

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

Food Science and Technology 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

(11-12) MATHEMATICAL SCIENCES

- (8) MATH 165 and 166 Calculus I and II
- (3-4) STAT 101, 104, or 105 Statistics course

(20) PHYSICAL SCIENCES

- (5) CHEM 177 and 177L General Chemistry I and Lab.
- (3) CHEM 178 General Chemistry II
- (4) CHEM 331 and 331L Organic Chemistry I and Lab.
- (3) CHEM 332 Organic Chemistry II
- (5) PHYS 111 or [115 plus 115L] Physics with laboratory

(13) BIOLOGICAL SCIENCES

- (3) BBMB 301 or 316 Biochemistry
- (3) BIOL 211 Principles of Biology I
- (3) BIOL 212 Principles of Biology II
- (3) MICRO 302 Biology of Microorganisms
- (1) MICRO 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 Inged. 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

(0-6) ELECTIVES – Select from any university coursework to earn ≥ 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 course 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