

***Bachelor of Science in Food Science  
Food Science and Industry Option  
3-Year Course Plan***

Iowa State University Catalog, 2016-2017  
Department of Food Science and Human Nutrition

Iowa State University participates in the Advanced Placement program of the College Board, and credit for the College-Level Examination Program (CLEP) testing may be granted. Students who are interested in an accelerated 3-year plan to earn a bachelor's degree are encouraged to take the national examinations through the College Board to qualify for academic credit through Advanced Placement (<http://www.admissions.iastate.edu/cbe/ap.php>) and CLEP exams (<http://www.counseling.iastate.edu/testing-services/clep-testing>) prior to starting the degree program.

For an accelerated degree program, students should plan for:

- Completion of Calculus, Microeconomics, and 6 credits of Humanities through Advanced Placement or CLEP exams.
- Placement into ENGL 250 with ACT-E score of 24 or above; Test-out credit for ENGL 150 is earned with placement into ENGL 250 and completion of ENGL 250 at Iowa State University with a grade of C or above.

First Year			
Fall Semester		Spring Semester	
FS HN 101, Food and the Consumer	3	FS HN 203, Contemporary Issues in FSHN	1
FS HN 110, Professional/Educational Preparation	1	CHEM 231, Elementary Organic Chemistry	3
FS HN 167, Introduction to Human Nutrition	3	CHEM 231L, Organic Chemistry Laboratory	3
CHEM 163, College Chemistry	4	BIOL 212, Principles of Biology II	3
CHEM 163L, Chemistry Laboratory	1	STAT 101 or 104, Statistics	3-4
BIOL 211, Principles of Biology I	3	ENGL 250, WOVE Composition	<u>3</u>
LIB 160, Library	<u>1</u>	Total credits:	16-17
Total credits:	16		

**Summer:** BBMB 301, Biochemistry; and SP CM 212, Fundamentals of Public Speaking

Second Year			
Fall Semester		Spring Semester	
<b>FS HN 311, Food Chemistry*</b>	3	<b>FS HN 351, Intro. to Food Engineering Concepts**</b>	3
<b>FS HN 311L, Food Chemistry Laboratory*</b>	1	<b>FS HN 403, Food Laws, Regulations**</b>	2
MICRO 201 or 302, Microbiology course	2-3	<b>FS HN 405, Food Quality Assurance**</b>	3
MICRO 201L or 302L, Microbiology laboratory	1	Humanities/social sci. (H Sci) or ENV S (AgLS)	2-3
PHYS 111, General Physics	5	Business course	3
Elective	<u>3</u>	U.S. Diversity (if not already taken) or Elective	<u>3</u>
Total credits:	15-16	Total credits:	16-17

**Summer:** FS HN 342, World Food Issues; and 2-3 Elective credits as online courses

*Plus, food industry internship highly recommended during the summer.*

Third Year			
Fall Semester		Spring Semester	
<b>FS HN 406, Sensory Evaluation of Food*</b>	3	<b>FS HN 412, Food Product Development**</b>	3
<b>FS HN 410, Food Analysis*</b>	3	<b>FS HN 421, Food Microbiology Laboratory**</b>	3
FS HN 411, Food Ingredient Interactions & Form.	2	<b>FS HN 472, Food Processing II**</b>	3
<b>FS HN 420, Food Microbiology*</b>	3	FS HN 480, Professional Communication in FSHN	1
<b>FS HN 471, Food Processing I*</b>	<u>3</u>	Business course	3
Total credits:	14	Elective	<u>3</u>
<i>(Courses include 12 hours of lab experience/week)</i>		Total credits:	16
		<i>(Courses include 15 hours of lab experience/week)</i>	

Choose elective courses to total  $\geq$  120 credits.

\* **Fall-only course offering**, \*\* **Spring-only course offering**. Planned course offerings may change, and students need to check the online Schedule of Classes each term to confirm course offerings: <http://classes.iastate.edu/>.

*Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point considerations. Updated January 2016*