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  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 (2307) 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 1150 ▲ 3  Literature (See Approved CFAES GE List) ▲ 3  
Data Analysis (Comb 3537, AEDE 2200, HCS 2260, ENR 2000, Stat 1450) ▲ 3  Art (See Approved CFAES GE List) ▲ 3  
BIOLOGY 1113 ▲ 4  Additional Required  ▲ 22-24  
CHEM 1210 ▲ 5  Major  ▲ 36-43  
CHEM 1220 ▲ 5  Internship/Experiential Learning ▲ 1  
PHYSICS 1200 ▲ 3  Electives ▲ 0-7  
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  
MICRBOIO 4000 Basic and Practical Microbiology ▲ 4  

Major Requirements ▲ 36-43  
Required Courses  
FABE  ▲ 3  Food Engineering  
FDSCSTE  ▲ 3  Introduction to Food Processing  
FDSCSTE  ▲ 3  Food Quality Assurance  
FDSCSTE  ▲ 3  Food Process Engineering  
FDSCSTE  ▲ 3  Food Microbiology  
FDSCSTE  ▲ 3  Microbiology Laboratory  
FDSCSTE  ▲ 3  Food Chemistry  
FDSCSTE  ▲ 3  Food Analysis  

Select one capstone course from the following:  
FDSCSTE  ▲ 3  Food Product Development  
FDSCSTE  ▲ 3  Technical Problem Solving  

Select one processing course from the following:  
FDSCSTE  ▲ 3  Processing Fruit and Vegetable Products  
FDSCSTE  ▲ 3  Dairy Processing  
FDSCSTE  ▲ 3  Food Fermentations  
MEATSCLI  ▲ 3  Processed Meats  

Major Electives: Select 6-13 major electives from the following:  
FDSCSTE  ▲ 2  Brewing Science  
FDSCSTE  ▲ 1  Independent Studies  
FDSCSTE  ▲ 2  Hazard Analysis and Critical Control Points (HACCP)  
FDSCSTE  ▲ 2  Research with Distinction / Honors Research with Distinction  
FDSCSTE  ▲ 2  Food Law  
FDSCSTE  ▲ 2  Food Plant Management  
FDSCSTE  ▲ 2  Processing Fruit and Vegetable Products (If not taken above)  
FDSCSTE  ▲ 2  Dairy Processing (If not taken above)  
FDSCSTE  ▲ 2  Food Fermentations (If not taken above)  
FDSCSTE  ▲ 2  Food Packaging  
FDSCSTE  ▲ 2  Measurement of Food Preparation and Liking  
FDSCSTE  ▲ 2  Food Additives  
FDSCSTE  ▲ 2  Food Product Development (If not taken above)  
FDSCSTE  ▲ 1  Applied Product Development  
FDSCSTE  ▲ 1  Technical Problem Solving (If not taken above)  
MEATSCLI  ▲ 3  Processed Meats (If not taken above)