BS FOOD SCIENCE

MAJOR COURSES
FSN 101 Orientation/Food Science & Nutrition ..... 1
FSN 125 Introduction to Food Science............... 4
FSN 204 Food Processing Operations ............... 4
FSN 210 Nutrition.................................................. 4
FSN 250 Food/Nutrition: Customs/Culture (D4)* 4
FSN 270 Food and Wine Plant Sanitation .......... 4
FSN 275 Principles of Food Safety & Hazard Anyl 4
FSN 311 Sensory Evaluation of Food.................. 4
FSN 330 Intro to Principles of Food Engineering... 4
FSN 334 Food Packaging.......................... 3
FSN 335 Food Quality Assurance.......................... 4
FSN 364 Food Chemistry.......................... 4
FSN 368 Food Analysis.................................. 4
FSN 374 Food Laws and Regulations.................. 4
FSN 408 Food Comp Science and Product Dev. ..... 4
FSN 461 Senior Project I.................................. 3
FSN 462 Senior Project II.................................. 3
Concentration courses (see below)...................... 32

SUPPORT COURSES
AGB 214 Agribusiness Financial Accounting or
BUS 212 Fin Acctg for Nonbusiness Majors...... 4
BIO 111 General Biology (B2 & B4)*................. 4
CHEM 127 General Chemistry I........................ 4
CHEM 312 Survey of Organic Chemistry or
CHEM 316 Organic Chemistry I........................ 5
CHEM 313 Survey of Biochemistry and Biotech.. 5
ECON 201 Survey of Economics (D2)*.............. 4
MATH 118 Pre-Calculus Algebra (B1)*.............. 4
MCRO 221 Microbiology.................................. 4
MCRO 421 Food Microbiology.......................... 4
PHYS 121 College Physics I............................ 4
STAT 218 Applied Statistics/Life Sciences (B1)* 4

GENERAL EDUCATION (GE)
72 units required, 24 of which are specified in Major/Support.
→ See page 50 for complete GE course listing.
→ Minimum of 12 units required at the 300 level.

Area A Communication (12 units)
A1 Expository Writing .................................. 4
A2 Oral Communication ................................. 4
A3 Reasoning, Argumentation, and Writing........ 4

Area B Science and Mathematics (no add'l units req'd)
B1 Mathematics/Statistics * 8 units in Support.... 0
B2 Life Science * 4 units in Support............... 0
B3 Physical Science * 4 units in Concentrations 0
B4 One lab taken with either a B2 or B3 course

Area C Arts and Humanities (20 units)
C1 Literature .................................................. 4
C2 Philosophy ............................................... 4
C3 Fine/Performing Arts ................................. 4
C4 Upper-division elective ............................. 4
Area C elective (Choose one course from C1-C4) 4

Area D/E Society and the Individual (12 units)
D1 The American Experience (40404) ............... 4
D2 Political Economy *4 units in Support .......... 0
D3 Comparative Social Institutions ................. 4
D4 Self Dev (CSU Area E) * 4 units in Major..... 0
D5 Upper-division elective ............................. 4

Area F Technology Elective (upper) (4 units) ..... 4

FREE ELECTIVES .................................................. 0

CONCENTRATIONS (select one)
Advanced Food Science Concentration
CHEM 128 General Chemistry.......................... 4
ENVE 330 Environmental Quality Control......... 4
FSN 444 Engr Concepts in Food Processing ....... 4
FSN 474 Advanced Food Processing ................... 4
MATH 161 Calculus for Life Sciences I............. 4
MATH 162 Calculus for Life Sciences II............. 4
Advisor approved electives. Select from: .......... 8
AGB 401; BUS 384; CHEM 129, 317, 318, 319;
FSN 285, 341, 342; HCS 421; IT 330, 341;
MCRO 320, 342

Applied Food Technology Concentration
FSN 410 Nutrit. Implications/Food Ind. Practices.. 4
FSN 444 Engr Concepts in Food Processing ....... 4
FSN 474 Advanced Food Processing ................... 4
Advisor approved electives. Select from: .......... 20
AGB 212; FSN 201, 244, 285, 322, 341, 342;
HCS 421; IT 330, 341

Culinary Concentration
AGB 301 Food/Fiber Marketing....................... 4
AGB 121 Fundamentals of Food....................... 4
FSN 304 Adv. Culinary Principles and Practice.... 4
FSN 321 Culinary Mgt: Principles and Practice.... 4
FSN 343 Institutional Foodservice I............... 3
FSN 344 Institutional Foodservice II............... 3
Advisor approved electives. Select from: .......... 10
AGB 212; FSN 201, 244, 285, 322, 341, 342;
401, 410, 426; POLS 333

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