

DEPARTMENT OF FOOD SCIENCE

Major in Food Science

Check Sheet for Food and Culinary Sciences (FDCU) Concentration (Partnership with NWACC)

2022-2023

University Requirements: 1 hour¹

- ☐ UNIV 1001 University Perspectives

Communications: 12 hours

- ☐ ENGL 1013 English Composition I
☐ ENGL 1023 English Composition II

Choose 6 hours from Communication Intensive Course List:²

Check for completion	Course I. D.:	Course Name:
☐		
☐		

US History or Government: 3 hours

- ☐ HIST 2003 or HIST 2013 or PLSC 2003

Mathematics and Statistics: 6 hours

- ☐ MATH 1203 College Algebra
☐ STAT 2303 Principles of Statistics

Physical and Biological Sciences: 23-27 hours

- ☐ BIOL 1543 Principles of Biology
☐ BIOL 1541L Principles of Biology Lab
☐ BIOL 2013 General Microbiology
☐ BIOL 2011L General Microbiology Lab
☐ CHEM 1103 University Chemistry I
☐ CHEM 1101L University Chemistry I Lab
☐ CHEM 1123 University Chemistry II
☐ CHEM 1121L University Chemistry II Lab
☐ CHEM 3813 Elements of Biochemistry
☐ CHEM 2613 Organic Physiological Chemistry
☐ CHEM 2611L Organic Physiological Chemistry Lab **OR**
☐ CHEM 3603 Organic Chemistry I
☐ CHEM 3601L Organic Chemistry I Lab **AND**
☐ CHEM 3613 Organic Chemistry II
☐ CHEM 3611L Organic Chemistry II Lab

Fine Arts/Humanities: 6 hours²

Choose 3 hours from Fine Arts and 3 hours from Humanities:

Check for completion	Course I. D.:	Course Name:
☐		
☐		

Social Sciences: 9 hours

Choose 9 hours Social Science Core from at least two fields of study:^{2,4}

Check for completion	Course I. D.:	Course Name:
☐		
☐		
☐		

Food Science Major Core: 32 hours

- ☐ FDSC 1011 Exploring Topics in Food Science
☐ FDSC 1103 Introduction to Food Science
☐ FDSC 2523 Sanitation and Safety in Food Processing Operations
☐ FDSC 3103 Principles of Food Processing
☐ FDSC 3202 Introduction to Food Law
☐ FDSC 4113 Food Analysis
☐ FDSC 4111L Food Analysis Lab
☐ FDSC 4122 Food Microbiology
☐ FDSC 4121L Food Microbiology lab
☐ FDSC 4304 Food Chemistry
☐ FDSC 431V Internship in Food Science (3hrs)
☐ FDSC 4413 Sensory Evaluation of Food
☐ FDSC 4713 Product Innovation for the Food Scientist

Food and Culinary Sciences Concentration: 21 hours³

- ☐ FDST 1023 Foundations
☐ FDST 1033 Sauces
☐ FDST 1043 Methods
☐ FDST 1203 Baking
☐ FDST 1403 Butchery and Charcuterie
☐ FDST 2003 World Cuisine
☐ MATH 2043 Survey of Calculus

General Electives: 3-7 hours

Check for completion	Course I. D.:	Course Name:
☐		
☐		
☐		
☐		
☐		
☐		
☐		
☐		

OTHER REQUIREMENTS FOR A B.S.A. DEGREE

120 Total Hours of which:
9 hours outside FDSC department but within Bumpers College
40 hours must be 3000/4000 level courses
Minimum GPA of 2.0

¹ UNIV 1001 is required for new freshmen or transfer with less than 24 hours

² See student degree audit for approved course list

³ FDST courses must be taken at Northwest Arkansas Community College

⁴ If declaring AGBS-m or GBUS-m, see advisor for requirements. Students must declare chosen minor by contacting Bumpers College Student Services at afilsdean@uark.edu