All students must complete two Global Issues courses in the GE (▲). All students must complete a Social Diversity requirement in the GE, which can be done by completing Rural Sociology 1500 or Sociology 1101.

FAES 1100 and Department Seminar 0.5
Writing Level 1 (ENGLISH 1110) 3
Writing Level 2 (2367) or see approved CFAES GE List 3
AGR COMM 3130 or COMM 2110 3
MATH 1150 5
Biology 1113 4
CHEM 1210 5
CHEM 1220 5
PHYSICS 1200 5
Total Credit Hours 121

Additional Required Courses 22-24
Select one option of courses for Organic Chemistry
CHEM 2510 & 2520 Organic Chemistry, Lecture 8
CHEM 2510 & 2540 Organic Chemistry with Lab 6
BIOCHEM 4511 Introduction to Biological Chemistry 4
HUMNTR 2310 Fundamentals of Human Nutrition 3
MATH 1151 Calculus and Analytic Geometry I 5
MICRHO 4000.01 or 4000.02 Basic and Practical Microbiology 4

Major Requirements 36-43
Required Courses
FABE 3481 Food Engineering 3
FDSCTE 2400 Introduction to Food Processing 3
FDSCTE 5310 Food Quality Assurance 3
FDSCTE 5400 Food Process Engineering 3
FDSCTE 5536 Food Microbiology 3
FDSCTE 5546 Food Microbiology Laboratory 3
FDSCTE 5600 Food Chemistry 3
FDSCTE 5610 Food Analysis 3
Select one capstone course from the following: 3
FDSCTE 5720 Food Product Development
FDSCTE 5730 Technical Problem Solving
Select one processing course from the following: 3
FDSCTE 5410 Processing Fruit and Vegetable Products
FDSCTE 5420 Dairy Processing
FDSCTE 5430 Food Fermentations
FDSCTE 5450 Food Packaging
MEATSCI 4510 Processed Meats
Major Electives: Select 6-13 major electives from the following:
FDSCTE 2410 Brewing Science 2
FDSCTE 4193 Independent Studies 1–3
FDSCTE 4410 Hazard Analysis and Critical Control Points (HACCP) 2
FDSCTE 4999 or 4999H Research with Distinction / Honors Research with Distinction 1–2
FDSCTE 5320 Food Law 2
FDSCTE 5330 Food Plant Management 2
FDSCTE 5410 Processing Fruit and Vegetable Products (If not taken above) 3
FDSCTE 5420 Dairy Processing (If not taken above) 3
FDSCTE 5430 Food Fermentations (If not taken above) 3
FDSCTE 5450 Food Packaging (if not taken above) 3
FDSCTE 5500 Measurement of Food Preparation and Liking 3
FDSCTE 5710 Food Additives 2
FDSCTE 5720 Food Product Development (If not taken above) 3
FDSCTE 5721 Applied Product Development 1
FDSCTE 5730 Technical Problem Solving (If not taken above) 3
MEATSCI 4510 Processed Meats (If not taken above) 3

Additional course required for Vet Med school enrollment not required by FST curriculum: Physiology (PHYSIO 3200 OR ANISCI 3140)