

NEW OPTIONS IN FOOD SCIENCE (Approved by Cook Faculty in May 3, 2006)

AREA	Food Science Research	General Food Science
I. College Mission: Interdisciplinary Critical Analysis (5-6 credits)		
11:015:101 Perspective on Agriculture and the Environment	2	2
11:015:400 Junior/Senior Colloquium	3	3
II. Introductory Life and Physical Sciences		
A. Life Sciences		
01:119:101-102 General Biology	4,4	4,4
B. Physical Science		
01:750:193-194 Physics for the Sciences	4,4	-
01:750:193 Physics for the Sciences	-	4
III. Humanities and the Arts		
See suggested courses in the Degree Requirements chapter		
IV. Multicultural and International Studies		
See suggested courses in the Degree Requirements chapter		
V. Human Behavior, Economic Systems and Political Processes		
A. Human Behavior	3	3
B. Economic Systems	3	3
C. Political Processes	3	3
VI. Oral and written Communication		
See suggested courses in the Degree Requirements chapter		
VII. Experience-based education (0-3 credits)		
Sub total Areas I-VII credits	48	44
VIII. Proficiency in Food Science		
A. Quantitative Skills		
01:640:135 Calculus I	4	4
01:640:136 Calculus II or 01:640:138 Calculus II for the Biological Sciences	4	-
01:960:401 Basic Statistics for Research or equivalent	3	3
Professional Ethics		
11:400:314 Current Issues in Food Science and Food Law	2	2
Required Courses		
11:115:301 Introductory Biochemistry	3	3
11:115:313 Introductory Biochemistry Lab	1	1
01:160:161-162 General Chemistry I and II	4,4	4,4

01:160:171	Intro. to Experimentation	1	1
01:160:209	Elem. Organic Chemistry	-	3
01:160:211	Elem. Organic Chemistry Lab	-	1
01:160:307	Organic Chemistry	4	-
01:160:308	Organic Chemistry	4	-
01:160:311	Organic Chemistry Lab	2	-
11:400:104	Food & Health or 11:400:103 (Science of Food)	3	3
11:400:201	Principles of Food Science	3	3
11:400:202	Principles of Food Science Lab	2	2
11:400:301	Food Processing Technologies	4	4
11:400:302	Food Process Engineering	4	-
11:400:304	Food Analysis	4	4
11:400:405	Sensory Evaluation of Foods	3	3
11:400:411	Food Chemistry	3	3
11:400:412	Food Product Development	3	3
11:400:419	Food Physical Systems	3	-
01:447:390	General Microbiology	4	4
11:400:423	Food Microbiology	3	3
11:400:424	Food Microbiology Lab	1	1
	Sub Total area VIIIA credits	76	59
	TOTAL Areas I-VIII credits	124	103
	Unspecified elective credits	4	25*
	TOTAL credits	128	128

***Note:**

Students in the General Food Science option should consult with their academic advisors to use the unspecified elective credits to broaden their overall education and/or to focus in a specific discipline.