



College of: Agricultural Sciences and Natural Resources Degree/Major: Food Science Option: Science
 Academic Year: 2016-2017

Proposed* Four-Year Degree Plan

Year One					
Fall Semester			Spring Semester		
ENGL	1113	Freshman Composition I	ENGL	1213	Freshman Composition II
MATH	1513	College Algebra	CHEM	1314	General Chemistry (N)
BIOL	1114	Introduction to Biology	AGEC	1113	Introduction to Ag Economics
FDSC	1133	Introduction to Food Science		3 hr	Humanity/International (HI)
AG	1011	Ag Orientation	HIST	1103	American History
	1 hr	Related Course			
Total: 15 credit hours			Total: 16 credit hours		

Year Two					
Fall Semester			Spring Semester		
FDSC	3373	Food Chemistry	ANSI	3543	Principles of Animal Nutrition (or NSCI 3223)
AGCM	3203	Oral Comm in Ag Sci & Nat Res	STAT	2013	Elementary Statistics
FDSC	2253	Meat Animal and Carcass Evaluation	MICR	2123	Introduction to Microbiology
POLS	1113	American Government	MICR	2132	Microbiology Lab
CHEM	1515	General Chemistry (N)		3 hrs	Humanity/Diversity
Total: 17 credit hours			Total: 14 credit hours		

Year Three					
Fall Semester			Spring Semester		
	3 hrs	Related Course	BIOC	3653	Survey of biochemistry
CHEM	3015	Organic Chemistry	FDSC	4763	Analysis of Food Products
FDSC	3123	HACCP	AGCM	3103	Comm Ag to Public (or ENGL 3323)
PHYS	1114	General Physics		6 hr	GenEd Courses
Total: 15 credit hours			Total: 15 credit hours		

Year Four					
Fall Semester			Spring Semester		
HORT	1013	Intro to Horticulture (or ENVR 1113)	ANSI	4863	Capstone for Animal Agriculture
FDSC	3154	Food Microbiology	FDSC	3113	Quality Control
	9 hr	Related courses	FDSC	4153	Advanced Food Microbiology
				3 hr	Course Designated "N"
Total: 16 credit hours			Total: 12 credit hours		

*This plan is an example of how a student may successfully complete degree requirements in four years. Students are responsible for completing requirements in the official degree sheet for each major. It is mandatory for a student to meet with an academic advisor prior to course enrollment each semester.