

Student: _____

ID #: _____ Major: _____



CORE CURRICULUM GUIDE

Credits required: 48

Academic Year 2020-2021

Realms and Additional requirements	Met	Credits	Gr	Cr	Tm
PHILOSOPHY/THEOLOGY (sea, phi, thy) (min 10 credits)	<input type="checkbox"/>				
Search for Meaning (sea) (SEA 101)		4			
Philosophy (phi)		3-4			
Theology (thy)		3-4			
COMMUNICATIONS/MATH (cm) (min. 8 credits)	<input type="checkbox"/>				
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)	<input type="checkbox"/>				
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)	<input type="checkbox"/>				
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)	<input type="checkbox"/>				
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.)	<input type="checkbox"/>				
Leadership for Social Justice Seminar (SYM 110) (W = waived)		3			
GLOBAL REQUIREMENT (g) (min. 3 credits)	<input type="checkbox"/>				
One "global-designated" course. Transfer courses do not qualify.		3-4			
GRADUATION REQUIREMENTS: 120 total credits required for graduation. Additional information in the University bulletin.					
ELECTIVE CREDITS					

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FOOD SCIENCE CHEMISTRY

MAJOR

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			
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 College Algebra	4 and 4			
MAT 216	Elementary Statistics	4			
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			
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			

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SOC 363	Environmentally Sustainable Societies	3			