

## B.S. in Agriculture Food Business Management Effective Summer 2018

4/24/18

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 Writing Level 1 (ENGLISH 1110) Writing Level 2 (2367) or see approved CFAES GE List AGRCOMM 3130 or COMM 2110 MATH 1148 Data Analysis (Comldr 3537, AEDE 2005, AnSci 2260, HCS 2260, ENR 2000, Stat 1450) Biological Science (BIOLOGY 1101 or 1113) Physical Science (CHEM 1110 or 1210) MICRBIO 4000 PHYSICS 1103 or 1106 or 1200			.5, .5 3 3 4 3 4 5 4 3	Social Science 1 (RURLSOC 1500 or SO Social Science 2 (AEDECON 2001 or EC Historical Study (See Approved CFAES G Literature (See Approved CFAES GE List Art (See Approved CFAES GE List) Contemporary Issues (See Approved CFAMinor Major Internship/Experiential Learning Electives  TOTAL CREDIT HOURS	GEON 2001) GE List) e Approved CFAES GE List) t)	3 3 3 3 3 3 12–15 36–43 1 8–18 121	
Choose one minor from below							
Minor in Agribus Acct 2200 or AED Ed AED Econ		Intro to Acct or Man Principles of Agribu			3 3	12	
AED Econ Minimum of three ho	3102	Principles of Agribu			3 3		
Minor in Business							
ACCTMIS	2000	Foundations of Acco		MIS	3		
BUSFIN	3120	Foundations of Finan			3		
BUSMGT BUSMHR	3130 3100	Foundations of Oper Foundations of Man			3 3		
BUSML	3150	Foundations of Mark		id Human Resources	3		
Minor in Entrepreneurship and Innovation							
BUSMHR	3510	Innovation and Entre			3		
DESIGN	2700	Introduction to Design			3		
MECHENG BUSADM	5682.02 4510	Product Design Engi Entrepreneurship and			3 3		
Minimum of three ho		Entrepreneursing and	a mnovanc	ni. i racticum	3		
Major Requireme	ents ents					36-43	
Required Courses							
FDSCTE	2200	Science of Food			3		
FDSCTE FDSCTE	2400 3400	Introduction to Food Food Supply-Chain			3 2		
FDSCTE	4536	Food Safety and Pub		Operations	$\frac{2}{2}$		
FDSCTE	4600	Food Composition a		n	2		
FDSCTE	5310	Food Quality Assura	ince		3		
FDSCTE	5320	Food Law			2		
FDSCTE FDSCTE	5330 5710	Food Plant Managen Food Additives	nent		2 2		
					2		
FDSCTE	course from the following: 5720	Food Product Develo	opment		3		
FDSCTE	5730	Technical Problem S			3		
	g course from the followin		37 . 1 .	D. 1.	2		
FDSCTE FDSCTE	5410 5420	Processing Fruit and Dairy Processing	vegetable	Products	3 3		
FDSCTE	5430	Food Fermentations			3		
FDSCTE	5450	Food Packaging			3		
MEATSCI	4510	Processed Meats			3		
Major Electives: Business-Related Ma	Major Electives: Business-Related Major Electives: Select a minimum of 2 courses from the following:						
AEDECON	3103	Principles of Agribu	siness Fina	nce	3		
AEDECON	3122	Economics of the Li		eat Industry	2		
AEDECON AEDECON	3141 3160	Agricultural Coopera Human Resources M		t in Small Businesses	2 2		
BUSFIN	3120	Foundations of Finan			3		
BUSFIN	3500	Legal Environment	of Business		1.5		
BUSMGT	3130			nagement (If not part of minor)	3		
BUSMHL	3250	Principles of Market		aginaga	3 1.5		
BUSMHR BUSMHR	2000 2210	Introduction to Inter- Personal Leadership			1.5		
BUSMHR	2500	Entrepreneurship			3		
BUSMHR	3100	Foundations of Man		Human Resources (If not part of minor)	3		
BUSMHR	3300	Managing Human R		in (IS and and a Section 1)	3		
BUSMHR BUSMHR	3510 5530	Innovation and Entre Social Entrepreneurs		ip (If not part of minor) part of minor)	3 3		

3150	Foundations of Marketing (If not part of minor)	3
3380	Logistics Management	1.5
2131	Business and Professional Speaking	3
3330	Communication and Conflict Management	3
3331	Communication and Decision Making	3
2002.01 or 2002.03H	Principles of Macroeconomics	3
5890	US Food Policy	3
lectives: Select a minim	um of 2 courses from the following:	
2410	Brewing Science	2
4410	Hazard Analysis and Critical Control Points (HACCP)	2
4597.01	Alcohol and Society	3
4597.02	Food and Health Controversies in the 21st Century	3
4999 or 4999H	Research with Distinction / Honors Research with Distinction	1-3/1-5
5410	Processing Fruit and Vegetable Products (if not taken above)	3
5420	Dairy Processing (if not taken above)	3
5430	Food Fermentations (if not taken above)	3
5450	Food Packaging (if not taken above)	3
5500	Measurement of Food Preparation and Liking	3
5720	Food Product Development (If not taken above)	3
5730	Technical Problem Solving (If not taken above)	3
3110	Introductory Meat Science	3
4510	Processed Meats (if not taken above)	3
5510	Advanced Meat Science	3
5810	Branded Meat Products	3
	3380 2131 3330 3331 2002.01 or 2002.03H 5890 lectives: Select a minimum 2410 4410 4490 4597.01 4597.02 4999 or 4999H 5410 5420 5430 5450 5720 5730 3110 4510 5510	3380 Logistics Management 2131 Business and Professional Speaking 3330 Communication and Conflict Management 3331 Communication and Decision Making 2002.01 or 2002.03H Principles of Macroeconomics US Food Policy