

Student: _____

ID #: _____ Major: _____

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

Credits required: 73

Academic Year 2023-2024

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

Course Code	Course Title	Credits	Gr	Cr	Tm
FSC 100	Food Scientist Careers	1			
FSC 200 or FSC 642	Regulatory and Quality Standards or Regulatory Systems in Food Safety (Includes PCQI certification)	2 or 3			
FSC 362 or DTS 250	Food Science Nutrition or Nutrition Principles	3 or 4			
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			
Required Dietetics course:					
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			
Required Baking Concentration courses (in collaboration with WCTC):					
FSC 110	Applied Food Service Sanitation	1			
FSC 121	Science of Baking Principles	2			

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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			
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			