

ADVANCED FOOD SCIENCE CONCENTRATION

FSN 444	Food Engineering	4
FSN 457	Food Science Senior Project - Scientific and Technical Writing Course	3
or FSN 458 or FSN 459	Food Science Senior Project - Research Food Science Senior Project - Internship	
FSN 474	Advanced Food Processing	4
MATH 162	Calculus for the Life Sciences II	4
Approved Electives		
Select from the following:		8
AGB 212	Agricultural Economics	
ASCI 211	Meat Science	
ASCI 415	HACCP for Meat and Poultry Operations	
ASCI 484	Processed Meat Products	
BUS 207	Legal Responsibilities of Business	
BUS 384	Human Resources Management	
CHEM 129	General Chemistry for Agriculture and Life Science III	
CHEM 217	Organic Chemistry II	
CHEM 218	Organic Chemistry III	
DSCI 229	General Dairy Manufacturing	
DSCI 230	General Dairy Husbandry	
DSCI 401	Physical and Chemical Properties of Dairy Products	
DSCI 444	Dairy Microbiology	
FSN 121	Fundamentals of Food	
FSN 201	Enterprise Project	
FSN 244	Cereal and Bakery Science	
FSN 304	Advanced Culinary Principles and Practice	
FSN 321	Contemporary Issues in Food Choice and Preparation	
FSN 340	Fermented Foods	
FSN 342	Brewing Science	
FSN 343	Foodservice Operations I	
FSN 346	Brewing Methods	
FSN 410	Nutritional Implications of Food Industry Practices	
FSN 426	Nutrition and Foodservice Systems Management	
FSN 490	Food Safety Modernization Act: Human Food Safety	
FSN 491	Food Safety Modernization Act: Produce Safety	
ITP 330	Packaging Fundamentals	
ITP 341	Packaging Polymers and Processing	
MCRO 320	Emerging Infectious Diseases	
MCRO 342	Public Health Microbiology	

PLSC 421	Postharvest Technology of Horticultural Crops	
PSY 201 or PSY 202	General Psychology General Psychology	
One quarter of foreign language		
Total units		23