

College of: Agricultural Sciences and Natural Resources

Degree/Major: Food Science Option: Food Safety Academic Year:2015-2016

Proposed* Four-Year Degree Plan

| Year One 2015-2016 | | | | | | |
|------------------------|------|-------------------------------------|------|-----------------|------------------------------------|--|
| Fall Semester | | | | Spring Semester | | |
| ENGL | 1113 | Freshman Composition I | ENGL | 1213 | Freshman Composition II | |
| MATH | 1513 | College Algebra | CHEM | 1314 | General Chemistry | |
| BIOL | 1114 | Introduction to Biology | AGEC | 1113 | Introduction to Ag Economics | |
| FDSC | 1133 | Introduction to Food Science | HIST | 1103 | Survey of American History | |
| AG | 1011 | Ag Orientation | FDSC | 2253 | Meat Animal and Carcass Evaluation | |
| ANSI | 1111 | Animal Science Experience (related) | | | | |
| Total: 15 credit hours | | Total: 16 credit hours | | | | |

| | | Year T | wo 2016-20 | 017 | | |
|------------------------|------|---------------------------------|------------|------------------------|--------------------------------------|--|
| Fall Semester | | | | Spring Semester | | |
| STAT | 2013 | Statistics (or STAT 2023) | FDSC | 3113 | Quality Control | |
| FDSC | 3123 | HACCP (number change from 3713) | POLS | 1113 | American Government | |
| ENVR | 1113 | Elements of Environ. Science | MICR | 2123 | Introduction to Microbiology | |
| CHEM | 1515 | General Chemistry | MICR | 2132 | Microbiology Lab | |
| | | | SPCH | 2713 | Introduction to Speech Communication | |
| | | | | | | |
| Total: 14 credit hours | | | Total: | Total: 14 credit hours | | |

| Year Three 2017-2018 | | | | | | |
|------------------------|-------|--------------------------------------|------------------------|-------|----------------------------|--|
| Fall Semester | | | Spring Semester | | | |
| NSCI | 3543 | Food/Human Environment (or any "I") | BIOC | 2344 | Applied Biomolecules | |
| FDSC | 3154 | Food Microbiology | FDSC | 4113 | Quality Control II | |
| | 3 hrs | Humanity | FDSC | 4153 | Advanced Food Microbiology | |
| ENGL | 3323 | Technical Writing | AGEC | 3713 | Ag Law | |
| FDSC | 4910 | Internship (3 hours) | | 3 hrs | Related Course | |
| | | | | | | |
| Total: 16 credit hours | | | Total: 16 credit hours | | | |

| | | Ye | ar Four 2018-20 |)19 | | |
|------------------------|-------|----------------------------|------------------------|-----------------|---------------------------|--|
| Fall Semester | | | | Spring Semester | | |
| FDSC | 4910 | Internship (3 hours) | FDSC | 4763 | Analysis of Food Products | |
| ANSI | 4863 | Capstone | | 3 hrs | Related Courses | |
| FDSC3373 | 3373 | Food Chemistry | FDSC | 4900 | Special Problems (2 hrs) | |
| | 3 hrs | Related Course | | 3 hrs | Humanity/Diversity | |
| FDSC | 4900 | Special Problems (3 hours) | | | | |
| | | | | | | |
| Total: 15 credit hours | | Total: 1 | Total: 14 credit hours | | | |

^{*}This plan is an example of how a student may successfully complete degree requirements in four years. Students are responsible for completing requirements in the official degree sheet for each major. It is mandatory for a student to meet with an academic advisor prior to course enrollment each semester.