

FOOD SCIENCE: FOOD SCIENCE AND TECHNOLOGY OPTION

Approved by the Institute of Food Technologists

FOUR-YEAR PLAN

Iowa State University Catalog, 2018-2019

Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 110, Professional/Educational Preparation	1	FS HN 101, Food and the Consumer	3
CHEM 177, General Chemistry I	4	FS HN 167, Introduction to Human Nutrition	3
CHEM 177L, General Chemistry Laboratory I	1	CHEM 178, General Chemistry II	3
BIOL 211, Principles of Biology I	3	BIOL 212, Principles of Biology II	3
ENGL 150, Critical Thinking & Communication	3	MATH 166, Calculus II	<u>4</u>
MATH 165, Calculus I	4	Total credits:	16
LIB 160, Information Literacy	<u>1</u>		
Total credits:	17		

Second Year			
Fall Semester		Spring Semester	
CHEM 331, Organic Chemistry I	3	CHEM 332, Organic Chemistry II	3
CHEM 331L, Organic Chemistry Laboratory I	1	BBMB 301 or 316, Biochemistry	3
ENGL 250, Written, Oral, Visual, Electronic Comp.	3	MICRO 302, Biology of Microorganisms	3
FS HN 203, Contemporary Issues in FSHN	1	MICRO 302L, Microbiology Laboratory	1
FS HN 207, Processing of Foods:Basic Principles*	2	STAT 101, 104, or 105 Statistics course	3-4
PHYS 111 or [115 plus 115L], Physics with lab	<u>5</u>	Elective	<u>1-2</u>
Total credits:	15	Total credits:	14-16

Third Year			
Fall Semester		Spring Semester	
FS HN 311, Food Chemistry*	3	FS HN 351, Intro.Food Engineering Concepts**	3
FS HN 311L, Food Chemistry Laboratory*	1	FS HN 403, Food Laws and Regulations	2
FS HN 315, Professional Development-Food Sci.*	2	FS HN 411, Food Ingredient Interactions & Form.	2
FS HN 420, Food Microbiology*	3	FS HN 421, Food Microbiology Laboratory**	3
SP CM 212, Fundamentals of Public Speaking	3	ECON 101, Principles of Microeconomics	3
Humanities course	<u>3</u>	Humanities (H Sci) or Elective (AgLS)	<u>1-3</u>
Total credits:	16	Total credits:	14-16

Summer: Food science internship experience (FS HN 491B option for elective credits)

Fourth Year			
Fall Semester		Spring Semester	
FS HN 406, Sensory Evaluation of Food*	3	FS HN 342, World Food Issues	3
FS HN 410, Food Analysis*	3	FS HN 405, Food Quality Assurance**	2
FS HN 471, Food Processing*	3	FS HN 407, Micobiological Safety of Foods**	3
FS HN 472, Food Processing Laboratory*	2	FS HN 412, Food Product Development**	3
Humanities/social sci. (H Sci) or ENV S (AgLS)	<u>2-3</u>	FS HN 480, Professional Communication in FSHN	1
Total credits:	13-14	U.S. Diversity (if not already taken) or elective	<u>3</u>
		Total credits:	15

Choose elective courses to total ≥ 120 credits.

* **Fall-only course offering**, ** **Spring-only course offering**. Planned course offerings may change, and students need to check the online Schedule of Classes each term to confirm course offerings: <http://classes.iastate.edu/>.

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point considerations. Updated November 2017