2503 Food Safety and Sanitation or CULY 1003\* Safety and Sanitation

3 [University Core in Fine Arts/Humanities or Social Science or History](#)

**16 Semester hours**

**Fall Semester Year 2**

4 CHEM 1123/1121L University Chemistry II and lab

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3 [MATH 2043 Survey of Calculus](#)

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**Deleted:** Science University Core

3 [HESC 1213 Fundamentals of Nutrition](#)

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**Deleted:** 1 CHEM 1101L University Chemistry I lab (Credit earned when CHEM 1121L is completed with grade of "C" or better)

3 University Core in Fine Arts/Humanities or Social Science or History

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**Deleted:** 3 & COMM 1313 Public Speaking

3 CULY 1103\* Introduction to Food Preparation Theory **16 Semester hours**

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**Deleted:** 2 General Elective (must be upper division)

**Spring Semester Year 2**

4 CHEM 2613/2611L Organic Physiological Chemistry and lab

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**Deleted:** or HESC 2112/2111L Principles of Foods and Lab

4 [BIOL 2013/2011L General Microbiology and lab](#)

3 [Communication Intensive Elective \(from approved list-must be 3000-4000 level course\)](#), 1 [General Elective \(FDSC 2701 Food for Health recommended\)](#), 3 CULY 1203\* Stocks, Soups and Sauces

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**Deleted:** 3 Statistics Elective - 16

**15 Semester hours**

**Fall Semester Year 3**

4 FDSC 4304 Food Chemistry with lab component

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**Deleted:** 3 University Core in Fine Arts/Humanities or Social Science or History

3 [STAT 2303 Principles of Statistics](#)

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3 [General Elective \(must be 3000-4000 level course\)](#)

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**Deleted:** 6-7 FDSC 3103 Principles of Food Processing with lab component and FDSC 4203 Quality Evaluation and Control with lab component (even years) or FDSC 4413 Sensory Evaluation of Food with lab component and

3 University Core in Fine Arts/Humanities or Social Science or History

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3 [BAKG 1003\\* Introduction to Baking](#)

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**Deleted:** 4 BIOL 2013/2011L General Microbiology and lab

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**Deleted:** CULY 1403\* Garde Manger

**16 Semester hours**

**Spring Semester Year 3**

2 FDSC 3202 Introduction to Food Law

4 FDSC 4114 Food Analysis with lab component

3 Communication Intensive Elective (from approved list-must be 3000-4000 level course)

3 University Core in Fine Arts/Humanities or Social Science or History

3 CULY 1403\* Garde Manger

**15 Semester hours**

**Summer Semester Year 3**

3 FDSC 431V Internship in Food Science

**3 Semester hours**

**Fall Semester Year 4**

3 FDSC 3103 Principles of Food Processing with lab component

3 FDSC 4413 Sensory Evaluation of Food with lab component 3 University Core in Fine Arts/Humanities or Social Science or History

3 General Elective (must be 3000-4000 level course)

3 CULY 2003\* World Cuisine

**15 Semester hours**

**Spring Semester Year 4**

3 FDSC 4713 Food Product and Process Development with lab 3 General Electives (must be 3000-4000 level course)

3 CULY 1303\* Center of the Plate Applications

**9 Semester hours**

**120 Total hours**

Food Science B.S.A., Food Science Concentration Degree Program

The Food Science B.S.A. program with Food Science Concentration requires a summer internship after the third year and so is not eligible for the Eight-Semester Degree Completion Program. The program can still be finished in four years by following the nine-semester plan shown below.

**Fall Semester Year 1**

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**Deleted:** -3 FDSC 4713 Food Product and Process Development with lab component (odd years) or

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**Deleted:** 1303\* Center of the Plate Applications

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**Deleted:** and FDSC 4203 Quality Evaluation and Control with lab component (even years) or

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**Deleted:** and FDSC 4304 Food Chemistry with lab component (odd years) -

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**Deleted:** BAKG 1003\* Introduction to Baking

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**Deleted:** component (odd years) or FDSC 3202 Introduction to Food Law (even years) - ... [1]

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**Deleted:** 2003\* World Cuisine

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**Deleted:** Students wishing to follow the degree plan should see the [Eight-Semester Degree Completion Policy](#) in the Academic Regulations section for university requirements of the program. -



4 Science University Core BIOL 1543/1541L Principles of Biology and lab

3 University Core MATH 1203 College Algebra

3 University Core ENGL 1013 Composition I unless exempt

1 AFLS 1011 Freshman Orientation

1 FDSC 1011 Food Science Orientation

3 University Core in Fine Arts/Humanities or Social Science or History

**15 Semester hours**

**Spring Semester Year 1**

3 FDSC 1103 Introduction to Food Science

[4 Science University Core CHEM 1103/1101L University Chemistry I](#)

3 MATH 1213 Plane Trigonometry

3 University Core ENGL 1023 Composition II unless exempt

3 University Core in Fine Arts/Humanities or Social Science or History

**16 Semester hours**

**Fall Semester Year 2**

[4 CHEM 1123/1121L University Chemistry II and lab](#)

[4 MATH 2554 Calculus I](#)

[3 HESC 1213 Fundamentals of Nutrition](#)

[3 General Elective \(FDSC 2603 Science in the Kitchen recommended\)](#)

**14 Semester hours**

**Spring Semester Year 2**

4 CHEM 2613/2611L Organic Physiological Chemistry and lab

[3 Communication Intensive Elective \(from approved list\)](#)

4 BIOL 2013/2011L General Microbiology and lab

[1 General Elective \(FDSC 2701 Food for Health recommended\)](#) 3 University Core in Fine Arts/Humanities or Social Science or History

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Deleted: Science University Core

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Deleted: 1 CHEM 1101L University Chemistry I lab (Credit earned when CHEM 1121L is completed with grade of "C" or better) .

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Deleted: Statistics Elective

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**15 Semester hours**

**Fall Semester Year 3**

4 FDSC 4304 Food Chemistry with lab component

3 FDSC 4122/4121L Food Microbiology and lab

4 PHYS 2013/2011L College Physics I and lab

3 Statistics Elective (choose from STAT 2303, STAT 2023 or AGST 4023)

**14 Semester hours**

**Spring Semester Year 3**

4 FDSC 4114 Food Analysis with lab component

4 FDSC 4754 Engineering Principles of Food Processing with lab component

2 FDSC 3202 Introduction to Food Law

3 Communication Intensive Elective (from approved list)

3 University Core in Fine Arts/Humanities or Social Science or History

**16 Semester hours**

**Summer Semester Year 3**

FDSC 431V Internship in Food Science

3 Semester hours

**Fall Semester Year 4**

3 FDSC 3103 Principles of Food Processing with lab component

3 FDSC 4413 Sensory Evaluation of Food with lab component 3 CHEM 3813 Introduction to Biochemistry

3 University Core in Fine Arts/Humanities or Social Science or History

3 General Electives

**15 Semester hours**

**Spring Semester Year 4**

3 FDSC 4713 Food Product and Process Development with lab component 3 University Core in Fine Arts/Humanities or Social Science or History

6 General Elective

**12 Semester hours**

**120 Total hours**

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Food Science B.S.A., Food Technology Concentration Degree Program

The Food Science B.S.A. program with Food Technology Concentration requires a summer internship after the third year and so is not eligible for the Eight-Semester Degree Completion Program. The program can still be finished in four years by following the nine-semester plan shown below.

**Fall Semester Year 1**

- 4 Science University Core BIOL 1543/1541L Principles of Biology and lab
- 3 University Core MATH 1203 College Algebra
- 3 University Core ENGL 1013 Composition I
- 1 AFLS 1011 Freshman Orientation
- 1 FDSC 1011 Food Science Orientation
- 3 University Core in Fine Arts/Humanities or Social Science or History

**15 Semester hours**

**Spring Semester Year 1**

- 3 FDSC 1103 Introduction to Food Science

4 Science University Core CHEM 1103/1101L University Chemistry I and lab

- 3 University Core ENGL 1023 Composition II

- 3 University Core in Social Science (business minors must choose AGECE 1103 Ag Microeconomics or ECON 2143 Basic Economics-Theory & Practice)

3 Business minors only: WCOB 1120 Computer Competency Requirement and MATH 2053 Finite Math

3 Nutrition minors only: HESC 1213 Fundamentals of Nutrition

**16 Semester hours**

**Fall Semester Year 2**

- 4 CHEM 1123/1121L University Chemistry II and lab

- 3 FDSC 2503 Food Safety and Sanitation

3 MATH 2043 Survey of Calculus

3 Business minors only: AGECE 2142/2141L Agribusiness Financial Records and lab or ACCT 2013 Accounting Principles I

3 Nutrition minors only: HESC 2112/2111L Principles of Foods and lab 3 General Elective (FDSC 2603 Science in the Kitchen recommended)

**16 Semester hours**

**Spring Semester Year 2**

- 4 CHEM 2613/2611L Organic Physiological Chemistry and lab

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3 Statistics Elective

3 [Communication Intensive Elective \(from approved list\)](#)

3 University Core in Fine Arts/Humanities or Social Science or History

1 [General Elective \(FDSC 2701 Food for Health recommended\)](#)

**14 Semester hours**

**Fall Semester Year 3**

4 [FDSC 4304 Food Chemistry with lab component](#)

4 BIOL 2013/2011L General Microbiology and lab

3 [Business minors only: AGEC 3303 Food & Agricultural Marketing or MKTG 3433 Introduction to Marketing Strategy](#)

3 [Nutrition minors only: HESC 4223 Life Cycle Nutrition](#)

3 University Core in Fine Arts/Humanities or Social Science or History

**14 Semester hours**

**Spring Semester Year 3**

2 [FDSC 3202 Introduction to Food Law](#)

4 [FDSC 4114 Food Analysis with lab component](#)

6 [Business minors: \(AGEC 2303 Introduction to Agribusiness or MGMT 3563 Management Concepts & Organizational Behavior\) and 3000-4000 level Business Elective](#)

6 [Nutrition minors: CHEM 3813 Introduction to Biochemistry and HESC 3203 Human Nutrition](#)

3 [Communication Intensive Elective \(from approved list\)](#)

**15 Semester hours**

**Summer Semester Year 3**

3 FDSC 431V Internship in Food Science

**3 Semester hours**

**Fall Semester Year 4**

3 [FDSC 3103 Principles of Food Processing with lab component](#)

3 [FDSC 4413 Sensory Evaluation of Food with lab component](#) 3 [Business minors only: AGEC 4313 Agricultural Business Management or 3000-4000 level Business Elective](#) 3 [Nutrition minors only: HESC 4213](#)

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Advanced Nutrition

[3 University Core in Fine Arts/Humanities or Social Science or History](#)

3 General Elective

**15 Semester hours**

Spring Semester Year 4

[3 FDSC 4713 Food Product and Process Development with lab component](#) [6 Business minors only: General Elective](#)

[6 Nutrition minors only: \(HESC 2203 Sports Nutrition or HESC 4243 Community Nutrition\) and General Elective](#)

3 University Core in Fine Arts/Humanities or Social Science or History

**12 Semester hours**

**120 Total hours**

**Minor in Food Science (FDSC-M)**

The Food Science Minor will consist of 18 hours to include the following:

\_\_\_ FDSC 3103 Principles of Food Processing with lab component

\_\_\_ FDSC 4123/4121L Food Microbiology and lab

\_\_\_ FDSC 4304 Food Chemistry with lab component

**Choose 7 hours from:**

\_\_\_ FDSC 2503 Food Safety and Sanitation

\_\_\_ FDSC 3202 Introduction to Food law

\_\_\_ FDSC 4114 Food Analysis with lab component

\_\_\_ FDSC 4203 Quality Evaluation and Control with lab component

\_\_\_ HESC 1213 Fundamentals of Nutrition

A student planning to minor in food science must consult a Department of Food Science adviser.

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**SECTION VIII: Action Recorded by Registrar's Office**

PROGRAM INVENTORY/DARS

PGRM \_\_\_\_\_ SUBJ \_\_\_\_\_ CIP \_\_\_\_\_ CRTS \_\_\_\_\_

DGRE \_\_\_\_\_ PGCT \_\_\_\_\_ OFFC&CRTY VALID \_\_\_\_\_

REPORTING CODES

PROG. DEF. \_\_\_\_\_ REQ. DEF. \_\_\_\_\_

Initials \_\_\_\_\_ Date \_\_\_\_\_

**Distribution**

Notification to:  
(1) College  
(7) Treasurer

(2) Department  
(8) Undergraduate Program Committee

(3) Admissions

(4) Institutional Research

(5) Continuing Education

(6) Graduate School

5/12/08

