



Food Science

College of Agriculture
and School of Human
Environmental Sciences

Food science is the study of the transformation of biological materials into food products acceptable for human consumption. This requires studying diverse scientific disciplines related to food, including chemistry, engineering, microbiology, biochemistry, toxicology, and management; and effectively applying the industrial and practical aspects to product development, food processing, preservation, and marketing. The program is administered by the Department of Animal and Food Sciences and offers training in the basic sciences and in the fundamentals of food science.

Career opportunities in food industries include: management, research and development of new food products and ingredients, process supervision, quality control, procurement, distribution, sales, and merchandising. Positions include sales and services in allied industries; consulting and trade association activities; and promotional and educational services. Governmental agencies employ food scientists whose work is directed towards research, regulatory control, and the development of food standards.

Graduation Requirements

To earn the Bachelor of Science in Food Science, the student must complete a minimum of 128 semester hours with at least 45 hours from courses at the 300 level and above. A 2.0 grade-point standing (on a 4.0 scale) is necessary and remedial courses may **not** be counted toward the total hours required for the degree.

The Food Science program meets the requirements for accreditation by the Institute of Food Technologists and the National Organization of Food Science Professionals.

Plan of Study

As a food science major you are required to develop an acceptable **Plan of Study** during your sophomore year for your junior and senior years. The plan must be signed by your advisor and returned to the Office of the Associate Dean for Academic Programs.

If you are an upper division transfer student (from another university or from another UK college or department) then you will submit your plan during the first semester you are enrolled in the program.

Consult your academic advisor in developing your Plan of Study.

Each student must complete the following:

College Required Hours

GEN 100 Issues in Agriculture 3

Subtotal: College Required Hours 3

University Studies Requirements

Hours

See "University Studies Program" on pages 75-79 of the 2006-2007 UK Bulletin for the complete University Studies requirements.

The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Courses marked with an asterisk (*) may also be used to satisfy University Studies requirements.

Inference-Logic

MA 123 Elementary Calculus and Its Applications 3

Natural Sciences

CHE 105 General College Chemistry I 3

CHE 107 General College Chemistry II 3

CHE 115 General Chemistry Laboratory 3

Social Sciences

AEC 101 The Economics of Food and Agriculture 3

Plus one additional course 3

USP Electives

BIO 150 Principles of Biology I 3

BIO 152 Principles of Biology II 3

Premajor Requirements

Hours

MA 132 Calculus for the Life Sciences 3

BIO 208 Principles of Microbiology 3

BIO 209 Introductory Microbiology Laboratory 2

CHE 236 Survey of Organic Chemistry 3

NFS 212 Introductory Nutrition 3

PHY 211 General Physics 5

STA 291 Statistical Method 3

Subtotal: Premajor Hours 22

Major Requirements

Hours

Required:

FSC 107 Introduction to Food Science 3

AEN 340 Principles of Food Engineering 4

NFS 311 Nutritional Biochemistry **or**

BCH 401G Fundamentals of Biochemistry 3

FSC 306 Introduction to Food Processing 4

FSC 434G Food Chemistry 4

FSC 530 Food Microbiology 5

FSC 535 Food Analysis 4

FSC 536 Advanced Food Technology 4

Subtotal: Major Hours 31

Specialty Support

Students must select 22 credits from the following suggested list of support courses:

AEC 201 Introduction to Farm and Natural Resource Finance 3

AEC 305 Food and Agricultural Marketing Principles 3

ASC/ABT/ENT 360 Genetics 3

CS 101 Introduction to Computing I 3

ECO 201 Principles of Economics I 3

FSC 304 Animal Derived Foods 5

FSC 395 Special Problem in Animal Science/Food Science 2

FSC 399 Experiential Learning in Animal Sciences/Food Science 1-6

FSC 430G Sensory Evaluation of Foods 3

FSC 538 Food Fermentation and Thermal Processing 4

FSC 540 Food Sanitation 3

NFS 304 Experimental Foods 3

Subtotal: Specialty Support 22

Electives

Elective courses should be selected by the student to lead to the minimum total of 128 hours required for graduation.

Subtotal: Electives minimum of 11

TOTAL HOURS: 128