



Food Science

College of Human
Environmental
Sciences

The Bachelor of Science in Food Science focuses on the fundamentals of food chemistry, food microbiology, food processing, food engineering, nutrition and statistics. The program is accredited by the Institute of Food Technologists. The curriculum is administered by the Department of Nutrition and Food Science, College of Human Environmental Sciences, and the Department of Animal Sciences, College of Agriculture.

The outlook for employment in most food-related industries remains bright as the nation takes a rigorous position on food safety. There is a continuing and increasing demand for graduates by the various state, federal and municipal agencies.

A Food Science curriculum is also available in the College of Agriculture.

Graduation Requirements

All students in the College of Human Environmental Sciences must satisfy the following requirements:

1. Complete University Studies requirements.
2. Complete the College requirements below.
3. Complete 128 credit hours with a minimum grade-point average of 2.0.
4. Complete the required curriculum in the major program of the student's choice.

College Requirements

HES 100 An Introduction to Professions in Human Environmental Sciences	1
HES 400 Concepts in Human Environmental Sciences: Integration and Application	2
One course in Human Environmental Sciences, outside the student's major prefix	3

Premajor Requirements

PSY 100 Introduction to Psychology	4
ECO 201 Principles of Economics I or ECO 202 Principles of Economics II	3
SOC 101 Introductory Sociology or ANT 220 Introduction to Cultural Anthropology	3
CS 101 Introduction to Computing I	3
MA 113 Calculus I or equivalent	4
CHE 105 General College Chemistry I	3
CHE 107 General College Chemistry II	3
CHE 115 General Chemistry Laboratory	3
CHE 236 Survey of Organic Chemistry or	3
CHE 230 Organic Chemistry I and	3
CHE 231 Organic Chemistry Laboratory I	2
STA 291 Statistical Method or	3
STA 370 Introduction to Statistics	4
PHY 211 General Physics	5
BIO 104 Animal Biology	3
BIO 208 Principles of Microbiology	3
BIO 209 Introductory Microbiology Laboratory	2

Premajor Specialization

COM 181 Basic Public Speaking	3
ENG 203 Business Writing	3

Major Requirements

NFS 212 Introductory Nutrition	3
NFS 311 Nutritional Biochemistry	3
NFS 312 Nutrition and Wellness in the Life Cycle	3
FSC 530 Food Microbiology	5
FSC 434G Food Chemistry	4

Major Specialization

NFS 204 Principles of Food Preparation	3
NFS 504 Food Science Research	3
NFS 514 Food Preservation	3
NFS 560 Food and the Consumer	3
AEN 340 Principles of Food Engineering	4
FSC 535 Food Analysis	4
FSC 430G Sensory Evaluation of Foods	3
FSC 536 Food Processing	4

Electives

Electives should be selected by the student to complete the minimum total of 128 hours required for graduation.