

# FOOD SCIENCE

## University of Florida - College of Agricultural and Life Sciences

To remain on track, students must complete the appropriate critical-tracking courses, which appear in bold, with a 2.5 GPA or better. Students are required to complete IUF1000 (What is the Good Life) in semester 1 or 2.

Fall	Credits	Spring	Credits
<b>CHM 2045 &amp; 2045L General Chemistry I (3) and Laboratory (1) (GE-P)</b>	<b>4</b>	<b>CHM 2046 &amp; 2046L General Chemistry II (3) and Laboratory (1) (GE-P)</b>	<b>4</b>
<b>MAC 2311 Analytic Geometry &amp; Calculus I (GE-M)</b>	<b>4</b>	IUF1000 What Is The Good Life (GE-H)	3
Composition (GE-C) (WR)	3	Economics: ECO 2013, ECO 2023, AEB 2014 or AEB 3103 (GE-S)	3-4
Humanities w/International Designation (GE-H/N)	3	Elective	4
Elective	1		
<b>Total</b>	<b>15</b>	<b>Total</b>	<b>14-15</b>
Fall	Credits	Spring	Credits
<b>BSC 2010 &amp; 2010L Integrated Principles of Biology I (3) and Laboratory (1) (GE-B)</b>	<b>4</b>	<b>BSC 2011 &amp; 2011L Integrated Principles of Biology II (3) and Laboratory (1) (GE-B)</b>	<b>4</b>
PHY2004 & PHY2004L Applied Physics and Lab (GE-P)	4	+ CHM2210 Organic Chemistry I	3
Social Science w/Diversity Designation (GE-S/D)	3	STA 2023 Introduction to Statistics (GE-M)	3
Composition (GE-C) (WR)	3	AEB3114L Intro AG Computer Applications	1
Elective	1	FOS3042 Intro to Food Science	3
		Elective	1
<b>Total</b>	<b>15</b>	<b>Total</b>	<b>15</b>
Fall	Credits	Spring	Credits
FOS4722C Quality Control in Food Systems	3	HUN2201 Fundamentals of Human Nutrition	3
CHM 2211 Organic Chemistry II (3) and CHM2211 Lab (2)	5	MCB2000 (3) & MCB2000L(1) Microbiology and Lab	4
AEC3030C Effective Oral Communication or SPC2608 Intro to Public Speaking	3	FOS4311 (3) & FOS4311L (1) Food Chemistry and Lab	4
Elective	4	FOS4731 Govt. Regulations & Food Industry	2
		Elective	3
<b>Total</b>	<b>15</b>	<b>Total</b>	<b>16</b>
Fall	Credits	Spring	Credits
BCH 3025 Fundamentals of Biochemistry	4	FOS4427C Principles of Food Processing	4
FOS4321C Food Analysis	4	FOS4222 Food Microbiology	3
AOM4062 Principles of Food Engineering	4	FOS4222 Food Microbiology Lab	2
Advanced Communication Writing: AEC3033C, ENC2210, or ENC3254 (WR)	3	FOS4435C Food Product Development	3
		Elective	3
<b>Total</b>	<b>15</b>	<b>Total</b>	<b>15</b>

**Minimum credits required for graduation: 120 credits**

+ A grade of C or better must be attained within two attempts (including withdrawals) in CHM2210.

# FOOD SCIENCE

Professional Food Scientists are involved in many disciplines, including quality assurance, sensory evaluation, chemistry, engineering, packaging, microbiology, biotechnology, toxicology, food safety, and nutrition. The Food Science curriculum emphasizes a strong technical background, with elective options important to employment in the food industry, government agencies or as preparation for graduate study. The Food Science curriculum is approved by the Institute of Food Technologists (IFT), the professional society of the discipline. Graduation requires 120 credits, and ALL courses listed below are required. Students are responsible for completing necessary prerequisites before enrolling in required courses; prerequisite information can be found in Undergraduate Catalog course descriptions, online.

## CURRICULUM

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### FSHN Courses

HUN2201	Fundamentals of Human Nutrition (3) F/S/SS-B
FOS3042	Intro to Food Science (3) F/S/SS-A
FOS4222	Food Microbiology (3) S
FOS4222L	Food Microbiology Lab (2) S
FOS4311	Food Chemistry (3) S
FOS4311L	Food Chemistry Lab (1) S
FOS4321C	Food Analysis (4) F
FOS4427C	Principles of Food Processing (4) S
FOS4722C	Quality Control In Food Systems (3) F
FOS4731	Gov. Regulations & The Food Industry (2) S
FOS4435C	Food Product Development (3) S
AOM4062	Principles of Food Engineering (4) F

### Biology Courses

BSC2010	Principles of Biology I (3)
BSC2010L	Principles of Biology Lab (1)
BSC2011	Principles of Biology II (3)
BSC2011L	Principles of Biology II Lab (1)

### Chemistry Courses

CHM2045	General Chemistry (3)
CHM2045L	General Chemistry Lab (1)
CHM2046	Qualitative Analysis (3)
CHM2046L	Qualitative Analysis (1)
CHM2210	Organic Chemistry I (3)
CHM2211	Organic Chemistry II (3)
CHM2211L	Organic Chemistry II Lab (2)
BCH4024	Biochemistry./Molecular Bio (4)
or BCH3025	Fund. Biochemistry-web (4)

### Advanced Communication (CALS Requirement)

AEC3030C	Oral Communications (3) (preferred) <b>OR</b>
SPC2608	Intro to Public Speaking (3)
AEC3033C	Advanced Communications Writing (preferred) <b>OR</b>
ENC2210	Technical Writing (3) <b>OR</b>
ENC3254	Professional Communications (3)

### Economics (choose one)

AEB2014	Economic Issues Food & You (3)
ECO2013	Macroeconomics (3)
ECO2023	Microeconomics (3)

### Math and Statistics

STA2023	Intro to Statistics (3)
MAC2311	Calculus & Analytical Geometry (4)

### Other Science Courses

MCB2000	Microbiology (3)
MCB2000L	Microbiology Lab (1)
PHY2004	Applied Physics I (3)
PHY2004L	Applied Physics I Lab (1)

### Required Supporting Courses

AEB3114L	Intro to Computer Applications (1) <u>or</u>
CGS2531	Intro to Computer Programming & Software Packages (3)

Key to when classes are offered: F=fall, S=spring, SS= summer A, B, C

Subject to change, please contact FSHN advising to confirm.

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## ENTRANCE REQUIREMENTS

Transfer admission requires a minimum GPA of 2.5 and C grades in prerequisite courses (in **boldface**), and an overall minimum GPA of 2.00. A minimum GPA does not guarantee transfer admission and decisions will be made on a case by case basis. Recent competitive standards have been a 3.0 GPA in prerequisite courses.

## CAREER OPPORTUNITIES

Graduates have obtained employment in many state, national and international food corporations. Most work in the areas of research and product development, quality control, or technical support and sales. The curriculum also prepares the student for graduate study leading to advanced opportunities in food companies, government and academia. Opportunities to become involved in leadership roles in the FSHN Club and through national food product development, dairy judging and college bowl competitions. Internships in Florida's food industries may be available, and these provide invaluable experience as well as contacts that can be extremely beneficial when seeking employment. (3.7.12)