

FS Degree Program Planner – Business Emphasis With Agric. Econ. Minor

Communications (9 credits)	Food Science Core (18 credits)																																																																																
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(19 credits)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">General Chemistry (Chem 1320 & 1330)</td> <td style="text-align: right;">6</td> </tr> <tr> <td>Biology (Bio 1500)</td> <td style="text-align: right;">5</td> </tr> <tr> <td>Organic Chemistry (Chem 2050)</td> <td style="text-align: right;">5</td> </tr> <tr> <td>General Biochemistry (BioCh 3630)</td> <td style="text-align: right;">3</td> </tr> </table> <hr/> <p style="text-align: center;">Social and Behav. Sci. (12 credits)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">American History or Political Science (State Law Requirement)</td> <td style="text-align: right;">3</td> </tr> <tr> <td>Econ. 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