

Fall 2013
Poultry Science
Food Science (FDSC)

Freshman Year

Fall		Spring		Summer
FDSC 1000 Intro Food Science	3	COMP 1000 Pers Comp Appl		2
CHEM 1030 Fund Chem I	3	CHEM 1040 Fund Chem II		3
CHEM 1031 Fund Chem I Lab	1	CHEM 1041 Fund Chem II Lab		1
MATH 1610 Calculus I	4	NTRI 2000 Nutr & Health		3
ENGL 1100 English Comp I	3	ENGL 1120 English Comp II		3
Core Humanities (Fine Arts)	3	BIOL 1020 Prin of Biology		4
		BIOL 1021 Prin of Biology Lab		0
	17			16

Sophomore Year

Fall		Spring		Summer
POUL 1000 Intro Poul Sci	3	General Elective		3
ENGL Core Literature	3	PHYS 1000 Foun of Physics		4
Core Social Science**	3	PHYS 1001 Foun of Physics		0
Core History I	3	CHEM 2030 Survey Org Chem		3
COMM Public Speaking	3	ECON 2020 Princ of Microecon		3
		Core History II		3
	15			16

Junior Year

Fall		Spring		Summer	
BCHE 3200 Prin Biochemistry	3	BIOL 5660 Food Microbiology	5	*FDSC 4920 Poul Sci Intern	3
BIOL 3200 Microbiology	4	FDSC 5430 Food Chemistry	4		
ANSC 4700 Meat Processing or		FDSC 5430 Sensory Evaluation	3		
POUL 5140 Poul Process Product	4	Food Science Electives or ROTC	4		
FDSC 5770 Food Plant Sanitation	4				
	15		16		3

Senior Year

Fall		Spring		Summer
BSEN 5550 Prin Food Engr Tech	4	FDSC 4290 Prof Dev In Food Sci	1	
FDSC 5450 Fd Anal & Qual Ctrl	4	POUL 5160 Prin Food Safety	3	
STAT 2510 Biol Statistics	3	FDSC 5640 Food Prod Devel	4	
Food Science Electives or ROTC	3	Core Humanities (PHIL)	3	
		Food Science Electives or ROTC	3	
		UNIV 4AA0 Ag Graduation	0	
	14		14	

Total Hours Required: 126

Bold Face indicates courses in major. Students must earn a 2.00 GPA in this group of courses, as well as in all courses attempted, to graduate.

See advisor for list of approved Food Science Electives.

* To be taken summer semester.

**Any Social Science may be taken if HIST 1010/1020 are taken. If HIST 1210/1220 are taken, student must select one of the following Social Science courses: ANTH 1000, GEOG 1010, PSYC 2010, SOCY 1000, or UNIV 2720.