B.S. FOOD SCIENCE

Processing Emphasis

DEPARTMENT OF
FOOD SCIENCE AND TOXICOLOGY
UNIVERSITY OF IDAHO

Sample
For Information Only

FRESHMAN YEAR

First Semester

Chem 111 (4) Principles of Chemistry I _____
Engl 102 (3) College Writing & Rhetoric _____
FST 110 (3) Food Science _____
Math _____(160 or 170) (4) _____
160- Survey of Calculus
170- Anal. Geom. & Calculus I
Core Discovery (4)_____ _____
Total (18) _____

Second Semester

Chem 112 (5) Principles of Chemistry II _____
Comm 101 (2) Fund of Public Speaking _____
FST 220 (3) Food Safety & Quality _____
MMBB 154 (3) Introductory Microbiology _____
Core Discovery (3)_____ _____
Total (16) _____

SOPHOMORE YEAR

First Semester

MMBB 250 (3) General Microbiology _____
MMBB 255 (2) General Microbiology Lab _____
Phys 111 (3) General Physics I _____
FCS 205 (3) Concepts in Human Nutrition _____
Free Electives (4) _____ _____
Total (15) _____

Second Semester

ASM 240 (3) Computer App.in Bio. Sys. _____
Chem 275 (3) Carbon Compounds _____
Chem 276 (1) Carbon Compounds Lab _____
Stat 251 (3) Principles of Statistics _____
Core Course (3)_____ _____
Free Electives (3) _____ _____
Total (16) _____

JUNIOR YEAR

First Semester

FST 303 (4) Food Processing (Proposed) _____
FST 416 (3) Food Microbiology _____
FST 417 (2) Food Microbiology Lab _____
MMBB 300 (3) Survey of Biochemistry _____
Processing Elective* (2-3) (429, 464, 465, 466) _____
Core Course (3) _____ _____
Total (17-18) _____

Second Semester

FST 432 (3) Food Engineering _____
FST 433 (1) Food Engineering Lab _____
FST 422 (4) Sensory Evaluation of Food & Wine _____
Engl 317 (3) Technical Writing _____
Processing Elective* (3) (304, 363, 414,) _____
Core Course (3)_____ _____
Total (17) _____

SENIOR YEAR

First Semester

FST 408 (1) Seminar in Food Science _____
FST 460 (3) Food Chemistry _____
FST 461 (1) Food Chemistry Lab _____
Processing Elective* (3) (429, 464, 465, 466) _____
Core Course (2-3) _____ _____
Free Electives (6)_____ _____
Total (16-17) _____

Second Semester

FST 470 (3) Advanced Food Tech _____
FST 462 (4) Food Analysis _____
FST 489 (3) Food Product Development _____
Processing Elective* (3) (304, 363, 414,) _____
Free Elective (2)_____ _____
Total (15) _____

CREDITS MUST TOTAL 128 FOR DEGREE

*Choose 12 credits from the following Processing Electives:

AVS 463 (3) Advances in Meat Science
FST 230 (3) Food Chemical Safety
FST 304 (2) Cereal Products
FST 363 (3) Animal Products for Human Consumption
FST 398 (1–4, max 4) Internship
FST 414 (1) Evaluation of Dairy Products 1
FST 429 (4) Dairy Products
FST 464 (3) Food Toxicology
FST 465 (3) Wine Microbiology and Processing
FST 466 (1) Wine Microbiology and Processing Lab
FST 499 (1-4, max 4) Directed Study

General Core Studies Students must earn 18 credits in General Core Studies (GCS) through Core Discovery courses (Humanities (H) or Social Science (SS) 7 credits), Cluster courses (8 - 9 credits), International courses (2 - 4 credits) and General Core Electives (credits to reach 18 credit GCS requirement). In fulfilling the GCS requirement, students must complete at least 14 Hum/SS credits with at least 6 credits in each area.