

**ATTACHMENT 1A-4**  
**Dale Bumpers College of Agricultural, Food & Life Sciences**  
**NINE-SEMESTER DEGREE COMPLETION PROGRAM**  
**B.S.A. – Food Science (FDSC) – Food Technology (FDTN)**  
**2014-2015**

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; 44-47 hours departmental core; 11-20 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
<b>CHEM 1103/1101L</b> University Chemistry (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
<b>Business minors only</b> – WCOB 1120 Computer Competency Requirement and MATH 2053 Finite Math (Pre-MATH 1203)	3
<b>Nutrition minors only</b> – HESC 1213 Fundamentals of Nutrition	3
<b>Social Science Core Elective</b> – business minors must choose AGEC 1103 Principles of Ag Microeconomics (Pre- MATH 1203) OR ECON 2143 Basic Economics-Theory & Practice	3
<b>Total Semester Hours</b>	<b>16</b>

<b>Fall Semester Year 2</b>	
<b>Course</b>	<b>Hours</b>
MATH 2043 Survey of Calculus (MATH 1203)	3
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
<b>Business minors only</b> – 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
<b>Nutrition minors only</b> – 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
<b>Total Semester Hours</b>	<b>16</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
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
<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>14</b>

<b>Fall Semester Year 3</b>	
<b>Course</b>	<b>Hours</b>
BIOL 2013/2011L General Microbiology (Pre-BIOL 1543/1541L and one semester of chemistry)	4
<b>Business minors only</b> – 3000-4000 level business elective OR MKTG 3433 Introduction to Marketing Strategy (Pre-ECON 2413 and WCOB 1033)	3
<b>Nutrition minors only</b> – HESC 4223 Life Cycle Nutrition (Pre-HESC 1213, CHEM 1103 and BIOL 1543/1541L)	3
FDSC 4304 Food Chemistry (Pre-CHEM 2613/2611L)	4
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<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
<b>Business minors only</b> – [AGEC 2303 Introduction to Agribusiness (Pre-AGEC 1103) AND AGEC 3303 Food & Agricultural Marketing (Pre-AGEC 1103)] OR [MGMT 3563 Management Concepts & Organizational Behavior AND 3000-4000 level business elective]	6
<b>Nutrition minors only</b> – 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 4113/4111L Food Analysis (Pre-CHEM 2613/2611L)	4
<b>Total Semester Hours</b>	<b>15</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>Business minors only</b> – AGEC 4313 Agricultural Business Management (Pre-AGEC 2142/2141L and AGEC 2303) OR 3000-4000 level business elective	3
<b>Nutrition minors only</b> – HESC 4213 Advanced Nutrition (Pre-CHEM 3813 and HESC 3203)	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective	3
<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>Business minors only</b> – General Elective	6
<b>Nutrition minors only</b> – [HESC 2203 Sports Nutrition (Pre-HESC 1213) OR HESC 4243 Community Nutrition (Pre-HESC 1213)] AND General Elective	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>12</b>

2012-2013