

Dale Bumpers College of Agricultural, Food & Life Sciences
NINE-SEMESTER DEGREE COMPLETION PROGRAM
B.S.A. – Food Science (FDSC) – Food and Culinary Sciences (FDCU)
2020-2021

FDSC Requirements: 12 hours Communication; 3 hours History; 6 hours Mathematics and Statistics; 23-27 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 1 hour University Perspectives; 32 hours departmental core; 21 FDCU concentration requirements; 3-7 hours electives

Bold – Course meets University Core. Pre-requisites or co-requisites are in parentheses. Italicized courses taken at NWACC.

Fall Semester Year 1	
Course	Hours
UNIV 1001 University Perspectives	1
ENGL 1013 Composition I unless exempt	3
MATH 1203 College Algebra	3
BIOL 1543/1541L Principles of Biology	4
FDSC 1011 Exploring Topics in Food Science	1
Total Semester Hours	12

Spring Semester Year 1	
Course	Hours
ENGL 1023 Composition II (Pre-ENGL 1013) unless exempt	3
CHEM 1103/1101L University Chemistry I (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
FDSC 2523 Sanitation and Safety in Food Processing Operation	3
<i>FDST 1023 Foundations</i>	3
Total Semester Hours	16

Fall Semester Year 2	
Course	Hours
MATH 2043 Survey of Calculus (Pre-MATH 1203 with grade of C or better)	3
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
<i>FDST 1033 Sauces (Pre-FDSC 2523 and FDST 1023)</i>	3
<i>FDST 1043 Methods (Pre-FDST 1033)</i>	3
<i>FDST 1203 Baking</i>	3
Total Semester Hours	16

Spring Semester Year 2	
Course	Hours
STAT 2303 Principles of Statistics (Pre-MATH 1203 with a grade of C or better)	3
BIOL 2013/2011L General Microbiology (Pre-BIOL 1543/1541L and CHEM 1103 or CHEM 1123/1121L)	4
CHEM 2613/2611L Organic Physiological Chemistry (Pre-CHEM 1123/1121L)	4
<i>FDST 1403 Butchery & Charcuterie</i>	3
General Elective	1
Total Semester Hours	15

Fall Semester Year 3	
Course	Hours
CHEM 3813 Elements of Biochemistry (Pre-CHEM 2613/2611L or CHEM 3613/3611L)	3
FDSC 3103 Principles of Food Processing (Pre-CHEM 1123/1121L and MATH 2043 or MATH 2554)	3
FDSC 4304 Food Chemistry (Pre-CHEM 2613/2611L)	4
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	16

Spring Semester Year 3	
Course	Hours
FDSC 3202 Introduction to Food Law	2
FDSC 4113/4111L Food Analysis (Pre-FDSC 4304 and CHEM 2613/2611L)	4
<i>FDST 2003 World Cuisine (Pre-FDST 1043)</i>	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
Total Semester Hours	15

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

Fall Semester Year 4	
Course	Hours
FDSC 4122/4121L Food Microbiology and lab (Pre-BIOL 2013/2011L)	3
FDSC 4413 Sensory Evaluation of Food (Pre-Statistics)	3
Communication Intensive Course	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Elective	3
Total Semester Hours	15

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
Communication Intensive Course	3
Fine Arts/Humanities OR Social Science OR History Core Elective	3
General Elective	3
Total Semester Hours	12
TOTAL HOURS	120