

**Bachelor of Science in Food Science
Food Science and Technology 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 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 167, Introduction to Human Nutrition	3
FS HN 110, Professional/Educational Preparation	1	FS HN 203, Contemporary Issues in FSHN	1
CHEM 177, General Chemistry I	4	FS HN 207, Processing of Foods**	2
CHEM 177L, General Chemistry Laboratory I	1	CHEM 178, General Chemistry II	3
BIOL 211, Principles of Biology I	3	BIOL 212, Principles of Biology II	3
ENGL 250, Written, Oral, Visual, Electronic Comp.	3	STAT 101 or 104, Statistics	<u>3-4</u>
LIB 160, Information Literacy	<u>1</u>	Total credits:	15-16
Total credits:	16		

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 or 316, Biochemistry	3	FS HN 342, World Food Issues	3
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
CHEM 332, Organic Chemistry II	3	MICRO 302, Biology of Microorganisms	3
PHYS 111, General Physics (or, PHYS 115&115L)	<u>5</u>	MICRO 302L, Microbiology Laboratory	1
Total credits:	17	Humanities/social sci. (H Sci) or ENV S (AgLS)	<u>2-3</u>
		Total credits:	16-17

Summer: Food industry internship highly recommended during the summer.

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
Total credits:	15	U.S. Diversity (if not already taken) or Elective	<u>3</u>
(Courses include 12 hours of lab experience/week)		Total credits:	15
		(Courses include 15 hours of lab experience/week)	

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 credit hours per semester include student ability, employment, health, activities, and grade point considerations. Updated April 2018