

**Dale Bumpers College of Agricultural, Food & Life Sciences**  
**NINE-SEMESTER DEGREE COMPLETION PROGRAM**  
*B.S.A. – Food Science (FDSC)*  
**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 hours FDSC concentration core; 3-7 hours electives

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

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

Spring Semester Year 1	
Course	Hours
<b>ENGL 1023</b> Comp II (Pre-ENGL 1013) unless exempt	3
MATH 1213 Plane Trigonometry (Pre-MATH 1203 with a grade of C or better)	3
<b>CHEM 1103/1101L</b> University Chemistry I (Pre-MATH 1203)	4
FDSC 1103 Introduction to Food Science	3
FDSC 2523 Sanitation and Safety in Food Processing Operations	3
<b>Total Semester Hours</b>	<b>16</b>

Fall Semester Year 2	
Course	Hours
STAT 2303 Principles of Statistics (Pre-MATH 1203 with a grade of C or better)	3
CHEM 1123/1121L University Chemistry II (Pre-CHEM 1103)	4
PHYS 2013/2011L College Physics and lab (Pre-MATH 1213)	4
NUTR 1213 Fundamentals of Nutrition	3
General Elective	1
<b>Total Semester Hours</b>	<b>15</b>

Spring Semester Year 2	
Course	Hours
MATH 2554 Calculus I (Pre-MATH 1213 with a grade of C or better)	4
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
General Elective	3
<b>Total Semester Hours</b>	<b>15</b>

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 or CHEM 3603/3601L)	4
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>16</b>

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 or CHEM 3603/3601L)	4
FDSC 4754 Engineering Principles of Food Processing (Pre-PHYS 2013/2011L and MATH 1213) – even years	4
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
<b>Total Semester Hours</b>	<b>16</b>

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

Fall Semester Year 4	
Course	Hours
FDSC 4122/4121L Food Microbiology (Pre-BIOL 2013/ 2011L or BIOL 2533)	3
FDSC 4413 Sensory Evaluation of Food (Pre-Statistics)	3
Communication Intensive Course	3
<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
Communication Intensive Course	3
<b>Fine Arts/Humanities OR Social Science OR History Core Elective</b>	3
General Elective – odd years	3
<b>Total Semester Hours</b>	<b>12</b>
<b>TOTAL HOURS</b>	<b>120</b>