



FLORIDA AGRICULTURAL AND MECHANICAL UNIVERSITY

Food Science Program Requirements

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

FRESHMAN YEAR (31 Credits)

AGG 2004 Intro. to Agric. Sciences	1	BSC 1011 General Biology II	2
African American History (AMH 2091, AFA 3104, or AFA 2000)	3	BSC 1011L General Biology II Lab	2
BSC 1010 General Biology I	3	CHM 1045 General Chemistry I	3
BSC 1010L General Biology I Lab	1	CHM 1045L General Chem. I Lab	1
ENC 1101 Freshman Comm. Skills I	3	ENC 1102 Freshman Comm. Skills II	3
SPC 2608 Public Speaking	3	FOS 2002 Food and People	3
Total	14	Civics Requirement (AMH 2010, AMH 2020, or POS 2041)	3
		Total	17

SOPHOMORE YEAR (29 Credits)

CHM 1046 General Chemistry II	3	CHM 2210 Organic Chemistry I	3
CHM 1046L General Chemistry II Lab	1	CHM 2210L Organic Chemistry I Lab	1
MAC 1147 Pre-Calculus Math	4	MAC 2311 Calculus	4
HUN 2401 Human Nutrition	3	ECO 2013 Principles of Economics I	3
Humanities Gen. Ed. Core Requirement	3	FOS 3042 Intro to Food Science	3
Total	14	FOS 3042L Intro to Food Science Lab	1
		Total	15

JUNIOR YEAR (29 Credits)

CHM 2211 Organic Chemistry II	3	BCH 4033 Biochemistry I	3
CHM 2211L Organic Chemistry II Lab	1	BCH 4033L Biochemistry I Lab	1
MCB 3020 Gen. Microbiology with Lab	3	PHY 2053 College Physics	3
MCB 3020L Gen. Microbiology Lab	1	PHY 2053L College Physics Lab	1
FOS 3410 Principles of Food Engineering	3	PHI 3601 Ethics	3
STA 2023 Intro. to Probability & Statistics I	3	FOS 4425C Food Manufacturing & Storage	3
FOS 3063 Food Sci. Careers & Opportunities	1	Total	14
Total	15		

SENIOR YEAR (31 Credits)

FOS 4943 Food Science Internship	3	MAN 3025 Principles of Management	3
FOS 4222C Food Micro & Safety with Lab	4	FOS 4435C Food Product Development	3
FOS 4311 Food Chemistry	3	FOS 4321C Food Analysis with Lab	4
FOS 4311L Food Chemistry Lab	1	FOS 3121 Sensory Science	3
FOS 4454C Food Fermentation	3	Electives	4
Total	14	Total	17

Total Completed Hours 120

Effective Fall 2024

**Electives are subject to Advisor's approval.*