

Food Science

Food Science

OWENS CAMPUS

Fall 2019

Employment demands for highly skilled Food Safety graduates are projected to continue to increase over the next decade. Food safety is the application of food science to the selection, preservation, processing, packaging, distribution, and use of safe food. The food consumed on a daily basis is the result of extensive food research - a systematic investigation by food scientists into a variety of foods' properties and compositions. It is through the application of the research that food reaches the consumer. Using the principles of food safety, food products are mass produced, and it is the food safety technicians who have the knowledge of selection, preservation, processing, packaging, and distribution resulting in safe food being consumed. All of these interrelated fields contribute to the food industry -- the largest manufacturing industry in the United States.

PROGRAM SPECIFIC ADVISEMENT STATEMENT

Courses - Semester 1	Credits	Lecture	Lab
SSC 100 - First Year Seminar	1	1	0
(MAT 145 - Math of Finance	3	3	0
OR MAT 153 - College Math and Statistics	4	4	0
OR MAT 180 - College Algebra)	4	4	1
(BIO 140 - General Biology	4	3	2
OR BIO 150 - Biology I)	4	3	2
CIS 107 - Intro to Computers/Application	3	2	2
FSY 100 - Introduction to Food Science	3	3	
Courses - Semester 2	Credits	Lecture	Lab
ENG 101 - Crit Thinking & Acad Writing	3	3	0
BIO 115 - Nutrition	3	3	0
(CHM 100 - Basic Chemistry	3	2	2
OR CHM 150 - Chemical Principles I)	5	4	3
FSY 110 - Food Safety & Sanitation	3	2	2
FSY 120 - Technology of Food Processing	3	2	2
Courses - Semester 3	Credits	Lecture	Lab
ENG 102 - Composition and Research	3	3	0
ECO 111 - Macroeconomics	3	3	0
FSY 210 - Food Safety & Defense	3	2	2
FSY 220 - Food Chemistry	4	3	2
FSY 225 - Microbiology of Foods	4	3	2
Courses - Semester 4	Credits	Lecture	Lab
(PSY 121 - General Psychology	3	3	0
OR SOC 111 - Sociology)	3	3	0
FSY 205 - Principles of HACCP	3	2	2
POS 215 - Poultry Production Management	3	2	2
FSY 290 - Food Science & Safety Intrnshp	5	1	12
FSY 291 - Food Science & Safety Seminar	2	2	0

*To complete program requirements, you must pass the above courses and earn at least **62 credits**. The number of courses and credits required for graduation may be more depending on your need for developmental education courses and the elective choices you make (if electives are a part of the program). Some programs also have college-level courses that you must take if you do not score at a certain level on the College Placement Test. If this applies to your program, the courses are listed at the top of the sequence sheet before the first semester of the course list.*