



FLORIDA AGRICULTURAL AND MECHANICAL UNIVERSITY

## Food Science Program Requirements

(Business and Industry Option in the B.S. Degree in Food Science)

### FRESHMAN YEAR (31 Credits)

<b>AGG 2004</b> Intro to Agric. Sciences	1
<b>African American History</b> (AMH 2091, AFA 3104, or AFA 2000)	3
<b>BSC 1010</b> General Biology I	3
<b>BSC 1010L</b> General Biology I Lab.	1
<b>ENC 1101</b> Freshman Comm. Skills I	3
<b>SPC 2608</b> Public Speaking	3
<b>Total</b>	<b>14</b>

<b>BSC 1011</b> General Biology II	2
<b>BSC 1011L</b> General Biology II Lab	2
<b>CHM 1045</b> General Chemistry I	3
<b>CHM 1045L</b> General Chemistry I Lab	1
<b>ENC 1102</b> Freshman Comm. Skills II	3
<b>FOS 2002</b> Food and Man	3
<b>SYG 2000</b> or <b>PSY 2012</b>	3
<b>Total</b>	<b>17</b>

### SOPHOMORE YEAR (28 Credits)

<b>CHM 1046</b> General Chemistry I	3
<b>CHM 1046L</b> General Chemistry I Lab	1
<b>MAC 1147</b> Pre-Calculus Math	4
<b>ECO 2013</b> Principles of Economics I	3
<b>Humanities Gen. Ed. Core Requirement</b>	3
<b>Total</b>	<b>14</b>

<b>Civics Requirement</b> (AMH 2010, AMH 2020, POS 2041)	3
<b>MAC 2233</b> Business Calculus	3
<b>HUN 2401</b> Human Nutrition	3
<b>FOS 3042</b> Intro to Food Science	3
<b>FOS 3042L</b> Intro to Food Science Lab	1
<b>FOS 2931</b> Seminar in Food Business	1
<b>Total</b>	<b>14</b>

### JUNIOR YEAR (30 Credits)

<b>Free Elective 1</b>	3
<b>FOS 4425</b> Food Manufacturing & Storage	3
<b>PHY 2053</b> College Physics	3
<b>PHY 2053L</b> College Physics Lab	1
<b>STA 2023</b> Intro to Probability & Statistics	3
<b>FOS 3063</b> Food Sci. Careers & Opportunities	1
<b>Total</b>	<b>14</b>

<b>ACG 2021</b> Financial Accounting Principles	3
<b>AEB 3300</b> Marketing of Agric. Products	3
<b>ECO 2023</b> Principles of Economics II	3
<b>PHI 3601</b> Ethics	3
<b>FOS 4222C</b> Food Micro & Safety with Lab	4
<b>Total</b>	<b>16</b>

### SENIOR YEAR (31 Credits)

<b>FOS 4454C</b> Food Fermentation	3
<b>FOS 4943</b> Food Science Internship	3
<b>Food Science Elective 1</b>	4
<b>MAN 3025</b> Principles of Management	3
<b>BUL 4130</b> Legal Environment of Business	3
<b>Total</b>	<b>16</b>

<b>FOS 4435C</b> Food Product Development	3
<b>FOS 3121</b> Sensory Science	3
<b>Food Science Elective 2</b>	3
<b>Free Elective 2</b>	3
<b>Free Elective 3</b>	3
<b>Total</b>	<b>15</b>

**Total Completed Hours 120**

**Effective Fall 2024**

\* *Electives* are subject to the advisor's approval and the preferred courses are offered in the College of Agriculture and Food Science