

Student: \_\_\_\_\_  
 ID #: \_\_\_\_\_ Major: \_\_\_\_\_



## CORE CURRICULUM GUIDE

Credits required: 43

Academic Year 2024-2025

Realms and Additional requirements	Met	Credits	Gr	Cr	Tm
<b>LEADERSHIP REQUIREMENT</b> (Waived for those with $\geq 15$ credits or $\geq 24$ years of age. 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			
<b>PHILOSOPHY/THEOLOGY (sea, phi, thy) (min 10 credits)</b>	<input type="checkbox"/>				
Search for Meaning (sea) (SEA 101)		4			
Philosophy (phi)		3-4			
Theology (thy)		3-4			
<b>COMMUNICATIONS/MATH (cm) (min. 9 credits)</b>	<input type="checkbox"/>				
College Research Writing (ENG 120)		3			
Professional Presentations (COM 105)		3			
College Level Math (MAT 104 or higher)		3-4			
World Language (3 credits or equivalency fulfilled)		3			
<b>LITERATURE/FINE ARTS (lit, fa) (min. 9 credits)</b>	<input type="checkbox"/>				
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			
<b>HUMANISTICS (his, bes, hum) (min. 9 credits)</b>	<input type="checkbox"/>				
Behavioral Science (bes) (min. 3 cr.)		3-4			
History (his) (min. 3 cr.)		3-4			
Option (his, bes, hum) (min. 3 cr.)		3-4			
<b>SCIENCES (sci, bio, che, phy) (min. 3 credits)</b>	<input type="checkbox"/>				
Earth science, biology, chemistry, or physics (min. 3 cr.)		3-4			
<b>OTHER GRADUATION REQUIREMENTS</b> (Additional information in the University bulletin.)	<input type="checkbox"/>				
<b>120 total credits</b> required for graduation.					
<b>43 Core credits</b> required for graduation (40 if LSJ is waived).					
<b>GLOBAL</b> - One "global-designated" course (g) (minimum 3 credits). Transfer courses do not qualify.					

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

Credits required: 71

Academic Year 2024-2025

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

Course Code	Course Title	Credits	Gr	Cr	Tm
<b>Required Food Science Chemistry courses:</b>					
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 and lab	4			
FSC 412	Food Chemistry II and lab	4			
FSC 432	Food Processing	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			
<b>Required Mathematics courses (select 1):</b>					
PSY 310 and MAT 111	Behavior Science Statistics and Algebra II	4 and 4			
MAT 216	Statistics	4			
<b>Required Dietetics course:</b>					
DTS 201	Food Science	3			
<b>Required Science courses:</b>					
BIO 100	Introduction to Cellular and Molecular Biology and Lab	4			
BIO 325	Microbiology and Lab	4			
CHE 113	General Chemistry I and Lab	4			
CHE 114	General Chemistry II and Lab	4			
CHE 222	Instrumental Quantitative Analysis and Lab	4			
CHE 333	Organic Chemistry I and Lab	4			
CHE 352	Biochemistry I and Lab	4			
<b>Required Baking Concentration courses (in collaboration with WCTC):</b>					
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			

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FSC 143	Pies and Confections	2			
<b>Required Business Concentration courses:</b>					
BUS 250	Business Communication	3			
BUS 331	Introduction to Marketing	3			
BUS 362	Principles of Management	3			
<b>Required Sustainability Concentration courses:</b>					
FSC 120	Contemporary Issues in Food	3			
FSC 255	Sustainable Food Nutrients	3			
BIO 220	Contemporary Environmental Issues	3			