

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

Iowa State University Catalog, 2018-2019
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	ENGL 250, Written, Oral, Visual, Electronic Comp.	3
FS HN 110, Professional/Educational Preparation	1	FS HN 203, Contemporary Issues in FSHN	1
FS HN 167, Introduction to Human Nutrition	3	FS HN 207, Processing of Foods**	2
CHEM 163, College Chemistry	4	CHEM 231, Elementary Organic Chemistry	3
CHEM 163L, Chemistry Laboratory	1	CHEM 231L, Organic Chemistry Laboratory	1
BIOL 211, Principles of Biology I	3	BIOL 212, Principles of Biology II	3
LIB 160, Information Literacy	<u>1</u>	STAT 101 or 104, Statistics	<u>3-4</u>
Total credits:	16	Total credits:	16-17

Summer: BBMB 301 or 316, Biochemistry; and SP CM 212, Fundamentals of Public Speaking = 6 credits

Second Year			
Fall Semester		Spring Semester	
FS HN 311, Food Chemistry*	3	FS HN 351, Intro. to Food Engineering Concepts**	3
FS HN 311L, Food Chemistry Laboratory*	1	FS HN 403, Food Laws and Regulations	2
FS HN 315, Professional Dev. for Food Science*	2	FS HN 405, Food Quality Assurance**	2
MICRO 201 or 302, Microbiology course	2-3	Humanities/social sci. (H Sci) or ENV S (AgLS)	2-3
MICRO 201L or 302L, Microbiology laboratory	1	Business course	3
PHYS 111, General Physics (or, PHYS 115&115L)	<u>5</u>	U.S. Diversity (if not already taken) or Elective	<u>3</u>
Total credits:	14-15	Total credits:	15-16

Summer: FS HN 342, World Food Issues; and 3-credit elective = 6 credits *Plus, food industry internship highly recommended.*

Third Year			
Fall Semester		Spring Semester	
FS HN 406, Sensory Evaluation of Food*	3	FS HN 407, Microbiological Safety of Foods**	3
FS HN 410, Food Analysis*	3	FS HN 411, Food Ingredient Interactions & Form.	2
FS HN 420, Food Microbiology*	3	FS HN 412, Food Product Development**	3
FS HN 471, Food Processing*	3	FS HN 421, Food Microbiology Laboratory**	3
FS HN 472, Food Processing Laboratory*	2	FS HN 480, Professional Communication in FSHN	1
Elective	<u>2</u>	Business course	<u>3</u>
Total credits:	16	Total credits:	15
<i>(Courses include 12 hours of lab experience/week)</i>		<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 April 2018