## **Food Science**

https://ag.purdue.edu/oap/Pages/major.aspx

120 credits required for graduation

	Credits	Course number	Course Title
D	epartmental/	Program Major C	ourses (110-111 credits)
	Require	ed Major Courses	(34 credits)
	3	FS 16100	Science of Food
_	1	FS 24500	Food Packaging
	1	FS 29800	Sophomore Seminar
-	i	FS 34000	Food Regulations
_		FS 34100	Food Processing I
_			•
_		FS 34200	Food Plant Societation
_	1 3	FS 36100	Food Plant Sanitation
_	3	FS 36200	Food Microbiology
_	2 1 2 2 1 1	FS 36300	Food Microbiology Lab
_	1	FS 43500	Sensory Science
_	2	FS 44200	Food Processing II
_	1	FS 44700	Food Processing II Lab
	1	FS 44400	Statistical Process Control
		FS 45300	Food Chemistry
	1	FS 45400	Food Chemistry Lab
	3	FS 46700	Food Analysis
_	2	FS 46900	Food Analysis Lab
_	3 1 3 2 1 1	FS 48200	Senior Seminar
	1	FS 53000	Food Ingredients
-	·	FS 44300	Food Product Design (Capstone)
_			gram Course Requirements (77-78 credits) (See Advising Resources)
			Introduction to the College of Agriculture and Purdue University
_	0.5 0.5	AGR 10100	· · ·
_	0.5	AGR 11800	Introduction to Food Science Programs
_	4	BIOL 11000	Fundamentals of Biology I
_	4	BIOL 11100	Fundamentals of Biology II
	4	BIOL 22100	Introduction to Microbiology
	0.5 4 4 4 4 4 1 3 1 3 3 4 3 3 3 3	CHM 11500	General Chemistry (satisfies Science #1 for core)
	4	CHM 11600	General Chemistry (satisfies Science #2 for core)
	4	CHM 25700	Organic Chemistry
	1	CHM 25701	Organic Chemistry Lab
	3	BCHM 30700	Biochemistry
	1	BCHM 30900	Biochemistry Lab
	3	MA 16010	Applied Calculus I (satisfies Quantitative Reasoning for core)
_	3	MA 16020	Applied Calculus II
	3	NUTR 31500	Fundamentals of Nutrition
_	4	PHYS 22000	General Physics
_	3	STAT 30100	Elementary Statistical Methods
-	3		Economics Selective (satisfies Human Culture Behavioral/Social Science for core)
_	3		UCC Humanities Selective (satisfies Human Cultures Humanities for core)
_	2 or 3		UCC STS Selective (satisfies Science, Technology & Society Selective for core)
_			
_	3		Humanities or Social Science Selective
_	3		Humanities or Social Science Selective
	3		Humanities or Social Science Selective (30000+ level)
	3		Professional Communications Selective
			First-Year Composition (satisfies Written Communication for core) (satisfies Information
	4	ENGL 10600	Literacy for core)
		COM 11400 or	Fundamentals of Speech Communication or Science Writing and Presentation (satisfies
	3	COM 21700	Oral Communication for core)
	3		Written or Oral Communication Selective
Ε	lectives (9-10		
	9-10		Elective
_			
Ī	University	Core Requirem	ents:
!	Human Cultur	es Humanities:	Science, Technology, and Society:
i			Science: Written Communication:
i	Information Lit	teracy:	Oral Communication:
1	Science #1: Science #2:		Quantitative Reasoning:
- 1			

120 semester credits required for Bachelor of Science degree.
2.0 GPA required for Bachelor of Science degree.
Minimum GPA of 2.50 in FS core classes and NUTR 315 is required for graduation

Students must meet a minimum GPA ≥ 2.50 in math and science courses to enroll in upper division FS courses

## **Food Science**

https://ag.purdue.edu/oap/Pages/major.aspx

Credits	Course number	Course Title	Prerequisites	Credits	Course number	Course Title	Prerequisites
	Fall 1st Year				Spring 1st Year		
0.5	AGR 10100	Introduction to the College of Agriculture and Purdue University		4	BIOL 11100	Fundamentals of Biology II	BIOL 11000
0.5	AGR 11800	Introduction to Food Science Academic Programs		4	CHM 11600	General Chemistry	CHM 11500
4	BIOL 11000	Fundamentals of Biology I		4	ENGL 10600	First-Year Composition	
4	CHM 11500	General Chemistry	pre/co: calculus	3	MA 16020	Applied Calculus II	MA 16010
3	FS 16100	Science of Food					
3	MA 16010	Applied Calculus I	ALEKS 75+				

15 15

	Fall 2nd Year				Spring 2nd Year		
4	BIOL 22100	Intro to Microbiology	BIOL 11000, CHM 11600	3	BCHM 30700	Biochemistry	CHM 25700
4	CHM 25700	Organic Chemistry	CHM 11600	1	BCHM 30900	Biochemistry Lab	pre/co: BCHM 30700
1	CHM 25701	Organic Chemistry Lab	pre/co: CHM 25700	1	FS 24500	Food Packaging	FS 16100
3	COM 11400 or COM 21700	Fundamentals of Speech or Science Writing and Presentation		4	PHYS 22000	General Physics	
1	FS 29800	Sophomore Seminar		3		Economics Elective	
3	STAT 30100	Elementary Statistical Methods		2 or 3*		UCC Science, Technology, and Society Selective	
16				14			

	Fall 3rd Year				Spring 3rd Year		
2	FS 34100	Food Processing I	PHYS, MA, CHM, pre/co: FS 36200	3	FS 45300	Food Chemistry	BCHM 30700
1	FS 34200	Food Processing I Lab	PHYS, MA, CHM, pre/co: FS 34100	1	FS 45400	Food Chemistry Lab	pre/co: FS 45300
1	FS 36100	Food Plant Sanitation	BIOL, CHM	3	FS 46700	Food Analysis	STAT 30100, pre/co: FS 45300
3	FS 36200	Food Microbiology	BIOL 22100, BCHM 30700	2	FS 46900	Food Analysis Lab	pre/co: FS 46700
2	FS 36300	Food Microbiology Lab	pre/co: FS 36200 and BCHM 30900	1	FS 53000	Food Ingredient Technology	pre/co: FS 45300
3		UCC Humanities Elective		3		Written or Oral Communication Selective	
3*		Elective		3*		Elective	

15 16

	Fall 4th Year				Spring 4th Year	•	
2	FS 44200	Food Processing II	FS 34100	1	FS 34000	Food Regulations	
1	FS 44400	Statistical Process Control	STAT	1	FS 43500	Sensory Science	STAT 301
1	FS 44700	Food Processing II Lab	pre/co: FS 44200	3	FS 44300	Food Product Design (Capstone)	FS 245, FS 361, FS 442, FS 467, FS 530
1	FS 48200	Senior Seminar	>75 cr	3		Humanities or Social Sciences Selective	
3	NUTR 31500	Fundamentals of Nutrition		3		Humanities or Social Sciences Selective (30000+)	
3		Professional Communication Selective		4*		Electives	
3		Humanities or Social Sciences Selective					
14			•	15			

120 semester credits required for Bachelor of Science degree.

2.0 GPA required for Bachelor of Science degree.

Minimum GPA of 2.50 in FS core classes and NUTR 315 is required for graduation Students must meet a minimum GPA ≥ 2.50 in math and science courses to enroll in upper division FS courses

The highlighted course is considered critical; timely progress toward the degree depends upon steady progress through each course in the plan of study, but this course, in particular, should be completed by the semester indicated.

Consultation with an advisor may result in an altered plan customized for an individual student.

Official and complete prerequisite lists are in the course catalog; the incomplete listing presented here regards this program and course sequencing.