

# FOOD SCIENCE Four-Year Plan (General Science Option)

College of Agricultural, Human, and Natural Resource Sciences

This document is for planning purposes. For official information, refer to your academic requirements and speak with your advisor.

<b>Year 1 - Fall</b>	CHEM 105 [PSCI] Prin. of Chemstry I* (UCORE)	<b>4</b>
	FS 110 Intro to Food Science	<b>3</b>
	HISTORY 105/305 [ROOT] (UCORE)	<b>3</b>
	MATH 140 [QUAN] Calculus for Life Scientists <u>OR</u> MATH 171 Calculus I* [QUAN] (UCORE)	<b>4</b>
	<b>TOTAL CREDITS:</b>	<b>14</b>

<b>Year 1 - Spring</b>	(UCORE) Inquiry* _____	<b>3</b>
	BIOLOGY 107 [BSCI] Intro Biol:Cell Biol/Genetics (UCORE)	<b>4</b>
	CHEM 106 [PSCI] Principles of Chem II* (UCORE)	<b>4</b>
	ENGLISH 101 [WRTG] Introductory Writing <u>OR</u> ENGLISH 105 [WRTG] Composition for ESL* (UCORE)	<b>3</b>
	<b>TOTAL CREDITS:</b>	<b>14</b>

<b>Year 2 - Fall</b>	CHEM 345 Organic Chemistry I*	<b>4</b>
	COM 102 [COMM] Public Speaking <u>OR</u> H D 205 [COMM] Comm For Human Rel (UCORE)	<b>3/4</b>
	PHYSICS 101 & 111 [PSCI] Gen. Physics* (UCORE)	<b>4</b>
	(UCORE) Inquiry* _____ (rec ECONS 101)	<b>3</b>
	Emphasis Electives <sup>2</sup> (rec BA 212)	<b>3</b>
	<b>TOTAL CREDITS:</b>	<b>17-18</b>

<b>Year 2 - Spring</b>	BIOLOGY 140 [BSCI] Intro to Nutri. Science <u>OR</u> BIOLOGY 333 [BSCI] Human Nutri. and Health (UCORE)	<b>3</b>
	CHEM 470 Chemical Biology* <u>OR</u> MBIOS 303 Introductory Biochemistry*	<b>3/4</b>
	FS 220 Food Safety & Quality*	<b>3</b>
	MBIOS 101 Introductory Microbiology <u>OR</u> MBIOS 305 Gen Micro+ and MBIOS 304 Lab*	<b>4/6</b>
	<b>TOTAL CREDITS:</b>	<b>13-16</b>

<b>Year 3 - Fall</b>	FS 350 Instr. & Sensory Analysis of Food*	<b>3</b>
	FS 416 Food Microbiology*	<b>3</b>
	FS 417 Food Microbiology Lab*	<b>2</b>
	Food Science Electives <sup>2</sup>	<b>3</b>
	STAT 212 Intro Statistics*(UCORE)	<b>4</b>
	<b>TOTAL CREDITS:</b>	<b>15</b>

<b>Year 3 - Spring</b>	(UCORE) Inquiry* _____	<b>3</b>
	FS 450 Adv. Instr. & Sensory Analysis of Food	<b>3</b>
	FS 418 Oral Seminar in Food Science	<b>1</b>
	FS 432 Food Engineering*	<b>3</b>
	FS 432 Food Engineering Lab*	<b>1</b>
	Emphasis Electives <sup>2</sup>	<b>3</b>
Food Science Electives <sup>3</sup>	<b>2</b>	
<b>TOTAL CREDITS:</b>	<b>16</b>	

<b>Year 4 - Fall</b>	(UCORE) Inquiry* _____	<b>3</b>
	FS 442 Food Processing*	<b>3</b>
	FS 443 [M] Food Processing Lab*	<b>1</b>
	FS 460 Food Chemistry*	<b>3</b>
	FS 461 [M] Food Chemistry Lab*	<b>1</b>
	Emphasis Electives <sup>2</sup>	<b>3</b>
Food Science Electives <sup>3</sup>	<b>2</b>	
<b>TOTAL CREDITS:</b>	<b>16</b>	

<b>Year 4 - Spring</b>	FS 470 Adv. Food Technology*	<b>3</b>
	FS 489 [CAPS] Food Product Develop* (UCORE)	<b>3</b>
	Emphasis Electives <sup>2</sup>	<b>3</b>
	Food Science Electives <sup>3</sup>	<b>5</b>
	<b>TOTAL CREDITS:</b>	<b>13</b>



<sup>1</sup> [UCORE] Inquiry. Must complete 4 of these 5 UCORE designations: ARTS, DIVR, EQJS, HUM and/or SSCI.

<sup>2</sup> Emphasis Electives (12 credits required)

<sup>3</sup> Food Science Electives (minimum 12 credits, but additional FS courses count towards Emphasis electives)

+ The "+" indicates that the course has a prerequisite.

# HOW TO ENHANCE YOUR DEGREE

## AREAS OF EMPHASIS

### Processing

FS electives equip students with skills of numerous careers upon graduation, including production, product development, quality assurance, and others.

### Science

Students wishing to pursue a graduate degree in food science may want to take 12 elective credits as upper-division courses in chemistry, microbiology, biochemistry, agriculture, statistics, nutrition, or science/technical writing.

### Business

Students can gain an emphasis in business by taking selected courses in accounting, finance, management, economics, writing, and others. Follow College of Business procedures, if getting a minor.

### Internships

Three to six-month internships can be arranged with food industries, processors, and/or wineries to provide students with work experience in their areas of interest.

### Research

Our expert faculty can mentor you in hands-on research, adding important new dimensions to your knowledge and to your education.

### Food Science Electives

FS 201, 301, 304, 329, 401, 402, 405, 406, 407, 409, 429, 430, 436, 440, 464, 465, 466, 475, 495, 496, 499, or as approved by advisor

### Emphasis Electives

ACCTG 220, 230; AFS 101, 201, 401[M], 435; ENTOM 101 [BSCI], 150; HBM 258; MGMT 301; MKTG 360; SOIL SCI 101; or VIT ENOL 113; or as approved by advisor

### Popular Minors

- Agriculture and Food Systems (AFS)
- Biology
- Business
- Chemistry
- Economics
- Hospitality and Business Management
- Integrated Plant Sciences (IPS)
- Microbiology
- Any Language

### Study Abroad

Expand your worldview, discover the world, and experience another culture.

<https://ip.wsu.edu/study-abroad/>

## Questions? Contact...

**Mariana Castro**

Academic Advisor

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Want to know more about scholarships, clubs, or transfer credit? Schedule a meeting with the QR code.

