

B.S. FOOD SCIENCE

DEPARTMENT OF
FOOD SCIENCE AND TOXICOLOGY
UNIVERSITY OF IDAHO

Nutrition Emphasis

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

FST 220 (3) Food Safety & Quality _____
Chem 112 (5) Principles of Chemistry II _____
Comm 101 (2) Fund of Public Speaking _____
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 1 _____
FCS 205 (3) Concepts in Human Nutrition _____
Free Elective (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 Elective (4) _____

Total (17)

JUNIOR YEAR

First Semester

FST 303 (4) Food Processing _____
FST 416 (3) Food Microbiology _____
FST 417 (2) Food Microbiology Lab _____
MMBB 300 (3) Survey of Biochemistry _____
Nutrition Elective* (3) _____
Core Course (3) _____

Total (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 _____
Nutrition Elective* (3) _____
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 _____
Nutrition Elective* (3) _____
Core Course (2-3) _____
Free Electives (6) _____

Total (16-17)

Second Semester

FST 470 (3) Advanced Food Technology _____
FST 462 (4) Food Analysis _____
FST 489 (3) Food Product Development _____
Nutrition Elective* (3) _____
Free Elective (2) _____

Total (15)

CREDITS MUST TOTAL 128 FOR DEGREE

*Choose 12 credits from the following Nutrition Electives:

FCS 270 (3) Intermediate Foods
FCS 384 (3) Quantity Food Production and Equipment
FCS 305 (3) Nutrition Related to Fitness and Sport
FCS 387 (3) Food Systems Management

FCS 462 (2) Eating Disorders
FST 230 (3) Food Chemical Safety
FST 398 (1-4, max 4) Internship
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.