

Student: _____

ID #: _____ Major: _____

**FOOD SCIENCE CHEMISTRY****POST-BACCALAUREATE CERTIFICATION**

Credits required: 76

Academic Year 2022-2023

Note: A Baking, Business, or Sustainability concentration is required.

Course Code	Course Title	Credits	Gr	Cr	Tm
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			
DTS 201	Food Science	3			
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			
FSC 450	Trends in Food Science (Internship or Capstone Product Development)	3			
	Required Mathematics courses (select 1 option):				
PSY 310 and MAT 111	Behavior Science Statistics and Algebra II	4 and 4			
MAT 216	Statistics	4			
	Choose one 9 credit concentration in Baking, Business, or Sustainability				
	Required Baking Concentration courses (in collaboration with WCTC):				
FSC 110	Applied Food Service Sanitation	1			
FSC 121	Science of Baking Principles	2			
FSC 123	Cake Production and Decorating	2			
FSC 140	Fundamentals of Baking 1	2			
FSC 143	Pies and Confections	2			
	Required Business Concentration courses:				
BUS 250	Business Communication	3			
BUS 331	Introduction to Marketing	3			

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BUS 362	Principles of Management	3			
	Required Sustainability Concentration courses:				
FSC 120	Contemporary Issues in Food	3			
FSC 255	Sustainable Food Nutrients	3			
SOC 363	Environmentally Sustainable Societies	3			