

FOOD SCIENCE
Iowa State University Catalog, 2018-2019
Department of Food Science and Human Nutrition

Food Science and Industry Option

Minimum of 120 total semester credits required for the degree. Course credits shown in parentheses.

(6) INT'L PERSPECTIVES/U.S. DIVERSITY*

- (3) Select from International Perspectives (IP) approved list:
<http://www.registrar.iastate.edu/students/div-ip-guide>
- (3) Select from U.S. Diversity approved list:
<http://www.registrar.iastate.edu/students/div-ip-guide>

(10) COMMUNICATIONS AND LIBRARY

- (3) ENGL 150 Critical Thinking and Communication
- (3) ENGL 250 Written, Oral, Visual, Electronic Comp.
- (1) LIB 160 Information Literacy
- (3) SP CM 212 Fundamentals of Public Speaking

(11-15) HUMANITIES AND SOCIAL SCIENCES**

College of Agriculture & Life Sciences students, 11-12 credits

- (3) Humanities course
- (3) ECON 101 Principles of Microeconomics
- (3) FS HN 342 World Food Issues
(This course can also meet the IP requirement)
- (2-3) ENV S 120 or 201 Environmental course

OR, College of Human Sciences students, 15 credits

- (6) Humanities courses
- (3) ECON 101 Principles of Microeconomics
- (3) FS HN 342 World Food Issues
(This course can also meet the IP requirement)
- (3) Humanities or Social Science course

(7-8) MATHEMATICAL SCIENCES

- (4) MATH 160, 165, or 181 Calculus course
- (3-4) STAT 101, 104, or 105 Statistics course

(14-17) PHYSICAL SCIENCES

- (5-8) CHEM 163 and 163L College Chemistry and Lab.
or CHEM 177, 177L, and 178 General Chemistry I & II
- (3) CHEM 231 Elementary Organic Chemistry
- (1) CHEM 231L Lab in Elementary Organic Chemistry
- (5) PHYS 111 or [115 plus 115L] Physics with laboratory

(12-13) BIOLOGICAL SCIENCES

- (3) BBMB 301 or 316 Biochemistry
- (3) BIOL 211 Principles of Biology I
- (3) BIOL 212 Principles of Biology II
- (2-3) MICRO 201 or 302 Microbiology course
- (1) MICRO 201L or 302L Microbiology laboratory

(49) FOOD SCIENCE AND HUMAN NUTRITION

- (3) FS HN 101 Food and the Consumer
- (1) FS HN 110 Professional and Educational Preparation
- (3) FS HN 167 Introduction to Human Nutrition
- (1) FS HN 203 Contemporary Issues in FSHN
- (2) FS HN 207 Processing of Foods: Basic Principles
- (3) FS HN 311 Food Chemistry
- (1) FS HN 311L Food Chemistry Laboratory
- (2) FS HN 315 Professional Development for Food Sci.
- (3) FS HN 351 Intro. to Food Engineering Concepts
- (2) FS HN 403 Food Laws and Regulations
- (2) FS HN 405 Food Quality Assurance
- (3) FS HN 406 Sensory Evaluation of Food
- (3) FS HN 407 Microbiological Safety of Foods of
Animal Origin
- (3) FS HN 410 Food Analysis
- (2) FS HN 411 Food Ingred. Interactions & Formulations
- (3) FS HN 412 Food Product Development
- (3) FS HN 420 Food Microbiology
- (3) FS HN 421 Food Microbiology Laboratory
- (3) FS HN 471 Food Processing
- (2) FS HN 472 Food Processing Laboratory
- (1) FS HN 480 Professional Communication in FSHN

ADDITIONAL REQUIREMENTS

Select 6 credits from the following business courses
ACCT 215, 284, 285; ECON 301, 320; MGMT 310, 370, 371,
414, 472; MIS 301; MKT 340, 447, 448

(0-12) ELECTIVES – Select from any university coursework to
earn \geq 120 total credits prior to graduation.

Food science internship experience is strongly recommended
during the summers, and students can earn elective credits for the
internship experience by enrolling in FS HN 491B.

NOTES:

* Students must fulfill the International Perspectives and U.S.
Diversity requirements by selecting coursework from approved
lists; these courses may dual with other degree requirements.

** Links to approved humanities and social sciences courses:
<http://fshn.hs.iastate.edu/advising-and-resources/>

Updated November 2017