

FOOD SCIENCE & INDUSTRY

Food Business & Operations Management Option

KANSAS STATE UNIVERSITY
College of Agriculture



Fall 2016
Spring 2017

NAME _____

ID # _____

****126 Total Hours for Graduation — 45 hours must be at the 300 level or above****

COMMUNICATIONS (10-12 hrs)

1,2,3	ENGL	100	Expository Writing I	3
1,2,3	ENGL	200	Expository Writing II	3
Select one:				
1,2,3	COMM	105	Public Speaking IA	2
1,2,3	COMM	106	Public Speaking I	3

One additional course in communications (2-3 hrs)

SOCIAL SCIENCES & HUMANITIES (12 hrs)

1,2,3	ECON	110	Prin Macro Economics	3
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QUANTITATIVE STUDIES (6 hrs)

1,2,3	MATH	205	Gen Calc Linear Algebra	3
Select one:				
1,2,3	STAT	325	Intro to Statistics	3
1,2	STAT	340	Biometrics I	3
1,2,3	STAT	350	Business & Econ Stat I	3

BIOLOGICAL SCIENCES (8 hrs)

1,2,3	BIOL	198	Principles of Biology	4
1,2	BIOL	455	General Microbiology	4

PHYSICAL SCIENCES (13 hrs)

1,2,3	CHM	210	Chemistry I	4
1,2,3	CHM	230	Chemistry II	4
1,2	BIOCH	265	Intro Organic & Biochemistry	5

BUSINESS & ECONOMICS (18 hrs)^a

(Students are strongly encouraged to complete a minor in either Business Administration, Agribusiness, or Agricultural Economics. Students can sign-up for a minor with the respective departments)

CORE FOOD SCIENCE COURSES (23-26 hrs)

(Must have 2.0 GPA average in core food science courses)

1	FDSCI	101	Foundations in Food Science	-OR-	1
1,2	GENAG	200	Top/College Careers		0
1,2	FDSCI	302	Intro Food Science		3
2	FDSCI	305	Fund of Food Processing		3
1	FDSCI	500	Food Science Seminar (Sr only)		1
1	FDSCI	600	Food Microbiology		2
1	FDSCI	601	Food Microbiology Lab		2
1	FDSCI	690	Principles of HACCP/HARPC		3
Select one:					
1,2	ASI	318	Fundamentals of Nutrition		3
1,2,3	FNDH	132	Basic Nutrition		3
Select one:					
2	FDSCI	501	Food Chemistry		3
1,2	FNDH	413	Science of Food		4
Select one:					
1	FDSCI	695	Quality Assur Food Prod		3
1	FDSCI	740	R&D Food Product Development		4








PROCESSING ELECTIVES (8 hrs)^a

(Must have 8 hrs. processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables):

PROFESSIONAL ELECTIVES (14 hrs)^a

K-STATE 8 REQUIREMENTS

Each student must successfully complete courses to cover all of the K-State 8 areas.

	_____		_____
	_____		_____
	_____		_____
	_____		_____

^a See Professional Electives Course List
1 = Fall 2 = Spring 3 = Summer

FOOD SCIENCE AND INDUSTRY
FOOD BUSINESS and OPERATIONS MANAGEMENT OPTION

Fall 2016
 Spring 2017

SOCIAL SCIENCES & HUMANITIES (12 hrs)

ECON 110 Principles of Macroeconomics

Select 9 credit hours (Suggested courses must be taken from more than one department.):

- Anthropology - Any course
- Architecture – ARCH 301 Appreciation of Architecture
- Art - Any course
- Communications - Any course
- Dance - Any course
- Economics - Any course between ECON 120 and ECON 735
- English - Any course **excluding ENGL 100** Expos Writing I and **ENGL 200** Expos Writing II
- Family Studies and Human Services - Any course
- Geography - Any course **excluding GEOG 221**
- History - Any course
- Music - Any course
- Philosophy - Any course
- Political Science - Any course
- Psychology - Any course
- Social Work - Any course
- Sociology - Any course
- Theatre - Any course
- Women Studies – WOMST 105 Intro to Women’s Studies

PROFESSIONAL ELECTIVES

<u>PROCESSING ELECTIVES</u>			
1	ASI	310	Poultry Products Evaluation
1,2	ASI	350	Meat Science
1,2	ASI	361	Meat Animal Processing
1	ASI	370	Principles of Meat Evaluation
1	ASI	405	Fundamentals of Milk Processing
1	ASI	495	Advanced Meat Evaluation
2	ASI	608	Dairy Food Processing & Technology
2	ASI	610	Processed Meat Operations
2EY	ASI	640	Poultry Products Technology
1	ASI	671	Meat Selection and Utilization
2	ASI	777	Meat Technology
1,2,3	FDSCI	660	International Study Experience Food Sci
1,2	GRSC	101	Intro to Grain Science and Industry
1,2	GRSC	150	Principles of Milling
1,2	GRSC	151	Principles of Milling Lab
1	GRSC	405	Grain Analysis Techniques
1,2	GRSC	602	Cereal Science
1	GRSC	625	Flour and Dough Testing
1	GRSC	635	Baking Science I
1	GRSC	636	Baking Science I Lab
2	GRSC	637	Baking Science II
2	GRSC	638	Baking Science II Lab
1	GRSC	645	Pet Food Processing
1	GRSC	646	Pet Food Processing Lab
1EY	HORT	325	Introduction to Organic Farming

<u>COMMUNICATIONS ELECTIVES</u>			
1,2	AGCOM	400	Ag Business Communications
1	AGCOM	590	New Media Technology
2	AGCOM	610	Crisis Communication
1	ASI	495	Advanced Meat Evaluation
1,2	COMM	311	Bus and Professional Speaking
1,2	COMM	321	Public Speaking II
1,2,3	COMM	322	Interpersonal Communication
1,2,3	COMM	326	Small Group Discussion Methods
2	COMM	535	Communication Leadership
1,2,3	ENGL	417	Written Communication for Workplace
1,2,3	ENGL	510	Intro to Professional Writing
1,2	ENGL	516	Written Communication for Sciences

1	HM	643	Food Writing	3
1,2	MKTG	542	Professional Selling and Sales	3
			ANY FOREIGN LANGUAGE	3-5

<u>BUSINESS, MANAGEMENT & ECON ELECTIVES</u>				
1,2,3	ACCTG	231	Accounting Business Operations	3
1,2,3	ACCTG	241	Accounting Investing & Financing	3
1,2	AGEC	120	Ag Econ & Agribusiness	3
			-OR-	
1,2,3	ECON	120	Prin Micro Economics	3
1,2	AGEC		Any course 200 level or above	
1,2,3	ECON	510	Intermediate Macro Economics	3
1,2,3	ECON	520	Intermediate Micro Economics	3
1,2,3	FINAN	450	Principles of Finance	3
1,2,3	MANGT		Any course 300 level or above	
1,2,3	MKTG		Any course 400 level or above	

<u>SPECIALIZATION ELECTIVES</u>				
1	AGRON	335	Environmental Quality	3
1,2	ASI		Any course between ASI 290 and ASI 777	
1	ATM	160	Intro Ag Systems & Technology	3
2	ATM	450	Sensors/Control Ag Biol Systems	3
1	BIOL	330	Public Health Biology	3
1,2,3	CIS		Any course between CIS 101 and CIS 105	1
1,2	FDSCI		Any course 400 level or above	
2	GENAG	210	Human Culture & Diversity in Ag Sci	3
1	GENAG	711	Occupational and Agricultural Health	3
2	GENAG	721	Occupational and Ag Safety and Health	3
1,2	GRSC		Any course	
2	HM	220	Environmental Issues in Hospitality	3
1,2	HM	341	Principles of Food Production Mngmt	3
1,2	HM	442	Introduction to Wines	1
1,2	FNDH		Any course 300 level or above	
2	HORT	780	Health Promoting Phytochemicals	2
1,2	LEAD	212	Intro to Leadership Concepts	2
1,2,3	PHYS	113	General Physics I	4
1,2,3	PHYS	114	General Physics II	4
2	STAT	341	Biometrics II	3
			-OR-	
1,2,3	STAT	351	Business & Econ Stat II	3

1= FALL 2= SPRING 3= SUMMER AY= Alternate yrs. OY= Odd yrs. EY= Even yrs.

Other professional electives can be substituted as appropriate by checking with the Chair of the FDSCI program.