

College of Agriculture and Life Sciences
 Bachelor of Science in Food Science and Technology
 Option Food and Health (FDHL)
 SAMPLE Academic Plan for students graduating calendar year 2022
 Total of 120 credit hours needed for graduation

Fall Semester First-Year		Credits	Spring Semester First-Year		Credits
ALS 1234 CALS First-Year Seminar	1		BIOL 1106 Principles of Biology	3	
BIOL 1105 Principles of Biology	3		BIOL 1116 Principles of Biology Lab	1	
BIOL 1115 Principles of Biology Lab	3		CHEM 1036 General Chemistry Pre: CHEM 1035	3	
CHEM 1035 General Chemistry	1		CHEM 1046 General Chemistry Lab Pre: CHEM 1045	1	
CHEM 1045 General Chemistry Lab	3		ENGL 1106 First-Year Writing	3	
ENGL 1105 First-Year Writing	3		MATH 1026 Elementary Calculus Pre: MATH 1025	3	
MATH 1025 Elementary Calculus					
TOTAL	15		TOTAL	14	
Fall Semester Sophomore		Credits	Spring Semester Sophomore		Credits
AAEC 1006 Economics of Food & Fiber Systems	3		AAEC 1005 Economics of Food & Fiber Systems	3	
BIOL 2604 General Microbiology Pre: BIOL 1105, 1106, CHEM 1036	3		BCHM 2024 Concepts of Biochemistry Pre: CHEM 2514 or 2535	3	
BIOL 2614 General Microbiology Lab	2		CHEM 2536 Organic Chemistry Pre: CHEM 2535	3	
CHEM 2535 Organic Chemistry Pre: CHEM 1036	3		HNFE 1004 Food, Nutrition and Exercise	3	
Pathways Humanities	3		Pathways Humanities	3	
TOTAL	14		TOTAL	15	
Fall Semester Junior		Credits	Spring Semester Junior		Credits
FST 4304 Food Processing Pre: BIOL 2604, BIOL 2614	4		FST 3514 Food Analysis Pre: CHEM 2535, STAT 3615	4	
HNFE 2014 Nutrition Across the Lifespan Pre: HNFE 1004	3		FST 3604 Food Microbiology Pre: BIOL 2604, 2614	4	
PHYS 2205 General Physics	3		PHYS 2206 General Physics	3	
STAT 3615 Biological Statistics	3		FST Food and Health Restrictive Elective	3	
Pathways Identity and Equity in the US	3		Pathways Design and the Arts	3	
TOTAL	16		TOTAL	17	
Fall Semester Senior		Credits	Spring Semester Senior		Credits
ENGL 3764 Technical Writing Pre: ENGL 1106	3		FST 4014 Food Product Development Pre: FST 3604, FST 4504	3	
FST 4504 Food Chemistry Pre: BCHM 2024	3		FST 4524 Food Safety & Quality Assurance Pre: FST 3604, FST 4304	3	
FST 4534 Food Chemistry Lab	1		FST Food and Health Restrictive Elective	3	
FST Food and Health Restrictive Elective	3		FST Food and Health Restrictive Elective	1	
Pathways Design and the Arts	3		Free Elective	3	
Free Elective	3				
TOTAL	16		TOTAL	13	

College of Agriculture and Life Sciences
 Bachelor of Science in Food Science and Technology
 Option Food and Health (FDHL)
 SAMPLE Academic Plan for students graduating calendar year 2022
 Total of 120 credit hours needed for graduation

Fall Semester First-Year		Credits	Spring Semester First-Year		Credits
ALS 1234 CALS First-Year Seminar	1		BIOL 1106 Principles of Biology	3	
BIOL 1105 Principles of Biology	3		BIOL 1116 Principles of Biology Lab	1	
BIOL 1115 Principles of Biology Lab	3		CHEM 1036 General Chemistry Pre: CHEM 1035	3	
CHEM 1035 General Chemistry	1		CHEM 1046 General Chemistry Lab Pre: CHEM 1045	1	
CHEM 1045 General Chemistry Lab	3		ENGL 1106 First-Year Writing	3	
ENGL 1105 First-Year Writing	3		MATH 1026 Elementary Calculus Pre: MATH 1025	3	
MATH 1025 Elementary Calculus					
TOTAL	15		TOTAL	14	
Fall Semester Sophomore		Credits	Spring Semester Sophomore		Credits
AAEC 1006 Economics of Food & Fiber Systems	3		AAEC 1005 Economics of Food & Fiber Systems	3	
BIOL 2604 General Microbiology Pre: BIOL 1105, 1106, CHEM 1036	3		BCHM 2024 Concepts of Biochemistry Pre: CHEM 2514 or 2535	3	
BIOL 2614 General Microbiology Lab	2		HNFE 1004 Food, Nutrition and Exercise	3	
CHEM 2514 Survey Organic Chemistry Pre: CHEM 1036	3		FST Food and Health Restrictive Elective	3	
Pathways Humanities	3		Pathways Humanities	3	
TOTAL	14		TOTAL	15	
Fall Semester Junior		Credits	Spring Semester Junior		Credits
FST 4304 Food Processing Pre: BIOL 2604, BIOL 2614	4		FST 3514 Food Analysis Pre: CHEM 2514, STAT 3615	4	
HNFE 2014 Nutrition Across the Lifespan Pre: HNFE 1004	3		FST 3604 Food Microbiology Pre: BIOL 2604, 2614	4	
PHYS 2205 General Physics	3		PHYS 2206 General Physics	3	
STAT 3615 Biological Statistics	3		FST Food and Health Restrictive Elective	3	
Pathways Identity and Equity in the US	3		Pathways Design and the Arts	3	
TOTAL	16		TOTAL	17	
Fall Semester Senior		Credits	Spring Semester Senior		Credits
ENGL 3764 Technical Writing Pre: ENGL 1106	3		FST 4014 Food Product Development Pre: FST 3604, FST 4504	3	
FST 4504 Food Chemistry Pre: BCHM 2024	3		FST 4524 Food Safety & Quality Assurance Pre: FST 3604, 4304	3	
FST 4534 Food Chemistry Lab	1		FST Food and Health Restrictive Elective	3	
FST Food and Health Restrictive Elective	3		FST Food and Health Restrictive Elective	1	
Pathways Design and the Arts	3		Free Elective	3	
Free Elective	3				
TOTAL	16		TOTAL	13	