

DEPARTMENT OF FOOD SCIENCE

Major in Food Science

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

2025-2026

Name:

I.D. Number:

Advisor:

University Requirements: 1 hour¹

- ☐ UNIV 10051 University Perspectives

Communications: 12 hours

- ☐ ENGL 10103 English Composition I

- ☐ ENGL 10203 English Composition II

Choose 6 hours from Communication Intensive Course List:²

Check for completion	Course I. D.:	Course Name:
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US History or Government: 3 hours

- ☐ HIST 20003 **or** HIST 20103 **or** PLSC 20003

Mathematics and Statistics: 6 hours

- ☐ MATH 11003 College Algebra

- ☐ MATH 21003 Principles of Statistics

Physical and Biological Sciences: 23-27 hours

- ☐ BIOL 10103 Principles of Biology **AND**

- ☐ BIOL 10101 Principles of Biology Lab

- ☐ BIOL 20003 General Microbiology **AND**

- ☐ BIOL 20001 General Microbiology Lab

- ☐ CHEM 14103 University Chemistry I **AND**

- ☐ CHEM 14101 University Chemistry I Lab

- ☐ CHEM 14203 University Chemistry II **AND**

- ☐ CHEM 14201 University Chemistry II Lab

- ☐ CHEM 26103 Organic Physiological Chemistry **AND**

- ☐ CHEM 26101 Organic Physiological Chemistry Lab **OR**

CHEM 36053 Organic Chemistry I **AND**

CHEM 36051 Organic Chemistry I Lab **AND**

CHEM 36203 Organic Chemistry II **AND**

CHEM 36201 Organic Chemistry II Lab

- ☐ CHEM 38103 Elements of Biochemistry

Fine Arts and Humanities: 6 hours²

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

Check for completion	Course I. D.:	Course Name:
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Social Sciences: 9 hours

Choose 9 hours Social Science Core from at least two fields of study:^{2,3}

Check for completion	Course I. D.:	Course Name:
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Food Science Major Core: 33 hours

- ☐ FDSC 11003 Introduction to Food Science

- ☐ FDSC 25203 Sanitation & Safety in Food Proc Operations

- ☐ FDSC 31003 Principles of Food Processing **AND**

- ☐ FDSC 31001 Principles of Food Processing Lab

- ☐ FDSC 32002 Introduction to Food Law

- ☐ FDSC 41103 Food Analysis **AND**

- ☐ FDSC 41101 Food Analysis Lab

- ☐ FDSC 41202 Food Microbiology **AND**

- ☐ FDSC 41201 Food Microbiology lab

- ☐ FDSC 43004 Food Chemistry

- ☐ FDSC 44103 Sensory Evaluation of Food

- ☐ FDSC 47103 Product Innovation for the Food Scientist

- ☐ FDSC 43101 Internship in Food Science

- ☐ FDSC 43201 Food Science Internship Assessment

- ☐ FDSC 34301 Pre-Internship Professional Development for Food Science

Select 1 hour from the Following:

- ☐ FDSC 10101 Exploring Topics in Food Science

- ☐ FDSC 22001 The Science of Chocolate

- ☐ FDSC 24001 Uncorked: Vines to Wines

- ☐ FDSC 27001 Food for Health

- ☐ FDSC 27401 Brewing Brilliance: Exploring the General Science of Fermented Beverages (Beer, Wine, Spirits)

Food and Culinary Sciences Concentration: 21 hours⁴

- ☐ FDST 1023 Foundations

- ☐ FDST 1033 Sauces

- ☐ FDST 1043 Methods

- ☐ FDST 1203 Baking

- ☐ FDST 1403 Butchery and Charcuterie

- ☐ FDST 2003 World Cuisine

- ☐ MATH 22003 Survey of Calculus

General Electives: 3-7 hours

Check for completion	Course I. D.:	Course Name:
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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 30000/40000 level courses

Minimum GPA of 2.0

¹ UNIV 10051 is required for new freshmen or transfer with less than 24 hours

² See student degree audit for approved course list

³ If declaring AGBS-m or GBUS-m, see advisor for requirements. Students must declare chosen minor by contacting Bumpers College Student Services at afisdean@uark.edu

⁴ FDST courses must be taken at Northwest Arkansas Community College

2025-2026