FOOD SCIENCE

University of Florida - College of Agricultural and Life Sciences

To remain on track, first year students must complete the appropriate critical-tracking courses, which appear in bold, with a 2.5 GPA or better. Students are required to complete a Quest 1course in semester 1 or 2.

Fall	Credits	Spring	Credits
CHM 2045 & 2045L General Chemistry I (3) and Laboratory (1) (GE-P)	**4**	**CHM 2046 & 2046L General Chemistry II (3) and Laboratory (1) (GE-P)**	**4**
MAC 2311 Analytic Geometry & Calculus I (GE-M)	**4**	Quest 1 (GE-H)	3
Composition (GE-C) (WR)	3	Economics: ECO 2013, ECO 2023, or AEB 2014	3-4
Humanities w/ (GE-H)	3	Elective	4
Elective	1		
Total	**15**	**Total**	**14-15**
Fall	**Credits**	**Spring**	**Credits**
BSC 2010 & 2010L Integrated Principles of Biology I (3) and Laboratory (1) (GE-B)	**4**	**BSC 2011 & 2011L Integrated Principles of Biology II (3) and Laboratory (1) (GE-B)**	**4**
PHY2053 & PHY2053L Physics and Lab (GE-P)	4	+ CHM2210 Organic Chemistry I	3
FOS2040 Intro to Food Science	3	STA 2023 Introduction to Statistics (GE-M)	3
Composition (GE-C) (WR)	3	AEB2114L Intro AG Computer Applications	1
Elective	1	Quest 2 w/International Designation (GE-S/N)	3
		Elective	1
Total	**15**	**Total**	**15**
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
FOS3060 (Life After Graduation)	1	FOS4731 Govt. Regulations & Food Industry	2
Elective	3	Elective	3
Total	**15**	**Total**	**16**
Fall	**Credits**	**Spring**	**Credits**
BCH 3025 Fundamentals of Biochemistry	4	FOS4427C Principles of Food Processing	4
FOS4321C Food Analysis	4	FOS4222 Food Microbiology	3
FOS4410C Intro to Food Processing	4	FOS4222 Food Microbiology Lab	2
Advanced Communication Writing: AEC3033C, ENC2210 or ENC2256 (WR)	3	FOS4435C Food Product Development	3
		Elective	3
Total	**15**	**Total**	**15**

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

FSHN Courses

HUN2201	Fundamentals of Human Nutrition (3) F/S/SS-B
FOS2040	Intro to Food Science (3) F/S/SS-A
FOS3060	Life After Graduation (1) F
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
FOS4410C	Principles of Intro to Food Processing (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	**General Chemistry II (3)**
CHM2046L	**General Chemistry II Lab (1)**
CHM2210	Organic Chemistry I (3)
CHM2211	Organic Chemistry II (3)
CHM2211L	Organic Chemistry II Lab (2)
BCH4024 or BCH3025	Biochemistry./Molecular Bio (4) Fund. Biochemistry-web (4)

Advanced Communication (CALS Requirement)

AEC3030C SPC2608	Oral Communications (3) **OR** Intro to Public Speaking (3)
AEC3033C ENC2210 ENC2256	Advanced Communications Writing **OR** Technical Writing (3) **OR** Professional Communications (3)

Economics (choose one)

AEB2014	Economic Issues Food & You (3)
ECO2013	Macroeconomics (4)
ECO2023	Microeconomics (4)

Math and Statistics

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

Other Science Courses

MCB2000	Microbiology (3)
MCB2000L	Microbiology Lab (1)
PHY2053	Physics I (4)
PHY2053L	Physics I Lab (1)

Required Supporting Courses

AEB2114L or CGS2531	Intro to Computer Applications (1) or 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.

TRANSFER ENTRANCE REQUIREMENTS

Transfer admission requires a minimum GPA of 3.0 and C grades in prerequisite courses (in **boldface**), and an overall minimum GPA of 2.00.

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. (4.10.25)