Bachelor of Science in Food Science
3-Year Course Plan

Iowa State University Catalog, 2022-2023
Department of Food Science and Human Nutrition

Iowa State University participates in the Advanced Placement program of the College Board, and credit for the College-Level Examination Program (CLEP) testing may be granted. Students who are interested in an accelerated 3-year plan to earn a bachelor's degree are encouraged to take the national examinations through the College Board to qualify for academic credit through Advanced Placement and CLEP exams (http://www.admissions.iastate.edu/cbe/) prior to starting the degree program.

For an accelerated degree program, students should plan for:

- Completion of Calculus, Microeconomics, and 6 credits of Humanities through Advanced Placement or CLEP exams.
- Placement into ENGL 250 with ACT-E score of 24 or above; Test-out credit for ENGL 150 is earned with placement into ENGL 250 and completion of ENGL 250 at Iowa State University with a grade of C or above.

1st YEAR: Fall Semester		Spring Semester	
FS HN 101, Food and the Consumer	3	**FS HN 207, Processing of Foods**	2
FS HN 110, Professional/Educational Preparation	1	ENGL 250, Written, Oral, Visual, Electronic Comp.	3
FS HN 167, Introduction to Human Nutrition	3	FS HN 203, Contemporary Issues in FSHN	1
CHEM 177, General Chemistry I	4	CHEM 178, General Chemistry II	3
CHEM 177L, General Chemistry Laboratory	1	BIOL 212, Principles of Biology II	3
Humanities/social sci. (H Sci) or Elective (AgLS)	3	BIOL 212, Principles of Biology II Laboratory	1
LIB 160, Introduction to College Level Research	1	STAT 101 or 104, Statistics	3-4
Total credits:	16	Total credits:	16-17

Summer: CHEM 231 and 231L, Organic chemistry and laboratory; and SP CM 212, Fundamentals of Public Speaking = 7 credits

2nd YEAR: Fall Semester		Spring Semester	
FS HN 311, Food Chemistry	3	**FS HN 305, Food Quality Mgmt. and Control**	2
FS HN 311L, Food Chemistry Laboratory	1	**FS HN 351, Intro. to Food Engineering Concepts**	3
FS HN 314/315, Professional Development/Skills	2	FS HN 403, Food Laws and Regulations	2
BBMB 301, **303**, or 316, Biochemistry	3	FS HN 411, Food Ingredient Interactions & Form.	2
PHYS 131 & 131L, General Physics & Lab	5	MICRO 201, Microbiology	2
or, PHYS 115 & 115L, Phys. for Life Sci & Lab		MICRO 201L, Microbiology laboratory	1
Elective*	1	Professional Elective	3
Total credits:	15	Total credits:	15

Summer: FS HN 342, World Food Issues; and 3-credit elective = 6 credits*
Plus, food industry internship highly recommended.

3rd YEAR: Fall Semester		Spring Semester	
FS HN 406, Sensory Evaluation of Food	3	**FS HN 412, Food Product Development**	3
FS HN 410, Food Analysis	3	**FS HN 421, Food Microbiology Laboratory**	3
FS HN 420, Food Microbiology	3	FS HN 407, Microbiological Safety of Foods	3
FS HN 471, Food Processing	3	U.S. Diversity (if not already taken) or Elective*	3
FS HN 472, Food Processing Laboratory	2	Professional Elective	2-3
Total credits:	14	Total credits:	14-15

Choose elective courses to total ≥ 120 credits.

Note: Courses in bold are fall-only or spring-only course offerings. 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/.

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 Dec. 2021