

Name: _____ PUID: _____ Date: _____

Required Major Courses (34 credits)

- _____ (3) FS 16100 Science of Food
- _____ (1) FS 24500 Food Packaging
- _____ (1) FS 29800 Sophomore Seminar
- _____ (1) FS 34000 Food Regulations
- _____ (2) FS 34100 Food Processing I
- _____ (1) FS 34200 Food Processing I Lab
- _____ (1) FS 36100 Food Plant Sanitation
- _____ (3) FS 36200 Food Microbiology
- _____ (2) FS 36300 Food Microbiology Lab
- _____ (1) FS 43500 Sensory Science
- _____ (2) FS 44200 Food Processing II
- _____ (3) FS 44300 Food Product Design (Capstone)
- _____ (1) FS 44400 Statistical Process Control
- _____ (1) FS 44700 Food Processing II Lab
- _____ (3) FS 45300 Food Chemistry
- _____ (1) FS 45400 Food Chemistry Lab
- _____ (3) FS 46700 Food Analysis
- _____ (2) FS 46900 Food Analysis Lab
- _____ (1) FS 48200 Senior Seminar
- _____ (1) FS 53000 Food Ingredients

Other Departmental/ Program Course Requirements (73-74 credits)

- _____ (0.5) AGR 10100 Introduction to the College of Agriculture and Purdue University
- _____ (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^{cc} Introduction to Microbiology
- _____ (4) 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 22000cc General Physics
- _____ (3) STAT 30100 Elementary Statistical Methods (satisfies Information Literacy for core)
- _____ (3) Economics Selective (satisfies Human Culture Behavioral/Social Science for core)³
- _____ (3) UCC Humanities Selective (satisfies Human Cultures Humanities for core)¹
- _____ (3) Humanities or Social Science Selective²
- _____ (3) Humanities or Social Science Selective²
- _____ (3) Humanities or Social Science Selective (30000+ level)²
- _____ (3) Professional Communications Selective³
- _____ (3-4) First-Year Composition Selection (satisfies Written Communication for core) (satisfies Information Literacy Selective for core)
- _____ (3) COM 11400 Fundamentals of Speech Communication Or COM 21700 Science Writing and Presentation or EDPS 31500 Collaborative Leadership: Listening (satisfies Oral Communication for core)
- _____ (3) Written or Oral Communications Selective⁴

Electives (12-13 credits)

_____ (12-13) Elective

University Core Requirements (<http://www.purdue.edu/provost/initiatives/curriculum/course.html>)

- | | | | | | |
|--|--------------------------|-------|---|--------------------------|-------|
| Human Cultures Humanities | <input type="checkbox"/> | _____ | Science, Technology & Society Selective | <input type="checkbox"/> | _____ |
| Human Cultures Behavioral/Social Science | <input type="checkbox"/> | _____ | Written Communication | <input type="checkbox"/> | _____ |
| Information Literacy | <input type="checkbox"/> | _____ | Oral Communication | <input type="checkbox"/> | _____ |
| Science Selective | <input type="checkbox"/> | _____ | Quantitative Reasoning | <input type="checkbox"/> | _____ |
| Science Selective | <input type="checkbox"/> | _____ | | | |

College of Agriculture & University Level Requirements (https://ag.purdue.edu/oap/Pages/core_requirements.aspx)

- 3 credits Multicultural Awareness _____
- 9 credits International Understanding _____ _____ _____
- 9 credits of Hum. And/or Social Sciences outside the College of Agriculture _____ _____ _____
- 3 credits of Hum. And/or Social Science at 30000 or higher _____

Food Science

Suggested Arrangement of Courses:

Credits	Fall 1st Year	Prerequisite	Credits	Spring 1st Year	Prerequisite
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		3-4	First-Year Composition Selection	
4	CHM 11500 General Chemistry	calculus	3	MA 16020 Applied Calculus II	MA 16010
3	FS 16100 Science of Food				
3	MA 16010 Applied Calculus I	ALEKS 75+			
15			14-15		

Credits	Fall 2nd Year	Prerequisite	Credits	Spring 2nd Year	Prerequisite
4	BIOL 22100CC Intro to Microbiology	BIOL 11000, CHM 11600	3	BCHM 30700CC Biochemistry	CHM 25700
4	CHM 25700 Organic Chemistry	CHM 11600	1	BCHM 30900 Biochemistry Lab I	BCHM 30700
1	CHM 25701 Organic Chemistry Lab	CHM 25700	1	FS 24500 Food Packaging	FS 16100
3	COM 11400 Fundamentals of Speech or COM 21700 Science Writing and Presentation or EDPS 31500 Collaborative Leadership: Listening		4	PHYS 22000 ^{CC} General Physics	
1	FS 29800 Sophomore Seminar		3	Economics Elective	
3	STAT 30100 Elementary Statistical Methods		3	Elective	
16			15		

Credits	Fall 3rd Year	Prerequisite	Credits	Spring 3rd Year	Prerequisite
2	FS 34100 Food Processing I	PHYS, MA, CHM, FS 36200	3	FS 45300 Food Chemistry	BCHM 30700
1	FS 34200 Food Processing I Lab	PHYS, MA, CHM, FS 34100	1	FS 45400 Food Chemistry Lab	FS 45300
1	FS 36100 Food Plant Sanitation	BIOL, CHM	3	FS 46700 Food Analysis	STAT 30100, FS 45300
3	FS 36200 Food Microbiology	BIOL 22100, BCHM 30700	2	FS 46900 Food Analysis Lab	FS 46700
2	FS 36300 Food Microbiology Lab	FS 36200 & BCHM 30900	3	Written or Oral Communication Selective	
3	NUTR 31500 Fundamentals of Nutrition		3	Elective	
3	UCC Humanities Elective				
3	Elective				
18			15		

Credits	Fall 4th Year	Prerequisite	Credits	Spring 4th Year	Prerequisite
2	FS 44200 Food Processing II	FS 34100	1	FS 34000 Food Regulations	
1	FS 44400 Statistical Process Control	STAT 30100	1	FS 43500 Sensory Science	STAT 30100
1	FS 44700 Food Processing II Lab	FS 44200	3	FS 44300 Food Product Design (Capstone)	FS 24500, 36100, 44200, 46700, 53000
1	FS 48200 Senior Seminar		3	Humanities or Social Sciences Selective	
1	FS 53000 Food Ingredient Technology	FS 45300	3	Humanities or Social Sciences Selective (30000+)	
3	Professional Communication Selective		3-4	Electives	
3	Humanities or Social Sciences Selective				
12			14-15		

- 1) 120 credits listed above are required for Bachelor of Science degree.
- 2) 2.0 Graduation GPA required for Bachelor of Science degree.
- 3) 2.5 GPA required for FS courses
- 4) 32 credits of upper division courses (30000 level or higher) must be taken at Purdue University, West Lafayette.
- 5) ANY COURSE TAKEN AT PURDUE CAN BE ATTEMPTED NO MORE THAN THREE TIMES (INCLUSIVE OF W, WF, I AND IF).
- 6) CC = is considered a critical course

See next page for all supplemental information

The student is ultimately responsible for knowing and completing all degree requirements.
myPurdue Plan is knowledge source for specific requirements and completion.

Food Science Supplemental Information

All prerequisites must be met

¹University Core Curriculum Humanities Selective (3 credits)

See approved Humanities list at: <http://www.purdue.edu/provost/initiatives/curriculum/course.html>

²Humanities and Social Science Selective (9 credits)

See approved list at: https://ag.purdue.edu/oap/pages/core-social_humanities.aspx

³Economics Selective (3 credits)

AGEC 20300 Introductory Microeconomics for Food and Agribusiness	AGEC 21700 Economics	ECON 25100 Microeconomics
AGEC 20400 Introduction to Resource Economics and Environmental Policy	ECON 21000 Principles of Economics	ECON 25200 Macroeconomics

⁴Written or Oral Communication Selective (minimum 6 credits)

AGR 20100 Communication Across Culture	COM 20000-59900	YDAE 44000 Methods of Teaching Agriculture
ASL 10000-59900	ENGL 20000-59900	Education

⁵Professional Communication Selective (3 credits)

ENGL 304 Advanced Composition	COM 252 Writing for Mass Media
ENGL 419 Multimedia Writing	COM 314 Advanced Presentational Speaking
ENGL 420 Business Writing	COM 315 Speech Communication of Technical Information
ENGL 421 Technical Writing	COM 320 Small Group Communication
COM 210 Debating Public Issues	COM 325 Interviewing: Principles and Practice
COM 224 Communicating in the Global Workplace	COM 374 Social Interaction Skills: Assessment and Development
COM 415 Discussion of Technical Problems	COM 424 Communication in International Organizations
NUTR 42400 Communication Techniques in Foods and Nutrition	