

**Dale Bumpers College of Agricultural, Food & Life Sciences**  
**NINE-SEMESTER DEGREE COMPLETION PROGRAM**  
*B.S.A. – Food Science (FDSC) – Food Technology (FDTN)*  
**2018-2019**

FDSC Requirements: 6-12 hours Communication; 3 hours History; 9-12 hours Mathematics and Statistics; 20-23 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 1 hour University Perspectives; 44-47 hours departmental core; 10-19 hours electives

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

Fall Semester Year 1	
Course	Hours
ENGL 1013 Composition I unless exempt	3
MATH 1203 College Algebra	3
BIOL 1543/1541L Principles of Biology	4
UNIV 1001 University Perspectives	1
FDSC 1011 Exploring Topics in Food Science	1
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>15</b>

Spring Semester Year 1	
Course	Hours
ENGL 1023 Comp II (Pre-ENGL 1013) unless exempt	3
CHEM 1103/1101L University Chemistry I (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
<b>Business minors only</b> – ISYS 1120 Computer Competency Requirement and MATH 2053 Finite Math (Pre-MATH 1203 with grade of C or better)	3
<b>Nutrition minors only</b> – NUTR 1213 Fundamentals of Nutrition	
<b>Social Science Core Elective</b> – business minors must choose AGEC 1103 Principles of Ag Microeconomics (Pre- MATH 1203) OR ECON 2143 Basic Economics: Theory & Practice	3
<b>Total Semester Hours</b>	<b>16</b>

Fall Semester Year 2	
Course	Hours
MATH 2043 Survey of Calculus (MATH 1203 with grade of C or better)	3
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
<b>Business minors only</b> – AGEC 2142/2141L Agribusiness Financial Records (Pre-ISYS 1120 and AGEC 1103) OR ACCT 2013 Accounting Principles (Pre-ISYS 1120 and MATH 2053 with grade of C or better)	3
<b>Nutrition minors only</b> – NUTR 2112/2111L Principles of Foods (Pre-NUTR 1213 and CHEM 1103)	
General Elective (FDSC 2603 Science in the Kitchen recommended)	3
FDSC 2503 Food Safety and Sanitation	3
<b>Total Semester Hours</b>	<b>16</b>

Spring Semester Year 2	
Course	Hours
Communication Intensive Elective (from approved list)	3
CHEM 2613/2611L Organic Physiological Chemistry (Pre-CHEM 1123/1121L)	4
Statistics Elective – AGEC 2403 Quantitative Tools for Agribusiness (Pre-AGEC 1103 and MATH 2053) OR AGST 4023 Principles of Experimentation (Pre- MATH 1203 or higher) OR WCOB 1033 Data Analysis and Interpretation (Pre-ISYS 1120 and MATH 2053 with grade of C or better) OR STAT 2303 Principles of Statistics (Pre- MATH 1203 or MATH 1204 with C or better)	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective (FDSC 2701 Food For Health recommended)	1
<b>Total Semester Hours</b>	<b>14</b>

Fall Semester Year 3	
Course	Hours
BIOL 2013/2011L General Microbiology (Pre-BIOL 1543/1541L and CHEM 1103 or CHEM 1123/1121L)	4
<b>Business minors only</b> – 3000-4000 level business elective OR MKTG 3433 Introduction to Marketing (Pre-ECON 2413 and WCOB 1033)	3
<b>Nutrition minors only</b> – NUTR 4223 Life Cycle Nutrition (Pre-NUTR 1213 and BIOL 2213/2211L)	
FDSC 4304 Food Chemistry (Pre-CHEM 2613/2611L)	4
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>14</b>

Spring Semester Year 3	
Course	Hours
Communication Intensive Elective (from approved list)	3
<b>Business minors only</b> – [AGEC 2303 Introduction to Agribusiness (Pre-AGEC 1103) AND AGEC 3303 Food & Agricultural Marketing (Pre-AGEC 1103)] OR [MGMT 3563 Management Concepts & Organizational Behavior AND 3000-4000 level business elective]	6
<b>Nutrition minors only</b> – CHEM 3813 Elements of Biochemistry (Pre-CHEM 2613/2611L) and NUTR 3203 Human Nutrition (Pre-NUTR 1213 and CHEM 2613/2611L)	
FDSC 3202 Introduction to Food Law	2
FDSC 4113/4111L Food Analysis (Pre-FDSC 4304 and CHEM 2613/2611L)	4
<b>Total Semester Hours</b>	<b>15</b>

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

Fall Semester Year 4	
Course	Hours
FDSC 3103 Principles of Food Processing (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554)	3
FDSC 4413 Sensory Evaluation of Food (Pre-Statistics)	3
<b>Business minors only</b> – AGEC 4313 Agricultural Business Management (Pre-AGEC 2142/2141L and AGEC 2303) OR 3000-4000 level business elective	3
<b>Nutrition minors only</b> – NUTR 4213 Advanced Nutrition (Pre-CHEM 3813 and NUTR 3203)	
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective	3
<b>Total Semester Hours</b>	<b>15</b>

Spring Semester Year 4	
Course	Hours
FDSC 4713 Product Innovation for the Food Scientist (Pre-FDSC 4304, FDSC 3103, FDSC 4413, Pre or Co-FDSC 4113/4111L)	3
<b>Business minors only</b> – General Elective	6
<b>Nutrition minors only</b> – [NUTR 2203 Sports Nutrition (Pre-NUTR 1213) OR NUTR 4243 Community Nutrition (Pre-NUTR 1213)] AND General Elective	
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>12</b>
<b>TOTAL HOURS</b>	<b>120</b>