Student:	
ID #:	Major:



FOOD SCIENCE CHEMISTRY

POST-BACCALAUREATE CERTIFICATION

Credits required: 76 Academic Year 2020-2021

Note: A Business or a Sustainability concentration is required.

Course Code	Course Title	Credits	Gr	Cr	Tm
FSC 100	Food Scientist Careers	1			
FSC 200	Regulatory and Quality Standards	2			
FSC 362	Food Science Nutrition	3			
FSC 410	Food Chemistry I	4			
FSC 412	Food Chemistry II	4			
FSC 432	Food Processing and Analysis	3			
FSC 440	Principles of Food Engineering	3			
FSC 442	Advanced Food Microbiology	4			
EGG 450	Trends in Food Science (Internship or Capstone Product	3			
FSC 450	Development)				
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	Required Mathematics courses (select 1 option):				
PSY 310	Behavior Science Statistics	4			
and	and	and			
MAT 111	College Algebra	4			
MAT 216	Elementary Statistics	4			
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	Required Dietetics courses:				
DTS 190	Culinary Skills for Healthy Living	3			
DTS 201	Food Science	3			
	Required Science courses:				
BIO 100	Introduction to Cellular and Molecular Biology	4			
BIO 325	Microbiology	4			
CHE 113	General Chemistry I	4			
CHE 114	General Chemistry II	4			
CHE 222	Instrumental Quantitative Analysis	4			
CHE 333	Organic Chemistry I	4			
CHE 352	Biochemistry	4			
CHE 493	Chemistry Seminar	1			
CHE 494	Chemistry Seminar	1			
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	Required Business Concentration courses:				
BUS 250	Business Communication	3			
BUS 331	Introduction to Marketing	3			
BUS 362	Principles of Management	3			
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	Required Sustainability Concentration courses:				
FSC 120	Contemporary Issues in Food	3			
100 120	Contemporary Issues III I oou)			

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FSC 255	Sustainable Food Nutrients	3		
SOC 363	Environmentally Sustainable Societies	3		