

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.

<b>FAES 1100 and Department Seminar</b>	.5, .5	<b>Social Science 1: RURLSOC 1500 or SOCIOL 1101</b>	<b>3</b>
<b>Writing Level 1 (ENGLISH 1110)</b>	<b>3</b>	<b>Social Science 2: AEDECON 2001 or ECON 2001</b>	<b>3</b>
<b>Writing Level 2 (2367) or see approved CFAES GE List</b>	<b>3</b>	<b>Historical Study</b> (See Approved CFAES GE List)	<b>3</b>
<b>AGRCOMM 3130 or COMM 2110</b>	<b>3</b>	<b>Culture &amp; Ideas or Historical Study</b> (See Approved CFAES GE List)	<b>3</b>
<b>MATH 1150</b>	<b>5</b>	<b>Literature</b> (See Approved CFAESGE List)	<b>3</b>
<b>Data Analysis</b> (Comldr 3537, AEDE 2005, AnSci 2260, HCS 2260, ENR 2000, Stat 1450)	<b>3</b>	<b>Art</b> (See Approved CFAES GE List)	<b>3</b>
<b>BIOLOGY 1113</b>	<b>4</b>	<b>Additional Required</b>	<b>22-24</b>
<b>CHEM 1210</b>	<b>5</b>	<b>Major</b>	<b>36-43</b>
<b>CHEM 1220</b>	<b>5</b>	<b>Internship/Experiential Learning</b>	<b>1</b>
<b>PHYSICS 1200</b>	<b>5</b>	<b>Electives</b>	<b>0-7</b>
		<b>TOTAL CREDIT HOURS</b>	<b>121</b>

**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
HUMNNTR 2310	Fundamentals of Human Nutrition	3
MATH 1151	Calculus and Analytic Geometry I	5
MICRBIO 4000	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	
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	1-5 / 1-3
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	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