

**REQUIRED COURSES FOR RESEARCH OPTION OF STUDY IN FOOD SCIENCE**

S. No.	Category	Courses	Cr	Sum Cr
	<b>CORE + FS MAJOR- 5 courses</b>			<b>18</b>
1		QQ- 01:640:135/151	Calculus I	4
2		QR - 01:960:211/285/401	Statistics	3
3		NS - 01:119:115	General Biology I	4
4		NS- 01:160:161	General Chemistry I	4
5		EBE- 11:400:493/494/SPIN	Exp- based Education	3
	<b>SEBS CORE ONLY- 8 courses</b>			<b>24</b>
6		WC	Expository Writing	3
7, 8		CC	Contemporary Challenges- 2 courses	6
9		A & H	Arts and Humanities	3
10, 11, 12		HST, SCL	Historical, Social Analysis- 3 courses	9
13		WCD	2nd writing course	3
	<b>Food Science- 15 courses</b>			<b>38</b>
14		11:400: 103 OR 104	Science of Food/Food and Health	3
15,16		11:400: 201+ 202	Principles of Food Science + lab	5
17		11: 400: 301	Food Processing Technologies	4
18		11:400:302	Food Process Engineering	3
19, 20		11:400:304+305	Food Analysis + lab	4
21		11:400:314	Current Issues in Food Science Food Laws	2
22		11:400:405	Sensory Evaluation of Foods	3
23, 24		11:400:411+ 413	Food Chemistry + lab	4
25		11:400:412	Food Product Development	3
26		11:400:419	Food Physical Systems	3
27, 28		11:400:423+ 424	Food Microbiology + lab	4
	<b>SCIENCE COURSES- 12 courses</b>			<b>35</b>
29		01:640:136/152	Calculus II	4
30, 31		01:160: 307, 308	Organic Chemistry I, II	8
32		01:160: 211/311*/313/314	Organic Chemistry lab	1 * 2 cr
33		01:750:193/201/203,205	Physics I with lab	4
34		01:750:194/202/204, 206	Physics II with lab	4
35		11:115:301	Biochemistry	3
36, 37		01:119:116 + 117	General Biology II + lab	6
38, 39		01:160:162 + 171	General Chemistry II + lab	5
	<b>ELECTIVES</b>			<b>4 or 5</b>
		<b>Total number of credits</b>		<b>120</b>