

***Bachelor of Science in Food Science
Food Science and Technology 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 8 credits of Calculus, 3 credits of 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 178, General Chemistry II	3
FS HN 167, Introduction to Human Nutrition	3	BIOL 212, Principles of Biology II	3
CHEM 177, General Chemistry I	4	STAT 101 or 104, Statistics	3-4
CHEM 177L, General Chemistry Laboratory I	1	ENGL 250, WOVE Composition	3
BIOL 211, Principles of Biology I	<u>3</u>	LIB 160, Library	<u>1</u>
Total credits:	15	Total credits:	14-15

Summer: CHEM 331, Organic Chemistry; CHEM 331L, Organic Chemistry Lab; and SP CM 212, Public Speaking = 7 credits

Second Year			
Fall Semester		Spring Semester	
BBMB 301, Survey of Biochemistry	3	FS HN 351, Intro. to Food Engineering Concepts**	3
FS HN 311, Food Chemistry*	3	FS HN 403, Food Laws, Regulations**	2
FS HN 311L, Food Chemistry Laboratory*	1	FS HN 405, Food Quality Assurance**	3
CHEM 332, Organic Chemistry II	3	MICRO 302, Biology of Microorganisms	3
PHYS 111, General Physics	<u>5</u>	MICRO 302L, Microbiology Laboratory	1
Total credits:	15	PHYS 112, General Physics	<u>5</u>
		Total credits:	17

Summer: FS HN 342, World Food Issues; and 2-4 Elective credits as online courses

Plus, food industry internship highly recommended during the summer.

Third Year			
Fall Semester		Spring Semester	
FS HN 406, Sensory Evaluation of Food*	3	FS HN 412, Food Product Development**	3
FS HN 410, Food Analysis*	3	FS HN 421, Food Microbiology Laboratory**	3
FS HN 411, Food Ingredient Interactions & Form.	2	FS HN 472, Food Processing II**	3
FS HN 420, Food Microbiology*	3	FS HN 480, Professional Communication in FSHN	1
FS HN 471, Food Processing I*	<u>3</u>	Humanities/social sci. (H Sci) or ENV S (AgLS)	2-3
Total credits:	14	U.S. Diversity (if not already taken) or Elective	<u>3</u>
<i>(Courses include 12 hours of lab experience/week)</i>		Total credits:	15-16
		<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