

Illustrative Course Sequence for Cook Students Majoring in Food Science (400)

Introduction to the Course Sequence Models

Food Science Research Option

General Food Science Option

Food Science and Management Economics Option

Food Science Research Option

First Year, Fall Term

- a. 11:015:101 Perspectives (2)
- b. 01:355:101 Expository Writing (3)
- c. 01:119:101 General Biology (4)
- d. 01:160:161 General Chemistry (4)
- e. 01:640:135 Calculus I (4)

Total Semester Credits: 17----- Cumulative Total Credits: 17

First Year, Spring Term

- a. 11:400:104 Food and Health (3)
- b. 01:119:102 General Biology (4)
- c. 01:160:162 General Chemistry (4)
- d. 01:160:171 Introduction to Experimentation (1)
- e. 01:640:136 Calculus II (4)

Total Semester Credits: 16 ----- Cumulative Total Credits: 33

Second Year, Fall Term

- a. 11:400:201 Principles of Food Science (3)
 - b. 11:400:202 Principles of Food Science Lab (2)
 - c. 01:160:307 Organic Chemistry (4)
 - d. 01:160:311 Organic Chemistry Lab (2)
 - e. 01:750:193 Physics for the Sciences (4 cr)
 - f. 01:960:211 Statistics I (3)
- or 01:960:401 Basic Statistics for Research (3)

Total Semester Credits: 18 ----- Cumulative Total Credits: 51

Second Year, Spring Term

- a. 01:160:308 Organic Chemistry (4)
- b. 01:750:194 Physics for the Sciences (4)
- c. 11:400:304 Food Analysis (4)
- d. 01:355:201 Research in the Disciplines (3)

Total Semester Credits: 15 ----- Cumulative Total Credits: 66

Third Year, Fall Term

- a. 11:115:301 Introductory Biochemistry (3)
 - b. 11:115:313 Introductory Biochemistry Lab (1)
 - c. 01:447:390 General Microbiology (4)
 - d. 11:400:301 Food Processing Technologies (4)
 - e. Two Courses fulfilling Areas III (3) or IV (3) or V (3)
- Total Semester Credits: 18 ----- Cumulative Total Credits: 84
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Third Year, Spring Term

- a. 11:400:302 Food Process Engineering (4)
 - b. 11:400:423 Food Microbiology (3)
 - c. 11:400:424 Food Microbiology Lab (1)
 - d. 11:400:314 Current Issues in Food Sci & Food Law (2)
 - e. Two Courses fulfilling Areas III (3) or IV (3) or V (3)
- Total Semester Credits: 16 ----- Cumulative Total Credits: 100
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Fourth Year, Fall Term

- a. Junior/Senior Colloquium (3)
 - b. 11:400:419 Food Physical Systems (3)
 - c. 11:400:411 Food Chemistry (3)
 - d. 11:400:405 Sensory Evaluation of Foods (3)
 - e. Course fulfilling Areas III (3) or IV (3) or V (3)
 - f. Unspecified Elective (1)
- Total Semester Credits: 16 ----- Cumulative Total Credits: 116
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Fourth Year, Spring Term

- a. 11:400:412 Food Product Development (3)
 - b. Two Courses fulfilling Areas III (3) or IV (3) or V (3)
 - c. Unspecified Elective (3)
 - d. Experience-based education (0-3)
- Total Semester Credits: 12-15 ----- Cumulative Total Credits: 128-131
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General Food Science Option

First Year, Fall Term

- a. 11:015:101 Perspectives (2)
 - b. 01:355:101 Expository Writing (3)
 - c. 01:119:101 General Biology (4)
 - d. 01:160:161 General Chemistry (4)
 - e. 01:640:135 Calculus I (4)
- Total Semester Credits: 17----- Cumulative Total Credits: 17
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First Year, Spring Term

- a. 11:400:104 Food and Health (3)
- b. 01:160:162 General Chemistry (4)
- c. 01:160:171 Introduction to Experimentation (1)
- d. 01:119:102 General Biology (4)
- e. One Course fulfilling Areas III (3) or IV (3) or V (3)

Total Semester Credits: 15 ----- Cumulative Total Credits: 32

Second Year, Fall Term

- a. 11:400:201 Principles of Food Science (3)
- b. 11:400:202 Principles of Food Science Lab (2)
- c. 01:160:209 Elementary Organic Chemistry (3)
- d. 01:160:211 Elementary Organic Chemistry Lab (1)
- e. 01:750:193 Physics for the Sciences (4)
- f. 01:960:211 Statistics I (3)
 or 01:960:401 Basic Statistics for Research (3)

Total Semester Credits: 16 ----- Cumulative Total Credits: 48

Second Year, Spring Term

- a. 11:400:304 Food Analysis (4)
- b. 01:355:201 Research in the Disciplines (3)
- c. Three Courses fulfilling Areas III (3) and IV (3) and V (3)

Total Semester Credits: 16 ----- Cumulative Total Credits: 64

Third Year, Fall Term

- a. 11:115:301 Introductory Biochemistry (3)
- b. 11:115:313 Introductory Biochemistry Lab (1)
- c. 01:447:390 General Microbiology (4)
- d. 11:400:301 Food Processing Technologies (4)
- e. One Course fulfilling Areas III (3) or IV (3) or V (3)
- f. Unspecified Elective (3)

Total Semester Credits: 18 ----- Cumulative Total Credits: 82

Third Year, Spring Term

- a. 11:400:423 Food Microbiology (3)
- b. 11:400:424 Food Microbiology Lab (1)
- c. 11:400:314 Current Issues in Food Sci & Food Law (2)
- d. One Courses fulfilling Areas III (3) or IV (3) or V (3)
- e. Unspecified Electives (6)

Total Semester Credits: 15 ----- Cumulative Total Credits: 97

Fourth Year, Fall Term

- a. Junior/Senior Colloquium (3)
- b. 11:400:405 Sensory Evaluation of Foods (3)
- c. 11:400:411 Food Chemistry (3)
- d. One Course fulfilling Areas III (3) or IV (3) or V (3)
- e. Unspecified Elective (6)

Total Semester Credits: 18 ----- Cumulative Total Credits: 115

Fourth Year, Spring Term

- a. 11:400:412 Food Product Development (3)
- b. Experience-based education (0-3)
- e. Unspecified Electives (10)

Total Semester Credits: 13-16 ----- Cumulative Total Credits: 128-131

Food Science and Management Economics Option

First Year, Fall Term

- a.. 11:015:101 Perspectives (2)
- b.. 01:355:101 Expository Writing (3)
- c.. 01:119:103 Principles of Biology (4)
- d.. 01:160:161 General Chemistry (4)
- e.. 01:640:135 Calculus I (4)

Total Semester Credits: 17----- Cumulative Total Credits: 17

First Year, Spring Term

- a. 01:355:201 Research in the Disciplines (3)
- b. 01:160:162 General Chemistry (4)
- c. 01:160:171 Introduction to Experimentation (1)
- d. 01:750:161 Elements of Physics (4)
- e. 11:373:121 Principles & App Microeconomics (3)

Total Semester Credits: 15 ----- Cumulative Total Credits: 32

Second Year, Fall Term

- a. 11:400:201 Principles of Food Science (3)
- b. 01:160:209 Elementary Organic Chemistry (3)
- c. 11:373:210 Business Decisions Computer Tools (4)
 or 01:198:170 Computer Application for Business (3)
- d. 01:220:103 Intro to Macroeconomics (3)
- e. 01:960:211 Statistics I (3) or 01:960:285 Intro to Statistics for Business (3)

Total Semester Credits: 15-16----- Cumulative Total Credits: 47-48

Second Year, Spring Term

- a. 33:010:272 Intro to Financial Accounting (3)
 - b. Four Courses fulfilling Areas III (3) and IV (3) and V (3) and VI (3)
- Total Semester Credits: 15 ----- Cumulative Total Credits: 62-63
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Third Year, Fall Term

- a. 01:447:390 General Microbiology (4)
 - b. 11:373:231 Agribusiness Marketing (3)
 - c. 11:373:241 Ag Business Mgmt (3)
 - d. 11:400:301 Food Processing Technologies (4)
 - f. One Course fulfilling Areas III (3), or IV (3), or V (3)
- Total Semester Credits: 17----- Cumulative Total Credits: 79-80
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Third Year, Spring Term

- a. 11:373:321 Economics of Production (3)
 - b. 11:373:323 Public Policy toward the Food Industry (3)
or 11:373:371 Food Health & Safety Policy (3)
 - c. 11:400:423 Food Microbiology (3)
 - d. 01:730:251 Ethics in Business (3)
or 11:400:314 Current Issues in Food Sci & Food Law (2)
 - e. Two Courses fulfilling Areas III (3) or IV (3) or V (3).
- Total Semester Credits: 17-18---- Cumulative Total Credits:96-98
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Fourth Year, Fall Term

- a. Junior/Senior Colloquium (3)
 - b. 11:373:341 Mgmt: Human Systems Dev (3)
 - c. 11:373:351 Agribusiness Finance I (3)
 - d. 11:373:422 Demand & Price Analysis (3)
 - e. 11:400:405 Sensory Evaluation of Foods (3)
 - f. 11:400:411 Food Chemistry (3)
- Total Semester Credits: 18 ----- Cumulative Total Credits:114-116
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Fourth Year, Spring Term

- a. 11:400:412 Food Product Development (3)
 - b. 11:373:3xx Food Systems Mgmt & Operations (3)
 - c. 11:373:4xx Agribusiness Strategy (3)
 - e. Experience-based education (0-3)
 - f. Two Courses fulfilling Areas V (3) and VI (3)
- Total Semester Credits: 15-18 ----- Cumulative Total Credits: 129-134