

Dale Bumpers College of Agricultural, Food & Life Sciences
EIGHT-SEMESTER DEGREE COMPLETION PROGRAM
B.S.A. – Food Science (FDSC)
2009-2010

FDSC Requirements: 12-15 hours Communication; 3 hours History; 13 hours Mathematics and Statistics; 27 hours Physical and Biological Sciences; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 36 hours departmental core; 15-18 hours general electives.

Bold – Course meets University Core. Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1		Spring Semester Year 1	
Course	Hours	Course	Hours
BIOL 1543/1541L Principles of Biology	4	FDSC 1103 Introduction to Food Science	3
MATH 1203 College Algebra	3	CHEM 1103 University Chemistry I (Pre-MATH 1203)	3
ENGL 1013 Composition I	3	MATH 1213 Plane Trigonometry	3
AFLS 1011 Freshman Orientation	1	ENGL 1023 Comp II (Pre-ENGL 1013)	3
FDSC 1011 Food Science Orientation	1	Fine Arts/Humanities OR Social Science OR History Core Elective	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3	Total Semester Hours	15
Total Semester Hours	15		
Fall Semester Year 2		Spring Semester Year 2	
Course	Hours	Course	Hours
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4	CHEM 2613/2611L Organic Physiological Chemistry (Pre-CHEM 1123/1121L)	4
CHEM 1101L University Chemistry I Lab (Credit will be earned for CHEM 1101L when CHEM 1121L is completed with a grade of "C" or better)	1	BIOL 2013/2011L General Microbiology (Pre-BIOL 1543/1541L and 2 semesters of chemistry)	4
MATH 2554 Calculus I (Pre-MATH 1203 and MATH 1213)	4	Statistics Elective – choose from STAT 2303, STAT 2023, PSYC 2013, OR AGST 4023	3
COMM 1313 Fundamentals of Communication	3	HESC 1213 Nutrition in Health	3
Fine Arts/Humanities OR Social Science OR History Core Electives	3	Fine Arts/Humanities OR Social Science OR History Core Electives	3
Total Semester Hours	15	Total Semester Hours	17
Fall Semester Year 3		Spring Semester Year 3	
Course	Hours	Course	Hours
FDSC 4413 Sensory Evaluation of Food with lab (Pre-Statistics) {odd years} OR FDSC 3103 Principles of Food Processing with lab (Pre-CHEM 1123/1121L) {even years}	3	FDSC 4124 Food Microbiology with lab (Pre-BIOL 2013/2011L and CHEM 1123/1121L) {even years} OR FDSC 4713 Food Product & Process Development with lab (Pre-Junior standing, FDSC major or consent) {odd years}	3-4
FDSC 4304 Food Chemistry with lab (Pre-CHEM 2613/2611L) {odd years} OR FDSC 4203 Quality Evaluation & Control with lab (Pre-CHEM 1123/1121L) {even years}	3-4	FDSC 4114 Food Analysis with lab (Pre-CHEM 2613/2611L) {even years} OR FDSC 4754 Engineering Principles of Food Processing with lab (Pre-MATH 1213 and PHYS 2013/2011L) {odd years}	4
PHYS 2013/2011L College Physics (Pre-MATH 1203 and MATH 1213)	4	ENGL 2003 Advanced Composition (Pre-ENGL 1013 and ENGL 1023)	3
Fine Arts/Humanities OR Social Science OR History Core Electives	3	AGED 3142/3141L Agri Communications OR ENGL 3053 Technical and Report Writing	3
General Electives	3	General Electives	3
Total Semester Hours	16-17	Total Semester Hours	16-17
Fall Semester Year 4		Spring Semester Year 4	
Course	Hours	Course	Hours
FDSC 3103 Principles of Food Processing with lab (Pre-CHEM 1123/1121L) {even years} OR FDSC 4413 Sensory Evaluation of Food with lab (Pre-Statistics) {odd years}	3	FDSC 4713 Food Product & Process Development with lab (Pre-Junior standing, FDSC major or consent) {odd years} OR FDSC 4124 Food Microbiology with lab (Pre-BIOL 2013/2011L and CHEM 1123/1121L) {even years}	3-4
FDSC 4203 Quality Evaluation & Control with lab (Pre-CHEM 1123/1121L) {even years} OR FDSC 4304 Food Chemistry with lab (Pre-CHEM 2613/2611L) {odd years}	3-4	FDSC 4754 Engineering Principles of Food Processing with lab (Pre-MATH 1213 and PHYS 2013/2011L) {odd years} OR FDSC 4114 Food Analysis with lab (Pre-CHEM 2613/2611L) {even years}	4
CHEM 3813 Introduction to Biochemistry (Pre-CHEM 2613/2611L)	3	Fine Arts/Humanities OR Social Science OR History Core Electives	3
General Electives	6	General Electives	3
Total Semester Hours	15-16	Total Semester Hours	13-14
TOTAL HOURS		124	