

Student: _____
 ID #: _____ Major: _____



CORE CURRICULUM GUIDE

Credits required: 42

Academic Year 2023-2024

Realms and Additional requirements	Met	Credits	Gr	Cr	Tm
LEADERSHIP REQUIREMENT (Waived for those with ≥ 15 credits or ≥ 24 years of age. Not waived for the RN to BSN or Nursing 1-2-1 Program.)	□				
Leadership for Social Justice Seminar (SYM 110) (W = waived)		3			
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)	□				
College Research Writing (ENG 120)		3			
Oral Communication (1 of 3 public speaking courses)		2-3			
College Level Math (MAT 104 or higher)		3-4			
World Language (3 credits or equivalency fulfilled)		3			
LITERATURE/FINE ARTS (lit, fa) (min. 9 credits)	□				
Fine Arts (fa) (min. 3 cr. of music, art, or dance)		3-4			
Literature (lit) (min. 3 cr.)		3-4			
Option (lit or fa) (min. 2 cr.)		2-4			
HUMANISTICS (his, bes, hum) (min. 9 credits)	□				
Behavioral Science (bes) (min. 3 cr.)		3-4			
History (his) (min. 3 cr.)		3-4			
Option (his, bes, hum) (min. 3 cr.)		3-4			
SCIENCES (sci, bio, che, phy) (min. 3 credits)	□				
Earth science, biology, chemistry, or physics (min. 3 cr.)		3-4			
OTHER GRADUATION REQUIREMENTS (Additional information in the University bulletin.)	□				
120 total credits required for graduation.					
42 Core credits required for graduation (39 if LSJ is waived).					
GLOBAL - One "global-designated" course (g) (minimum 3 credits). Transfer courses do not qualify.					

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**FOOD SCIENCE CHEMISTRY****MAJOR**

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 MAT 216	Behavior Science Statistics and Algebra II Statistics	4 and 4 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			
FSC 123	Cake Production and Decorating	2			

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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			