**FOOD SCIENCE & INDUSTRY**  
Science Option  
*(Curriculum works for Pre-Vet and Pre-Med students)*

**NAME ___________________________ ID # ___________________________**

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

<table>
<thead>
<tr>
<th>COMMUNICATIONS (10-12 hrs)</th>
<th></th>
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<tbody>
<tr>
<td>1,2,3 ENGL 100 Expository Writing I</td>
<td>3</td>
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<tr>
<td>1,2,3 ENGL 200 Expository Writing II</td>
<td>3</td>
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<tr>
<td><strong>Select one:</strong></td>
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<tr>
<td>1,2,3 COMM 105 Public Speaking IA</td>
<td>2</td>
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<tr>
<td>1,2,3 COMM 106 Public Speaking I</td>
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</table>

One additional course in communications (2-3 hrs)

<table>
<thead>
<tr>
<th>SOCIAL SCIENCES &amp; HUMANITIES (12 hrs)</th>
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</thead>
<tbody>
<tr>
<td>1,2,3 ECON 110 Prin Macro Economics</td>
<td>3</td>
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<table>
<thead>
<tr>
<th>QUANTITATIVE STUDIES (13 hrs)</th>
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<tbody>
<tr>
<td>1,2,3 MATH 220 Anal Geometry &amp; Calc I</td>
<td>4</td>
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<td><strong>Select one:</strong></td>
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<tr>
<td>1,2,3 STAT 325 Intro to Statistics</td>
<td>3</td>
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<tr>
<td>1,2,3 STAT 340 Biometrics</td>
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</tr>
<tr>
<td>1,2,3 STAT 350 Business &amp; Econ Stat I</td>
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<tr>
<td><strong>Select one:</strong></td>
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<tr>
<td>2 STAT 341 Biometrics II</td>
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</tr>
<tr>
<td>1,2,3 STAT 351 Business &amp; Econ Stat II</td>
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<thead>
<tr>
<th>BIOLOGICAL SCIENCES (8 hrs)</th>
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<tbody>
<tr>
<td>1,2 BIOL 198 Principles of Biology</td>
<td>4</td>
</tr>
<tr>
<td>1,2 BIOL 455 General Microbiology</td>
<td>4</td>
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<table>
<thead>
<tr>
<th>PHYSICAL SCIENCES (23 hrs)</th>
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</thead>
<tbody>
<tr>
<td>1,2,3 CHM 210 Chemistry I</td>
<td>4</td>
</tr>
<tr>
<td>1,2,3 CHM 230 Chemistry II</td>
<td>4</td>
</tr>
<tr>
<td>1,2,3 CHM 350 Gen Organic Chem</td>
<td>3</td>
</tr>
<tr>
<td>1,2,3 CHM 351 Gen Organic Chem Lab</td>
<td>2</td>
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<tr>
<td>1,2,3 BIOCH 521 Gen Biochemistry</td>
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<tr>
<td>1,2,3 BIOCH 522 Gen Biochemistry Lab</td>
<td>2</td>
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<tr>
<td><strong>Select one:</strong></td>
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<tr>
<td>1,2,3 PHYS 113 General Physics I</td>
<td>4</td>
</tr>
<tr>
<td>2 PHYS 115 Descriptive Physics</td>
<td>5</td>
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<table>
<thead>
<tr>
<th>CORE FOOD SCIENCE COURSES (30-31 hrs)</th>
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</thead>
<tbody>
<tr>
<td>1 FDSCI 101 Foundations in Food Science</td>
<td>1</td>
</tr>
<tr>
<td>1,2 GENAG 200 Top/College Careers</td>
<td>1</td>
</tr>
<tr>
<td>1,2 FDSCI 302 Intro Food Science</td>
<td>3</td>
</tr>
<tr>
<td>2 FDSCI 305 Fund of Food Processing</td>
<td>3</td>
</tr>
<tr>
<td>1 FDSCI 500 Food Science Seminar (Sr only)</td>
<td>1</td>
</tr>
<tr>
<td>2 FDSCI 501 Food Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>1 FDSCI 600 Food Microbiology</td>
<td>2</td>
</tr>
<tr>
<td>1 FDSCI 601 Food Microbiology Lab</td>
<td>2</td>
</tr>
<tr>
<td>1 FDSCI 690 Principles of HACCP</td>
<td>2</td>
</tr>
<tr>
<td>1 FDSCI 727 Chemical Mthd of Food Analysis</td>
<td>2</td>
</tr>
<tr>
<td>1 FDSCI 728 Physical Mthd of Food Analysis</td>
<td>2</td>
</tr>
<tr>
<td>2 GRSC 540 Eng App to Grain/Food Products</td>
<td>3</td>
</tr>
<tr>
<td>2 GRSC 541 Eng App to Grn/Fd Products Lab</td>
<td>1</td>
</tr>
<tr>
<td><strong>Select one:</strong></td>
<td></td>
</tr>
<tr>
<td>1,2,3 HN 132 Basic Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>1,2 ASI 318 Fundamentals of Nutrition</td>
<td>3</td>
</tr>
<tr>
<td><strong>Select one:</strong></td>
<td></td>
</tr>
<tr>
<td>1 FDSCI 695 Quality Assurance Food Prod</td>
<td>3</td>
</tr>
<tr>
<td>1 FDSCI 740 R&amp;D Food Product Development</td>
<td>4</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PROFESSIONAL ELECTIVES (20 hrs)*</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Processing Electives (Must have 8 hrs. processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables):</td>
<td></td>
</tr>
<tr>
<td>Remaining Professional Electives:</td>
<td></td>
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</tbody>
</table>

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
ROOF SCIENCE AND INDUSTRY SCIENCE OPTION

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

<table>
<thead>
<tr>
<th>PROCESSING ELECTIVES</th>
<th>SPECIALIZATION ELECTIVES</th>
</tr>
</thead>
<tbody>
<tr>
<td>1, 2, 3 ASI 310 Poultry Products Evaluation</td>
<td>1, 2, 3 ACCTG 231 Accounting Business Operations</td>
</tr>
<tr>
<td>1, 2 ASI 350 Meat Science</td>
<td>1, 2, 3 ACCTG 241 Accounting Investing &amp; Financing</td>
</tr>
<tr>
<td>1, 2 ASI 361 Meat Animal Processing</td>
<td>1, 2 AGEC 120 Ag Econ &amp; Agribusiness</td>
</tr>
<tr>
<td>1 ASI 370 Principles of Meat Evaluation</td>
<td>1, 2, 3 ECON 120 Prin Micro Economics</td>
</tr>
<tr>
<td>1 ASI 405 Fundamentals of Milk Processing</td>
<td>1, 2 AGEC Any course 200 level or above</td>
</tr>
<tr>
<td>1 ASI 495 Advanced Meat Evaluation</td>
<td>1 AGRON 335 Environmental Quality</td>
</tr>
<tr>
<td>2 ASI 608 Dairy Food Processing &amp; Technology</td>
<td>1, 2, 3 ECON 200 Any course 200 level or above</td>
</tr>
<tr>
<td>2 ASI 610 Processed Meat Operations</td>
<td>1 ATM 160 Intro Ag Systems &amp; Technology</td>
</tr>
<tr>
<td>2EY ASI 640 Poultry Products Technology</td>
<td>2 ATM 450 Sensors/Control Ag Biol Systems</td>
</tr>
<tr>
<td>1 ASI 671 Meat Selection and Utilization</td>
<td>1, 2 BIOL Any course 300 level or above</td>
</tr>
<tr>
<td>2 ASI 777 Meat Technology</td>
<td>1, 2, 3 CHM Any course 300 level or above</td>
</tr>
<tr>
<td>1, 2, 3 FDSCl 660 International Study Experience Food Sci</td>
<td>1, 2, 3 CIS Any course between CIS 101 and CIS 105</td>
</tr>
<tr>
<td>1, 2 GRSC 101 Intro to Grain Science and Industry</td>
<td>1, 2, 3 ECON 510 Intermediate Macro Economics</td>
</tr>
<tr>
<td>1, 2 GRSC 150 Principles of Milling</td>
<td>1, 2, 3 ECON 520 Intermediate Micro Economics</td>
</tr>
<tr>
<td>1, 2 GRSC 151 Principles of Milling Lab</td>
<td>1, 2, 3 FDSCl Any course 400 level or above</td>
</tr>
<tr>
<td>1 GRSC 405 Grain Analysis Techniques</td>
<td>1, 2, 3 FINAN 450 Principles of Finance</td>
</tr>
<tr>
<td>1, 2 GRSC 602 Cereal Science</td>
<td>2 GENAG 210 Human &amp; Cultural Diversity in Ag Sciences</td>
</tr>
<tr>
<td>1 GRSC 625 Flour and Dough Testing</td>
<td>1, 2, 3 GENAG 505 Comparative Agriculture</td>
</tr>
<tr>
<td>1 GRSC 635 Baking Science I</td>
<td>1 GENAG 711 Occupational and Agricultural Health</td>
</tr>
<tr>
<td>2 GRSC 636 Baking Science I Lab</td>
<td>2 GENAG 721 Occupational and Ag Safety and Health</td>
</tr>
<tr>
<td>2 GRSC 637 Baking Science II</td>
<td>1 GNHE 310 Human Needs</td>
</tr>
<tr>
<td>2 GRSC 638 Baking Science II Lab</td>
<td>1, 2 GRSC Any course</td>
</tr>
<tr>
<td>1 GRSC 645 Pet Food Processing</td>
<td>2 HMD 220 Environmental Issues in Hospitality</td>
</tr>
<tr>
<td>1 GRSC 646 Pet Food Processing Lab</td>
<td>1, 2 HMD 341 Principles of Food Production Mgmt</td>
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<tr>
<td>1EY HORT 325 Introduction to Organic Farming</td>
<td>1, 2 HMD 442 Introduction to Wines</td>
</tr>
<tr>
<td>1, 2 AGCOM 400 Ag Business Communications</td>
<td>1, 2 HN Any course 300 level or above</td>
</tr>
<tr>
<td>1 AGCOM 590 New Media Technology</td>
<td>2 HORT 780 Health Promoting Phytochemicals</td>
</tr>
<tr>
<td>2 AGCOM 610 Crisis Communication</td>
<td>1, 2, 3 KIN 360 Anatomy and Physiology</td>
</tr>
<tr>
<td>1 ASI 495 Advanced Meat Evaluation</td>
<td>1, 2 LEAD 212 Intro to Leadership Concepts</td>
</tr>
<tr>
<td>1, 2 COMM 311 Bus and Professional Speaking</td>
<td>1, 2, 3 MANGT Any course 300 level or above</td>
</tr>
<tr>
<td>1, 2 COMM 321 Public Speaking II</td>
<td>1, 2, 3 MKTG Any course 400 level or above</td>
</tr>
<tr>
<td>1, 2, 3 COMM 322 Interpersonal Communication</td>
<td>1, 2, 3 PHYS 114 General Physics II</td>
</tr>
<tr>
<td>1, 2 COMM 326 Small Group Discussion Methods</td>
<td>3-5 ANY FOREIGN LANGUAGE</td>
</tr>
<tr>
<td>2 COMM 535 Communication Leadership</td>
<td></td>
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<tr>
<td>1, 2, 3 ENGL 417 Written Communication for Workplace</td>
<td></td>
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<tr>
<td>1, 2, 3 ENGL 510 Intro to Professional Writing</td>
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<tr>
<td>1, 2 ENGL 516 Written Communication for Sciences</td>
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<tr>
<td>1 HMD 643 Food Writing</td>
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<tr>
<td>1, 2 MKTG 542 Professional Selling and Sales</td>
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</tbody>
</table>

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.