

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

Fall Semester Freshman 2018		Credits	Spring Semester Freshman 2019		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		1	CHEM 1036 General Chemistry Pre: CHEM 1035		3
CHEM 1035 General Chemistry		3	CHEM 1046 General Chemistry Lab Pre: CHEM 1045		1
CHEM 1045 General Chemistry Lab		1	ENGL 1106 First-Year Writing		3
ENGL 1105 First-Year Writing		3	MATH 1026 Elementary Calculus Pre: MATH 1025		3
MATH 1025 Elementary Calculus		3			
		TOTAL	TOTAL		14
Fall Semester Sophomore 2019		Credits	Spring Semester Sophomore 2020		Credits
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	FST Science Restrictive Elective		3
CHEM 2545 Organic Chemistry Lab Pre: CHEM 1046		1	Pathways Humanities		3
HNFE 1004 Food, Nutrition and Exercise		3	Pathways Design and the Arts		3
Pathways Humanities		3			
		TOTAL	TOTAL		15
Fall Semester Junior 2020		Credits	Spring Semester Junior 2021		Credits
AAEC 1006 Economics of Food & Fiber Systems		3	AAEC 1005 Economics of Food & Fiber Systems		3
FST 4304 Food Processing Pre: BIOL 2604, BIOL 2614		4	FST 3024 Principles of Sensory Analysis Pre: STAT 3615		3
PHYS 2205 General Physics		3	FST 3514 Food Analysis Pre: CHEM 2535, STAT 3615		4
STAT 3615 Biological Statistics		3	FST 3604 Food Microbiology Pre: BIOL 2604, 2614		4
FST Science Restricted Elective		3			
		TOTAL	TOTAL		14
Fall Semester Senior 2021		Credits	Spring Semester Senior 2022		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 Science Restricted Elective		3
FST Science Restrictive Elective		3	Pathways Identity and Equity in the US		3
Pathways Design and the Arts		3	Free Elective		3
Free Elective		3			
		TOTAL	TOTAL		15