

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	.5, .5	Social Science 1 (RURLSOC 1500 or SOCIOL 1101)	3
Writing Level 1 (ENGLISH 1110)	3	Social Science 2 (AEDECON 2001 or ECON 2001)	3
Writing Level 2 (2367) or see approved CFAES GE List	3	Historical Study (See Approved CFAES GE List)	3
AGRCOMM 3130 or COMM 2110	3	Culture & Ideas or Historical Study (See Approved CFAES GE List)	3
MATH 1148	4	Literature (See Approved CFAES GE List)	3
Data Analysis (Comldr 3537, AEDE 2005, AnSci 2260, HCS 2260, ENR 2000, Stat 1450)	3	Art (See Approved CFAES GE List)	3
Biological Science (BIOLOGY 1101 or 1113)	4	Contemporary Issues (See Approved CFAES GE List)	3
Physical Science (CHEM 1110 or 1210)	5	Minor	12-15
MICRBIO 4000.01 or 4000.02	4	Major	36-43
PHYSICS 1103 or 1106 or 1200	3	Internship/Experiential Learning	1
		Electives	<u>8-18</u>
		TOTAL CREDIT HOURS	121

Choose one minor from below **12-15**

Minor in Agribusiness **13-14**

ACCTMIS 2200 or AEDECON 2105	Intro to Accounting or Managerial Records & Analysis	3
AEDECON 3101	Principles of Agribusiness Management	3
AEDECON 3102	Principles of Agribusiness Marketing	3
AEDECON 4340	Project Management for Sustainability and Applied Economics	2
Minimum of two hours of minor electives		2-3

Minor in Business **15**

ACCTMIS 2000	Foundations of Accounting and MIS	3
BUSFIN 3120	Foundations of Finance	3
BUSMGT 3130	Foundations of Operations Management	3
BUSMHR 3100	Foundations of Management and Human Resources	3
BUSML 3150	Foundations of Marketing	3

Minor in Entrepreneurship and Innovation **15**

BUSMHR 3510	Innovation and Entrepreneurship	3
DESIGN 2700	Introduction to Design Practice	3
MECHENG 5682.02	Product Design Engineering for Entrepreneurs	3
BUSADM 4510	Entrepreneurship and Innovation: Practicum	3
Minimum of three hours of minor electives		3

Major Requirements **36-43**

Required Courses

FDSCTE 2200	Science of Food	3
FDSCTE 2400	Introduction to Food Processing	3
FDSCTE 3400	Food Supply-Chain Equipment Operations	2
FDSCTE 4536	Food Safety and Public Health	2
FDSCTE 4600	Food Composition and Function	2
FDSCTE 5310	Food Quality Assurance	3
FDSCTE 5320	Food Law	2
FDSCTE 5330	Food Plant Management	2
FDSCTE 5710	Food Additives	2
Select one capstone course from the following:		
FDSCTE 5720	Food Product Development	3
FDSCTE 5730	Technical Problem Solving	3
Select one processing course from the following:		
FDSCTE 5410	Processing Fruit and Vegetable Products	3
FDSCTE 5420	Dairy Processing	3
FDSCTE 5430	Food Fermentations	3
FDSCTE 5450	Food Packaging	3
MEATSCI 4510	Processed Meats	3

Major Electives: **9-16**

Business-Related Major Electives: Select a minimum of 2 courses from the following:

AEDECON 3103	Principles of Agribusiness Finance	3
AEDECON 3141	Agricultural Cooperatives	2
AEDECON 3160	Human Resources Management in Small Businesses	3
AEDECON 4340	Project Management for Sustainability and Applied Economics (if not part of minor)	2
BUSFIN 3120	Foundations of Finance (if not part of minor)	3
BUSFIN 3500	Legal Environment of Business	1.5
BUSOBA 3130	Foundations of Operations Management (if not part of minor)	3
BUSMHR 2000	Introduction to International Business	1.5
BUSMHR 2210	Personal Leadership and Team Effectiveness	3
BUSMHR 2500	Entrepreneurship	3

BUSMHR	3100	Foundations of Management & Human Resources (if not part of minor)	3
BUSMHR	3300	Managing Human Resources	3
BUSMHR	3510	Innovation and Entrepreneurship (if not part of minor)	3
BUSMHR	5530	Social Entrepreneurship (if not part of minor)	3
BUSML	3150	Foundations of Marketing (if not part of minor)	3
BUSML	3250	Principles of Marketing	3
BUSML	3380	Logistics Management	1.5
COMM	2131	Business and Professional Speaking	3
COMM	3330	Communication and Conflict Management	3
COMM	3331	Communication and Decision Making	3
ECON	2002.01 or 2002.03H	Principles of Macroeconomics	3
PUBAFRS	5890	US Food Policy	3

Food-Related Major Electives: Select a minimum of 2 courses from the following:

FDSCTE	2410	Brewing Science	2
FDSCTE	4410	Hazard Analysis and Critical Control Points (HACCP)	2
FDSCTE	4597.01	Alcohol and Society	3
FDSCTE	4597.02	Food and Health Controversies in the 21 st Century	3
FDSCTE	4999 or 4999H	Research with Distinction / Honors Research with Distinction	1-3/1-5
FDSCTE	5410	Processing Fruit and Vegetable Products (if not taken as a major requirement)	3
FDSCTE	5420	Dairy Processing (if not taken as a major requirement)	3
FDSCTE	5430	Food Fermentations (if not taken as a major requirement)	3
FDSCTE	5450	Food Packaging (if not taken as a major requirement)	3
FDSCTE	5500	Measurement of Food Preparation and Liking	3
FDSCTE	5720	Food Product Development (if not taken as a major requirement)	3
FDSCTE	5730	Technical Problem Solving (if not taken as a major requirement)	3
MEATSCI	3110	Introductory Meat Science	3
MEATSCI	4510	Processed Meats (if not taken as a major requirement)	3
MEATSCI	5510	Advanced Meat Science	3
MEATSCI	5810	Branded Meat Products	3