

FOOD SCIENCE FOUR-YEAR PLAN
Iowa State University Catalog, 2022-2023
 Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 101, Food and the Consumer	3	FS HN 167, Introduction to Human Nutrition	3
FS HN 110, Professional/Educational Preparation	1	CHEM 178, General Chemistry II	3
CHEM 177, General Chemistry I	4	BIOL 212, Principles of Biology II	3
CHEM 177L, General Chemistry Laboratory I	1	BIOL 212L, Principles of Biology II Laboratory	1
ENGL 150, Critical Thinking & Communication	3	ECON 101, Principles of Microeconomics	3
LIB 160, Introduction to College Level Research	1	Humanities	<u>3</u>
Humanities or Electives	<u>3</u>	Total credits:	16
Total credits:	16		

Second Year			
Fall Semester		Spring Semester	
CHEM 231 & 231L, Organic Chemistry and Lab	3-4	FS HN 207, Processing of Foods:Basic Principles**	3
Or, CHEM 331 in fall with CHEM 332 in spring		BBMB 301, 303, or 316, Biochemistry	3
FS HN 203, Contemporary Issues in FSHN	1	CHEM 332 (if CHEM 331 taken) or Elective	3
PHYS 115 & 115L, or 131 & 131L, Physics with lab	5	MICRO 201 or 302, Microbiology Course	2-3
ENGL 250, Written, Oral, Visual, Electronic Comp.	3	MICRO 201L or 302L, Microbiology Laboratory	1
MATH 160 or 165, Calculus Course	<u>4</u>	STAT 101 or 104 Statistics course	<u>3-4</u>
Total Credits:	16-17	Total credits:	15-17

Third 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.Food Engineering Concepts**	3
FS HN 314, Professional Development*	1	FS HN 403, Food Laws and Regulations**	2
FS HN 315, Professional Skills*	1	FS HN 421, Food Microbiology Laboratory**	3
FS HN 420, Food Microbiology*	3	FS HN 411, Food Ingredient Interactions & Form.	2
SP CM 212, Fundamentals of Public Speaking	3	Professional Elective	<u>3</u>
Professional Elective	<u>3</u>	Total credits:	15
Total credits:	15		

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

Fourth 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	FSHN 342 World Food Issues	3
FS HN 471, Food Processing*	3	U.S. Diversity (if not already taken) or elective	3
FS HN 472, Food Processing Laboratory*	2	Humanities/social sci. (H Sci) or elective (AgLS)	3
FS HN 407, Microbiological Safety of Foods	<u>3</u>	Elective	<u>2</u>
Total credits:	14	Total credits:	14

Choose elective courses to total \geq 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 January 2022