

Student: _____
 ID #: _____ Major: _____



CORE CURRICULUM GUIDE

Credits required: 43

Academic Year 2024-2025

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. 9 credits)	□				
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			
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.					
43 Core credits required for graduation (40 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 (3+2)		PROGRAM			
Credits required: 55 Undergraduate + 30 Graduate		Academic Year 2024-2025			
Course Code	Course Title	Credits	Gr	Cr	Tm
FSC 100	Food Science Careers	1			
FSC 362	Food Science Nutrition	3			
FSC 442	Advanced Food Microbiology	4			
FSC 450	Trends in Food Science (Internship or Capstone Product Development)	3			
Required Mathematics Courses (select 1):					
PSY 310	Behavior Science Statistics	4			
and	and	and			
MAT 111	Algebra II	4			
MAT 216	Statistics	4			
Required Dietetics Course:					
DTS 201	Food Science	3			
Required Science Courses:					
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			
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			
FSC 140	Fundamentals of Baking 1	2			
FSC 143	Pies and Confections	2			
Sustainability Concentration Courses:					
FSC 120	Contemporary Issues in Food	3			
FSC 255	Sustainable Food Nutrients	3			
BIO 220	Contemporary Environmental Issues	3			
Business Concentration Courses:					
BUS 250	Business Communication	3			
BUS 331	Introduction to Marketing	3			
BUS 362	Principles of Management	3			
Required Graduate Courses:					

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FSC 525	Food Chemistry and Analysis	3			
FSC 535	Principles of Food Processing and Engineering	3			
FSC 526	Food Science Statistics	3			
FSC 542	Seminar in Food Processing Chemistry	1			
FSC 551	Food Microbiology and Toxicology	3			
FSC 642	Regulatory Systems in Food Science (includes PCQI certification)	3			
FSC 601	Seminar in Food Safety and Toxicology	1			
FSC 626	Research Methods in Food Science	2			
Required Graduate Course for Thesis/Non-Thesis Track					
FSC 660	Research in Food Science I	5			
FSC 661	Research in Food Science II	5			
FSC 602	Seminar in Food Science Research	1			
OR					
EDU 700	Diversity Among Learners	3			
EDU 715	Policy Issues in Education	3			
EDU 742	Instructional Strategies	3			
OR					
BUS 610	Managerial Communication	3			
BUS 770	Strategic Management	3			
DTS 605	Leadership in Dietetics	3			