CORE CURRICULUM GUIDE

Credits required: 48

Realms and Additional requirements

<table>
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<tr>
<th>Met</th>
<th>Credits</th>
<th>Gr</th>
<th>Cr</th>
<th>Tm</th>
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PHILOSOPHY/THEOLOGY (sea, phi, thy) (min 10 credits)

Search for Meaning (sea) (SEA 101) 4
Philosophy (phi) 3-4
Theology (thy) 3-4

COMMUNICATIONS/MATH (cm) (min. 8 credits)

Oral Communication (1 of 3 public speaking courses) 2-3
College Research Writing (ENG 120) 3
World Language (3 credits or equivalency fulfilled) 3
College Level Math (MAT 104 or higher) 3-4

HUMANISTICS (his, bes, hum) (min. 9 credits)

History (his) (min. 3 cr.) 3-4
Behavioral Science (bes) (min. 3 cr.) 3-4
Option (his, bes, hum) (min. 3 cr.) 3-4

LITERATURE/FINE ARTS (lit, fa) (min. 9 credits)

Literature (lit) (min. 3 cr.) 3-4
Fine Arts (fa) (min. 3 cr. of music, art, or dance) 3-4
Option (lit or fa) (min. 2 cr.) 2-4

SCIENCES (sci, bio, che, phy) (min. 3 credits)

Earth science, biology, chemistry, or physics (min. 3 cr.) 3-4

LEADERSHIP REQUIREMENT (Waived for those with ≥ 15 credits or ≥ 24 years. Not waived for the RN to BSN or Nursing 1-2-1 Program.)

Leadership for Social Justice Seminar (SYM 110) (W = waived) 3

GLOBAL REQUIREMENT (g) (min. 3 credits)

One “global-designated” course. Transfer courses do not qualify. 3-4

GRADUATION REQUIREMENTS: 128 total credits required for graduation. Additional information in the University bulletin.

ELECTIVE CREDITS

Food Science Chemistry Major (1920)
**FOOD SCIENCE CHEMISTRY MAJOR**

Credits required: 76

**Note:** A Business or a Sustainability concentration is required.

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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>FSC 100</td>
<td>Food Scientist Careers</td>
<td>1</td>
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<td>FSC 200</td>
<td>Regulatory and Quality Standards</td>
<td>2</td>
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<td>FSC 362</td>
<td>Food Science Nutrition</td>
<td>3</td>
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<tr>
<td>FSC 410</td>
<td>Food Chemistry I</td>
<td>4</td>
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<tr>
<td>FSC 412</td>
<td>Food Chemistry II</td>
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<td>FSC 432</td>
<td>Food Processing and Analysis</td>
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<td>FSC 440</td>
<td>Principles of Food Engineering</td>
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<td>FSC 442</td>
<td>Advanced Food Microbiology</td>
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<td>FSC 450</td>
<td>Trends in Food Science (Internship or Capstone Product Development)</td>
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**Required Mathematics courses (select 1 option):**

- PSY 310 and Behavior Science Statistics and
- MAT 111 and College Algebra
- MAT 216 and Elementary Statistics

**Required Dietetics courses:**

- DTS 190 Culinary Skills for Healthy Living
- DTS 201 Food Science

**Required Science courses:**

- BIO 100 Introduction to Cellular and Molecular Biology
- BIO 325 Microbiology
- CHE 113 General Chemistry I
- CHE 114 General Chemistry II
- CHE 222 Instrumental Quantitative Analysis
- CHE 333 Organic Chemistry I
- CHE 352 Biochemistry
- CHE 493 Chemistry Seminar
- CHE 494 Chemistry Seminar

**Required Business Concentration courses:**

- BUS 250 Business Communication
- BUS 331 Introduction to Marketing
- BUS 362 Principles of Management

**Required Sustainability Concentration courses:**

- FSC 120 Contemporary Issues in Food
- FSC 255 Sustainable Food Nutrients
- SOC 363 Environmentally Sustainable Societies