



Student: _____

Mizzou ID: _____

General Education [37 credits]

Course	Hrs	Sem	Gr
English 1000 ^a	[3]	_____	_____
Math 1100 ^a	[3]	_____	_____

Biological, Physical or Math Sciences [13]^b

BIO SCI 1500 (or BIO SCI 1030 or Transfer)	[5]	_____	_____
CHEM 1320	[4]	_____	_____
CHEM 1330	[4]	_____	_____

Social and/or Behavioral Sciences [9]^b

AG ECON 1041 or AG ECON 1042	[3]	_____	_____
2000 Level Ag ECON or Business Course	[3]	_____	_____
American History: HIST 1100, 1200, 2210, 2440, 4000, 4220, or 4230 or American Government: POL SC 1100 or 2100	[3]	_____	_____

Humanistic Studies and/or Fine Arts [9]^b

AG ED LD 2220 or COMMUN 1200	[3]	_____	_____
PHIL 2400 or 2420 or 2600 or 2700	[3]	_____	_____
Elective	[3]	_____	_____

Additional Requirements

- Writing Intensive (WI) course _____
- Math Reasoning Proficiency course _____

^b At least one course 2000-level or higher in two of three content areas. Refer to approved course list online at <http://generaleducation.missouri.edu/courses/>

Biological, Physical or Math Sciences _____

Social and/or Behavioral Sciences _____

Humanistic Studies and/or Fine Arts _____

Food Science Core Requirements [35-38 credits]

Course	Hrs	Sem	Gr
F_S 1030 Food Science and Nutrition ^a	[3]	_____	_____
F_S 2172 Elements of Food Microbiology ^a	[3]	_____	_____
F_S 2199 Seminar in Professional Dev. ^a	[1]	_____	_____
F_S 4199 Food Industry Senior Seminar ^a	[1]	_____	_____
F_S 4310 Food Chemistry and Analysis ^a	[4]	_____	_____
F_S 4370 Food Microbiology ^a	[3]	_____	_____
CHEM 2030 Survey of Organic Chemistry	[3]	_____	_____
Chem 2130 Organic Laboratory I	[2]	_____	_____
STAT 1300 Elem. Statistics (or STAT 1400)	[3]	_____	_____
MATH 1400 Calculus for Soc. and Life Sci. I or MATH 1500 Analytic Geo. and Calc. I	[3-5]	_____	_____
BIOCHM 3630 General Biochemistry	[3]	_____	_____
AG_S_M 1040 Physical Princip. For Ag. App or PHYS 1210 College Physics I	[3-4]	_____	_____
F_S 4941 Internship in Food Science or F_S 3190 Study Abroad	[3]	_____	_____

Food Science Track Area Requirements (select one)

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PROFESSIONAL ELECTIVES CAN BE CHOSEN FROM:

Course	Hrs
F_S 1010 Intro to Viticulture and Enology	[1]
F_S 2114 Live Animal and Meat Eval	[3]
F_S 2131 Dairy Products Evaluation	[2]
F_S 2195 Grapes and Wines of the World	[3]
F_S 3210 Kitchen Chemistry	[3]
F_S 3385 Problems in Food Science	[1-99]
F_S 4301 Topics in Food Science	[1-99]
F_S 4340 Principles of Viticulture II	[4]
F_S 4354 Phys&Biochem of Muscle as Fd.	[3]
F_S 4385 Problems in Food Science	[1-99]
F_S 4390 Opt & Mgmt of Food and Ag Sys.	[3]
F_S 4441 Cellar Operations & Special Vin.	[3]
F_S 4941 Internship in Food Science or F_S 3190 Study Abroad	[3]

^a Must earn C- or higher

Food Science Track Requirements (choose one)

<i>Course</i>	<i>Hrs</i>	<i>Sem</i>	<i>Gr</i>	<i>Course</i>	<i>Hrs</i>	<i>Sem</i>	<i>Gr</i>
FOOD SCIENCE TRACK (36 credits required)				FOOD BUSINESS TRACK (36 credits required)			
NES 2340 Human Nutrition 1	[3]		_____	AG_EC 1042 Applied Macro (or ECON 1015)	[3]		_____
F_S 4330 Principles of Food Processing	[3]		_____	ACCTCY 2036 Accounting I & 2 ACCTCY 2037	[6]		_____
F_S 4311 Investigation of Food Properties	[3]		_____	AG_EC 3224 New Products Marketing	[3]		_____
F_S 4315 Food Chemistry and Analysis Lab	[3]		_____	Ag Law: Choose 1-AG ECON 2156, 3256, 3257	[3]		_____
F_S 4375 Food Microbiology Lab	[2]		_____	AG_EC 3260 General Farm Management	[3]		_____
F_S 4380 Sensory Analysis of Food & Bev	[3]		_____	AG_EC Elective	[3]		_____
Capstone: Choose F_S 4970 or F_S 4980	[3]		_____	Capstone: Choose F_S 4970 or F_S 4980	[3]		_____
Prof Elect 1 (1-3)	[]		_____	Commodity: Choose 1- F_S 4331,4344,4440	[3-4]		_____
Prof Elect 2 (1-3)	[]		_____	Professional Electives (8-9)			
Commodity Block: Choose two blocks from below (12-14)				Prof Elect 1	[]		_____
F_S 3214 Principles of Meat Science (3) &			_____	Prof Elect 2	[]		_____
F_S 4344 Processing Muscle Foods (3) OR			_____	Prof Elect 3	[]		_____
F_S 3231 Principles of Dairy Foods Science (3) &			_____	(Prof Elect 4)	[]		_____
F_S 4331 Tech. of Dairy Products and Ingred (3) OR			_____				
F_S 3240 Principles of Viticulture I (4) &			_____				
F_S 4440 Princ of Winemaking & Wine Chem An (4)			_____				
ENOLOGY TRACK (36 credits required)				CULINARY SCIENCE TRACK (36 credits required)			
F_S 1010 Intro to Viticulture and Enology	[1]		_____	HSP MGMT 1043 Intro to Hospitality Mgmt	[3]		_____
F_S 2195 Grapes and Wines of the World	[3]		_____	HSP MGMT 1133 Hospitality Law	[3]		_____
F_S 3240 Principles of Viticulture I	[4]		_____	HSP MGMT 1991 Food Serv San Mgmt	[1]		_____
F_S 4315 Food Chemistry and Analysis Lab	[3]		_____	HSP MGMT 1995 Culinary Fundamentals	[3]		_____
F_S 4340 Principles of Viticulture II	[4]		_____	HSP MGMT 2123 Fd Serv Operational Fund	[2]		_____
F_S 4375 Food Microbiology Laboratory	[2]		_____	HSP MGMT 3153 Fd Serv Operations Mgmt	[3]		_____
F_S 4380 Sensory Analysis of Food and Bev	[3]		_____	NES 2340 Human Nutrition 1	[3]		_____
F_S 4440 Princ of Winemaking & Wine Chem	[4]		_____	F_S 4330 Principles of Food Processing	[3]		_____
F_S 4441 Cellar Operations and Special Vin	[3]		_____	F_S 4380 Sensory Analysis of Food & Bev	[3]		_____
Capstone: Choose 1- F_S 4970, 4980	[3]		_____	Capstone: Choose 1- FS 4970, or F_S 4980	[3]		_____
Prof Elect 1	[3]		_____	& HM 4985	[5]		_____
Prof Elect 2	[3]		_____	Commodity: Choose 1- F_S 3214, 3231, 4440	[3]		_____
				Prof Elect 1	[1]		_____
Recommended General Electives to meet 120 Hours							
SOCIOL 1000 Introduction to Sociology	[1-3]		_____	AFNR 1115 Foundations for College Success	[1]		_____
PSYCH 1000 General Psychology	[3]		_____	GEOG 1600 Clim Change: Sci & Public Policy	[3]		_____
RU_SOC 1000 Rural Sociology	[3]		_____				