

Dale Bumpers College of Agricultural, Food & Life Sciences
NINE-SEMESTER DEGREE COMPLETION PROGRAM
B.S.A. – Food Science (FDSC) – Food Technology (FDTN)
2010-2011

FDSC Requirements: 6-15 hours Communication; 3 hours History; 12 hours Mathematics and Statistics; 20 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 29 hours departmental core; 15 Business; 15-18 hours electives

Bold – Course meets University Core. Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1	
Course	Hours
BIOL 1543/1541L Principles of Biology and lab	4
MATH 1203 College Algebra	3
ENGL 1013 Composition I unless exempt	3
AFLS 1011 Freshman Orientation	1
FDSC 1011 Food Science Orientation	1
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	15

Spring Semester Year 1	
Course	Hours
CHEM 1103 University Chemistry I and lab (Pre-MATH 1203)	3
COMM 1313 Fundamentals of Communication	3
WCOB 1120 Computer Competency Requirement	0
ENGL 1023 Comp II (Pre-ENGL 1013) unless exempt	3
FDSC 1103 Introduction to Food Science	3
AGEC 1103 Principles of Agricultural Microeconomics (Pre-MATH 1203) OR ECON 2143 Basic Economics-Theory & Practice	3
Total Semester Hours	15

Fall Semester Year 2	
Course	Hours
CHEM 1123/1121L Univ. Chemistry II and lab (Pre-CHEM 1103)	4
CHEM 1101L University Chemistry I Lab (Credit earned for CHEM 1101L when CHEM 1121L completed with a grade of "C" or better)	1
MATH 2053 Finite Mathematics (Pre-MATH 1203)	3
FDSC 2503 Food Safety and Sanitation	3
AGEC 2142/2141L Agribusiness Financial Records and lab (Pre-AGME 2903 or equivalent and AGECE 1103) OR WCOB 1023 Business Foundations (Pre-COMM 1313 and WCOB 1120)	3
Total Semester Hours	14

Spring Semester Year 2	
Course	Hours
CHEM 2613/2611L Organic Physiological Chemistry and lab (Pre-CHEM 1123/1121L)	4
Fine Arts/Humanities OR Social Science OR History Core Elective	3
MATH 2043 Survey of Calculus (Pre-MATH 1203)	3
General Electives	3
Statistics Elective – choose from AGECE 2403, WCOB 1033, STAT 2303 or AGST 4023	3
Total Semester Hours	16

Fall Semester Year 3	
Course	Hours
FDSC 3103 Principles of Food Processing with lab (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554) {even years} OR FDSC 4413 Sensory Evaluation of Food with lab (Pre-Statistics) {odd years}	3
FDSC 4203 Quality Evaluation & Control with lab (Pre-CHEM 1123/1121L) {even years} OR FDSC 4304 Food Chemistry with lab (Pre-CHEM 2613/2611L) {odd years}	3-4
BIOL 2013/2011L General Microbiology and lab (Pre-BIOL 1543/1541L and 1 semester of chemistry)	4
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Electives	3
Total Semester Hours	16-17

Spring Semester Year 3	
Course	Hours
FDSC 4713 Food Product & Process Development with lab (Pre-COMM 1313 and BIOL 2013/2011L, Junior standing, FDSC major or consent){odd years} OR FDSC 3202 Introduction to Food Law {even years}	2-3
Business Elective – any course from departmental codes ACCT, AGECE, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB	3
ENGL 2003 Advanced Composition (Pre-ENGL 1013 and ENGL 1023)	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Electives	3
Total Semester Hours	14-15

Summer Year 3	
Course	Hours
FDSC 431V Internship in Food Science (Pre-junior standing)	3

Fall Semester Year 4	
Course	Hours
FDSC 4413 Sensory Eval. of Food with lab (Pre-Statistics) {odd years} OR FDSC 3103 Principles of Food Processing with lab (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554) {even years}	3
FDSC 4304 Food Chemistry with lab (Pre-CHEM 2613/2611L) {odd years} OR FDSC 4203 Quality Evaluation & Control with lab (Pre-CHEM 1123/1121L) {even years}	3-4
AGECE 4313 Agricultural Business Management (Pre-AGECE 2143 or equivalent and AGECE 2303 or equivalent) OR MGMT 3563 Management Concepts and Organizational Behavior	3
AGECE 3303 Food & Agricultural Marketing (Pre-AGECE 1103 or ECON 2023) OR MKTG 3433 Principles of Marketing (Pre-ECON 2013 & ECON 2023 or ECON 2143)	3
General Electives	3
Total Semester Hours	15-16

Spring Semester Year 4	
Course	Hours
FDSC 3202 Introduction to Food Law {even years} OR FDSC 4713 Food Product & Process Development with lab (Pre-COMM 1313 and BIOL 2013/2011L, Junior standing, FDSC major or consent) {odd years}	2-3
Business Elective – any course from departmental codes ACCT, AGECE, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
AGED 3142 & 3141L Agri Communications	3
General Electives	3
Total Semester Hours	14-15
TOTAL HOURS	124