

CURRICULUM GUIDE FOR FOOD SCIENCE MAJOR

(This is an example. Not all general education courses are listed or noted.)

41-43 semester hours of core courses in Chemistry and Food Science

18 semester hours in support courses Biology, Math and Psychology

YEAR 1

FALL	COURSE TITLE	CREDITS
BIOL 115	Fundamentals of Cell Biology and Genetics	4
CHEM 110	General Chemistry I	4
FDSC 110	Introduction to Food Science	3

SPRING	COURSE TITLE	CREDITS
CHEM 111	General Chemistry II	4
FDSC 133	Food and Nutrition (odd)	3
PSYC 111	Introductory Psychology*	3

YEAR 2

FALL	COURSE TITLE	CREDITS
CHEM 221	Organic Chemistry I	4
FDSC 210	Fundamentals of Food Processing (even)	3
MATH 220	Statistics*	3

SPRING	COURSE TITLE	CREDITS
BIOL 270	Genetics	4
CHEM 222	Organic Chemistry II	4
FDSC 345	Sensory Perception (even)	3

YEAR 3

FALL	COURSE TITLE	CREDITS
CHEM 340	Biochemistry	4
CHEM 385	Scientific Information	1

SPRING	COURSE TITLE	CREDITS
BIOL 332	Microbiology (even)	4
FDSC 360	Food Chemistry	4

YEAR 4

FALL	COURSE TITLE	CREDITS
FDSC 395	Internship	1-3

SPRING	COURSE TITLE	CREDITS
FDSC 499	Capstone	3

NOTE: EVEN/ODD REFER TO CALENDAR YEARS.

**Split MATH 220 and PSYC 111 between the two semesters.*

In addition to course requirements, one internship in the food industry is required after the sophomore year. More than one internship is encouraged. Students may do internships during the summer or during the academic year.

Certifications required:

ServSafe (at Clarke, cost: \$50),

Better Process Control (UW-Madison, 4 day workshop)

Capstone experience will incorporate HACCP (Hazard analysis Critical Control Points) training.